

Product Specification: Shamembert

Product Name	Shamembert		
Descriptive Title	Matured, plant-based alternative to camembert		
Weight	Minimum weight - 160g / unit		
Intended use	Chilled ready-to-eat product. Bake at 160°C for 16 minutes		
Shelf life	Packaging +28 days		
Shelf life once opened	Once opened, use within 3 days and by the use-by date.		
Storage	Keep refrigerated at <5°C degrees		
Commodity Code	2106909849		
Manufacturer:		Technical Approval:	09/11/2023
Honestly Tasty Ltd		Approver	Michael Moore
191-197 Library Mall			
Haringey		Technical Contact	Beth Moore
N22 6DZ		Tech. Contact No.	07591596311
		Tech. Email.	Beth@Honestlytasty.co.uk
		Commercial Contact:	Robert Moore
		Comm. Contact No.	07305020353
		Comm. Email.	Robert@Honestlytasty.co.uk

Technical Information

Ingredients:

Water, Shea butter, Rice bran oil, Starch (Tapioca, Potato), Modified potato starch, Miso (SOY), Vegetable protein (faba bean, pea, potato), Nutritional Yeast, Salt, Carrageenan, Natural Flavourings, Olive oil with truffle flavour, Lactic Acid, Cultures

Nutritional Information	Per 100g	Per 25g Serving	Source
Energy kJ	1312	328	Calculated
Kcals	317	80	Calculated
Fats	28.2	7.1	Calculated
of which saturates	8.4	2.1	Calculated
Carbohydrate	13.5	3.4	Calculated
of which sugars	0.6	0.2	Calculated
Protein	3.1	0.8	Calculated
Fibre	1.5	0.4	Calculated
Salt	2.7	0.7	Calculated

Allergy Information			
Allergen	Yes	No	Attributed to:
Celery		x	
Cereals containing Gluten		x	

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Crustaceans		x	
Eggs		x	
Fish		x	
Lupin		x	
Milk		x	
Molluscs		x	
Mustard		x	
Peanuts		x	
Sesame		x	
Soybeans	x		Miso
Sulphur Dioxide & Sulphites		x	
Tree Nuts		x	

On Pack Allergen Information	
Allergen Statement	Contains SOY
May Contain:	No May Contains

Suitable for Vegetarians and Vegans; Certified by Vegan Friendly UK. No Kosher, Halal, Organic or Gluten Free certification.

Microbiological Standards				
Test	Frequency	Accept	Reject	Legal EC/2073/2005 (as amended)
E Coli	One batch / 3 months	<10/g	>10/g	If >10 ³ /g review Process
Listeria Mono	One batch / 3 months	Abs/25g	Present/25g	Absent
Staph Aureus	One batch / 3 months	<20/g	>10 ² /g	>10 ⁵ /g test for Enterotoxin
Staph Aureus Enterotoxin	As required	Abs	Pres	Present
Salmonella	One batch / 3 months	Abs/25g	Present/25g	N/a
Bacillus Cereus	One batch - 3 months	<20/g	>20/g	

Primary Microbial control: >HTST & Acidification.

Test	Test Pieces	Frequency	Accept	Reject
Metal Detector:	Fe – 1.5 mm Non-Fe – 1.5 mm SS- 2.0 mm	All products	Not detected	Detected

Quality Attributes:

Product Description:

A plant-based alternative to camembert cheese wrapped in film, in a cardboard sleeve.

Appearance:

A small wheel, white-cream rind with a creamy body

Aroma:

Subtle earthy aroma

Flavour:

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Truffle flavour

Texture:

A smooth, soft and creamy mouth feel.

Packaging Information:

Primary – Food Contact	
Material Type Tray/Film	PP film
Modified Atmosphere Packaging?	No
Secondary - Sleeve	
Material Type	Card
Dimensions (mm)	95(d) x 35(h)
Barcode	5060709190018
Case	
Material Type	On Request
Units Per Case	On Request
Dimensions (mm)	On Request
Barcode	On Request

Specification Agreed:

On behalf of Manufacturer – Honestly Tasty Ltd

Signature:

Name: Bethany Moore

Position: Technical

Date: 27/06/2023

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