

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 1 of 8



GODMINSTER

OAK-SMOKED ORGANIC VINTAGE CHEDDAR – CHEYNEY'S FORTUNE HARD PASTEURISED CHEESE

Suppliers Name	Godminster
Suppliers Address	Station Road Bruton Somerset, BA10 0EH
Telephone	01749 813733
Technical Contact	Jessica Kimber-Holloway / Jessica Rajska
Technical Email Address	technical@godminster.com
Soil Association License Number	P9288
Legal Description	Cheddar
Product Description	Oak-Smoked organic cheddar cheese encapsulated in a protective barrier of black wax
Allergens	Milk. Smoked in a premises where Fish is handled
Suitable for Vegetarians	Yes
Suitable for Vegans	No
Organic Certification	UK – Soil Association



Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 2 of 8



Manufacturer Ashley Chase Estate Ltd (Ford Farm)
Manufacturer Address Parks Farm
Litton Cheney
Dorchester
Dorset, DT2 9AZ
Soil Association Licence Number P4414
Health Mark GB DR001
Smokehouse Address Wiltshire Smokehouse
Milards Hill Stables
Trudoxhill
Frome
Somerset, BA11 5DS
Health Mark GB MZ067
OF&G Licence Number UKP0653

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 3 of 8



RECIPE BREAKDOWN

Ingredient	Source/Country	Percentage	Organic
Milk	Farm Assured UK Milk - UK	98.10	Yes
Salt	UK - Brenntag	1.8	No
Starter Culture (Milk)	Wyke Farms Ltd, Chr. Hansen, DSM - UK, The Netherlands, Denmark, France, Australia, USA -	0.09	No
Rennet (microbial)	Chr. Hansen - Denmark	0.1	No

Ingredient Declaration

Organic **MILK**, Salt, Starter Culture (**MILK**), Rennet

PACKAGING

Packaging Item	Packaging Material	Packaging Type	Recyclable
Wax	Sonneborn Cheese Wax KW 475 Black	Primary	No
Top/Base Label	Paper	Secondary	No
Outer Case	Cardboard	Tertiary	Yes
Outer Case Label	Paper	Tertiary	No

PRODUCT SUITABILITY

Suitable For	Y/N	Comments
Vegetarians	Y	Microbial Rennet
Vegans	N	Cows' Milk
Coeliacs	Y	*Not tested
Organic	Y	Soil Association Certified
Kosher	N	
Halal	N	

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 4 of 8



PRODUCT ATTRIBUTES

Attribute	Acceptable	Unacceptable
Flavour	Creamy butter flavour, characteristic of strong cheddar. Slightly acid, nutty, mild grassy flavour. Balance of sweet and savoury notes.	Bitter, farmyard notes, musty, sour
Appearance	Cheddar pale yellow to straw colour; flecks of white crystals.	Dark, dry, mottled
Aroma	Sweet, creamy, nutty aroma.	Farmyard notes, musty
Texture	Smooth and creamy; soft texture with some crystals present	Dry

ADDITIONAL INFORMATION

Storage conditions	Keep refrigerated, <5°C
Life once opened	5 days
Shelf life from production	150 days
Weight Control System	Average, e mark
Foreign Body Controls	Check: Standard Metal Detection: 2.5mm Ferrous, 3.0mm Non Ferrous, 3.5mm Stainless Steel
Shelf Life	Best Before Date
Shelf Life Presentation	Example – Best Before: 01-01-2023 Interpretation – DD – MM – YYYY

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 5 of 8



CHEMICAL AND PHYSICAL STANDARDS: BLOCK CHEESE

Nutritional Information Source – calculated	Typical Values per 100g	Typical Values per 28g
Energy (kJ)	1725	483
Energy (kcal)	416	117.32
Protein (g)	25.4	7.11
Carbohydrates (g)	0.1	0.03
Of which sugars (g)	0.1	0.03
Fat (g)	34.9	9.77
Of which saturates (g)	21.7	6.08
Of which monounsaturates (g)	9.4	2.63
Of which polyunsaturates (g)	1.1	0.39
Of which trans fats (g)	1.4	0.39
Fibre (g)	<0.1	<0.1
Sodium (mg)	723	201.6
Salt (g)	1.8	0.5

