



LACTO FOODS SPECIFICATION SUMMARY
Product: Down Grade Cheese – off cuts
Product Code:
Issue Status: 29/11/10

PRODUCT – OFFCUT CHEESE FOR PROCESSING

1.0 Scope of Specification:

This specification is to cover downgrade cheese purchased by Lacto Foods.

2.0 Product Description:

The product is non - standard specification product but does not contravene food safety laws i.e. does not contain any element which may be injurious to health. Fayrefield Foods Limited will not accept any product that has physical contamination e.g. glass, plastic or other non-metallic foreign bodies, chemical contamination of any kind. Cheese generated from slow vats will only be tolerated with appropriate microbiological and/or toxin test results.

3.0 Microbiological Specification:

Test Reject Level

Enterobacteriaceae >1,000 cfu/g

Escherichia coli >100 cfu/g

Staphylococcus aureus >100 cfu/g

Yeasts & Moulds >500,000 cfu/g

Salmonella spp Present /25g

Listeria spp Present /25g

THIS PRODUCT IS SOLD SUITABLE ONLY FOR FURTHER HEAT PROCESSING

4.0 Additional Requirements:

The product must be suitably packaged preventing any form of contamination which may be injurious to health. The product must be free from all microbial pathogenic, physical and chemical contamination and be free from genetically modified ingredients.



EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation.