

Product Specification: Blue

Product Name	Blue		
Descriptive Title	Matured, plant-based alternative to blue cheese		
Weight unit	Average weight - 100g / unit		
Weight (catering wheel)	Minimum weight - 1KG		
Intended use	Chilled ready-to-eat product		
Shelf life	Packing+ 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, Coconut oil, Starch (tapioca, potato), Modified potato starch, Vegetable protein (faba bean, pea), Carrageenan, Natural flavouring, Salt, Nutritional yeast, Cultures

Nutritional Information	Per 100g	Per 25g Serving	Source
Energy kJ	1270	318	Analytic
Kcals	308	77	Analytic
Fats	30.2	7.6	Analytic
of which saturates	25.7	6.4	Analytic
Carbohydrate	7.5	1.9	Analytic
of which sugars	<0.1	0	Analytic
Protein	1.5	0.4	Analytic
Fibre	<0.5	<0.2	Analytic
Salt	1.7	0.4	Analytic

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

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1a	5	23/10/2023	1	Beth Moore

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

On Pack Allergen Information	
Allergen Statement	No allergens in recipe
May Contain:	SOY

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

Microbiological Standards for Positive Release				
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: Units only	Fe – 1.5 mm Non-Fe – 1.5 mm SS- 2.0 mm	All products	Not detected	Detected

Organoleptic properties:		
	100g Unit	1 KG ½ wheel
Product description	A plant-based alternative to soft, blue veined cheese packaged in aluminium foil, and with a cardboard sleeve. OR in an rPET heat sealed tray with PP film.	A plant-based alternative to soft, blue veined cheese packaged in PP film.

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1a	5	23/10/2023	2	Beth Moore

Appearance	A triangular wedge, with dark blue/green rind with a cream white body and blue veining.	A 1kg semi-circle, with dark blue/green rind with a cream white body and blue veining.
Aroma	Subtle blue aroma	Subtle blue aroma
Taste	Creamy with predominate blue mould taste and slight acidity	Creamy with predominate blue mould taste and slight acidity
Texture	Firm but creamy with a bite to the veins	Firm but creamy with a bite to the veins

Packaging Information:

Primary – Food Contact		
Material Type Tray/Film	Aluminium Foil OR rPET trays with PP film	PP film
Modified Atmosphere Packaging?	No	No
Secondary - Sleeve		
Material Type	Card	N/A
Dimensions (mm)	110 x 120 x 42	75 X 185 X 95 (HxWxD)
Barcode	5060709190001	5060709190056j
Case		
Material Type	Cardboard	Cardboard
Units Per Case	On request	1
Dimensions (mm)	On request	N/A
Barcode	15060709190008	N/A

Specification Agreed:

On behalf of Manufacturer – Honestly Tasty Ltd

Signature:

Name: Bethany Moore

Position: Technical

Date: 09/11/2023

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Doc reference	Issue number	Issue date	Page	Authorised by
Rec. 3.8.1a	5	23/10/2023	3	Beth Moore