Microbiological Criteria	Target	Report
Enterobacteriaceae (cfu/g)	<10	>100
Yeasts (cfu/g)	<20	>5000
Moulds (cfu/g)	<20	>1000
Ecoli (cfu/g)	<10	>10
Staphylococcus aureus (cfu/g)	<20	>20
Salmonella Spp	Absent in 25g	Present in 25g
Listeria Spp	Absent in 25g	Present in 25g

Chemical Information	Target
Moisture	<39%
pH	5.1
Fat	34.9%
Fat in Dry Matter (FDM)	62%
Dry Matter	65%
Moisture on Fat Free Bases (MFFB)	62%

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 6 of 8



ALLERGEN INFORMATION

Allergen Declaration	Contains Allergen – Y/N	Comment
Celery, Celeriac &/or products thereof	N	
Gluten &/or products thereof	N	
Crustaceans / Shellfish &/or products thereof	N	
Molluscs &/or products thereof	N	
Eggs &/or products thereof	N	
Lupin &/or products thereof	N	
Fish &/or products thereof	N	Smoked in a premises where Fish is handled
Milk &/or products thereof	Y	Cows' Milk
Mustard &/or products thereof	N	
Nuts &/or products thereof	N	
Peanuts &/or products thereof	N	
Soya &/or products thereof	N	
Sesame &/or products thereof	N	
Sulphur Dioxide / Sulphites >100mg/Kg	N	

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 7 of 8



FREE FROM INFORMATION

Free From Declaration	Free of this substance Y/N	Comment
Artificial Colours	Y	
Natural Colours	Y	
Artificial Flavours	Y	
Natural / Nature Identical Flavours	Y	
Preservatives	N	Salt
Additives	N	E535 Sodium Hexacyanoferrate (anti caking agent in salt)
Benzoates	Y	
Meat and Meat Products	Y	
Animal Products or By Products	N	Cows' Milk
GM Ingredients or Processing Aids	Y	
BHA / BHT	Y	
Coconut and Derivatives	Y	
Garlic	Y	
Corn / Maize Derivatives	Y	
Glutamates	Y	
AZO and Coal Tar Dyes	Y	
Yeast and Yeast Extract	Y	
Caffeine	Y	

PLEASE NOTE: EXTRUDING/PACKING SITE IS NUT FREE, NO NUTS OR NUT PRODUCTS HANDLED OR PROCESSED. SUPPLIERS OF SOME RAW MATERIALS USED IN ADDITIVE CHEESE PRODUCTIONS (HERBS/SPICES ETC.) CANNOT GUARANTEE NUT FREE STATUS OF THEIR INGREDIENTS SO THERE IS POSSIBLE RISK (LOW) OF CROSS CONTAMINATION.

Signed: *JM Kimber-Holloway*

Jessica Kimber-Holloway - Commercial and Operations Director

O:\Technical Information\Product Specifications\Godminster Specifications 2023
Onwards\SPEC 05 - Oak-Smoked Cheddar - Barcodes.doc

Reference	Version No	Author	Date	Page No
SPEC 05	8	JR	MARCH 2023	Page 8 of 8



CODING INFORMATION

Product Description	Units per Case	Unit Dimensions (cm - l x w x h)	Case Dimensions (cm - l x w x h)	Product Barcode	Case Barcode	Unit Gross Weight*	Total Case Gross Weight*
200g ROUND	8	7.5 x 7.5 x 4.5	18 x 18 x 13.3	5060107460256	15060107460833	256g	2.2kg
1 kg	4	15.5 x 15.5 x 5	17.7 x 17.3 x 22.3	5060107460546	15060107460680	1165g	4.8kg

*Based on an average figure