	<b>Neal's Yard Creamery</b>	<b>Product Specification Ragstone Cheese</b>
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Company Overview	
<b>Product Name</b>	Ragstone Cheese
<b>Product Description</b>	Soft White Goats Milk Cheese cylinder 200g; Large cutting log 500g
<b>Producer</b>	Neal's Yard Creamery Caepërthy Arthur's Stone Lane Dorstone, Hereford HR3 6AX
<b>Tel No./Fax No.</b>	01981 500 395
<b>Email</b>	orders@nealsyardcreamery.co.uk
<b>EC Health Mark</b>	GB HR003 M
<b>3<sup>rd</sup> Party Accreditation</b>	SALSA SCA

Product Information	
<b>Milk Type</b>	Goat
<b>Heat Treatment</b>	Pasteurised
<b>Cheese Type</b>	Soft
<b>Rennet Type</b>	Traditional - kid
<b>Rind Type</b>	Bloomy
<b>GMO Free</b>	Yes
<b>Organic</b>	No
<b>Availability</b>	All year

Ingredient Information		
Ingredient	Country of Origin	Supplier
Goats milk	UK	Andrew Goodwin, Wychmoor Farm
Salt	UK	Bag of Salt Ltd.
Starter Cultures	UK/Denmark	Barbers/Orchard Valley/Chr Hansen
Traditional kid Rennet	Holland	Jongia
Mould Cultures	France	Ets Coquard



## Neal's Yard Creamery

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### Allergen Information


	Contains Y/N	Present on Line Y/N	Present on Site Y/N	Source of Item / Comments
Cereals containing gluten	N	N	N	
Crustaceans and derivatives	N	N	N	
Eggs and derivatives	N	N	N	
Fish and derivatives	N	N	N	
Peanuts and derivatives	N	N	N	
Soybeans and derivatives	N	N	N	
Milk and derivatives	Y	Y	Y	Present in cheese
Nuts and derivatives	N	N	N	
Celery and derivatives	N	N	N	
Mustard and derivatives	N	N	N	
Sesame seeds and derivatives	N	N	N	
Sulphur dioxide and sulphites > 10	N	N	N	
Lupin and derivatives	N	N	N	
Molluscs and derivatives	N	N	N	



### Product Suitability


Suitable for:	Yes:	No:	Details:
Vegetarians		✓	
Vegans		✓	Contains milk and kid rennet
Coeliacs	✓		

### Shelf Life & Storage

Total shelf life from production:	6 weeks
Minimum shelf life at delivery:	3 weeks
Temperature at point of delivery:	Chilled (below 8°C)
Storage conditions after opening:	Chilled (below 8°C)

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Organoleptic Information	
<b>Appearance</b>	Log shape; White wrinkly rind with pale brown wrinkles; Occasional blue spots.
<b>Aroma</b>	Mushroomy, vegetal, lemony
<b>Taste</b>	Mushroomy, savoury and lactic. Long complex, creamy flavours
<b>Texture</b>	Smooth & creamy
<b>Photo of cheese</b>	 

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Microbiological Testing*			
<b>Laboratory:</b>		Microtech services Wessex	
<b>Accreditation:</b>		UKAS 1899	
<b>Test:</b>	<b>Frequency:</b>	<b>Target:</b>	<b>Unsatisfactory</b>
Listeria monocytogenes	Minimum quarterly	Absent/25g	Present/25g
Pasteurised milk: Enteros	Monthly	<1 cfu/g	>10 cfu/g
Escherichia coli	Monthly	<100 cfu/g	>1,000 cfu/g
Pasteurised milk; Phosphatase	Biannually	<100mU/Litre	>350mU/Litre

\*Based on Specialist Cheesemakers' Association Recommended Microbiological Criteria for Cheese

Nutritional Information	
<b>Typical Values</b>	<b>As sold per 100g</b>
Energy kJ	1327
Energy kcal	320
Fat	25.6
of which saturates	17.4
Carbohydrates	3.5
of which sugars	0.5
Protein	19.4
Salt	1.9

Finished Packaging Information	
<b>Weight per unit of cheese</b>	200g or large cutting log 600g
<b>Number of units per outer</b>	200g = 30 per outer
<b>Primary Contact Packaging</b>	Clear wrap; cheese paper
<b>Secondary Packaging</b>	Cardboard box
<b>Product Label Details</b>	Batch No; Use By Date