

Reference	Version No	Author	Date	Page No
SPEC 01	11	JR	JULY 2023	Page 1 of 7



GODMINSTER

ORGANIC VINTAGE CHEDDAR – THE BRUTON BEAUTY 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
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
Legal Description	Cheddar
Product Description	Organic cheddar cheese encapsulated in a protective barrier of purple wax
Allergens	Milk
Suitable for Vegetarians	Yes
Suitable for Vegans	No
Organic Certification	UK – Soil Association



Reference	Version No	Author	Date	Page No
SPEC 01	11	JR	JULY 2023	Page 2 of 7



RECIPE BREAKDOWN

Ingredient	Source/Country	Percentage	Organic
Milk	Farm Assured UK Milk - UK	98.1	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	0.01	No

Ingredient Declaration

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

PACKAGING

Packaging Item	Packaging Material	Packaging Type	Recyclable
Wax	Sonneborn Cheese Wax KW 732 Purple	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 01	11	JR	JULY 2023	Page 3 of 7



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	240 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 01	11	JR	JULY 2023	Page 4 of 7



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	36%
pH	5.1
Fat	34.9%
Fat in Dry Matter (FDM)	60%
Dry Matter	63%
Moisture on Fat Free Bases (MFFB)	60%

Reference	Version No	Author	Date	Page No
SPEC 01	11	JR	JULY 2023	Page 5 of 7



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	
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 01	11	JR	JULY 2023	Page 6 of 7



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 01 - Waxed Cheddar - Barcodes.doc

Reference	Version No	Author	Date	Page No
SPEC 01	11	JR	JULY 2023	Page 7 of 7



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	5060107460041	5060153380260	256g	2.2kg
200g HEART	8	8.5 x 8.5 x 4.5	18 x 18 x 13.3	5060107460133	15060153380277	256g	2.2kg
150g STAR	12	9.5 x 9.5 x 4.5	18 x 18 x 16	5060153381253	15060153381250	201g	2.5kg
400g ROUND	8	10.5 x 10.5 x 5	25.5 x 25.5 x 13.5	5060107460003	05030544402058	482g	4.1kg
400g HEART	8	10.5 x 11 x 5	25.5 x 25.5 x 13.5	5060107460010	05030544402065	482g	4.1kg
1kg	4	15.5 x 15.5 x 5	17.7 x 17.3 x 22.3	5060107460027	5030544402096	1165g	4.8kg
2kg	2	15.5 x 15.5 x 10	17.7 x 17.3 x 22.3	5060107460034	5030544402102	2222g	4.6kg

*Based on an average figure