



Cropwell Bishop Creamery Ltd
 Nottingham Road
 Cropwell Bishop
 Nottingham
 NG12 3BQ
 Tel: 0115 989 2350
 Fax: 0115 989 9046

Blue Shropshire PS6

Blue Shropshire is a smooth, tangy, blue cheese with a natural coat

Ingredients	Supplier	Origin	Nutritional Values g / 100g			
Milk*	Direct/Meadow/OMSCO	UK	* Energy kj	1700		
Salt	The Salt Co	UK	* Energy kcal	410		
Annatto Colour E160b	CHR Hansens	Denmark	* Fat	35	Carbohydrate	0,1
Vegetarian Rennet	CHR Hansens	Denmark	* of which saturates	23	of which sugars	0,1
Starter Cultures*	CHR Hansens	Denmark	* monounsaturates	9,2	Dietary Fibre	0,0
Mould Cultures	Danisco	Germany	* polyunsaturates	1,2	Protein	23,7
*Allergen			* trans fats	1,5	Salt	2,0

Figures from McCance and Widdowson's Composition of Foods

Analytical tests	Acceptable Criteria	Frequency	Microbiological Tests	Target	Acceptable Criteria	Freq
Moisture	<42.0%	Daily	* Coliforms	<1000 / g	<10000 / g	Daily
Fat in Dry Matter	>48.0%	Daily	* P. E. coli	<10 / g	<10 / g	Daily
pH	5.0 - 7.0	Daily	* Listeria mono.	Not Detected in 25g	Not Detected in 25g	Daily
Salt	1.8 - 2.5%	Daily	* S.aureus	<20 / g	<80 / g	Weekly
			Salmonella spp	Not Detected in 25g	Not Detected in 25g	Monthly

Testing carried out by UKAS Laboratories Nos: 1039 / 0342

Physical Standards	Acceptable Criteria	Receiving and Storage
Appearance	Orange coloured curd with evenly spread blue veins	* Keep Refrigerated
Taste	Creamy, tangy and smooth	* at 0 - 5°C
Aroma	Clean and indicative of the product	*

Packaging Formats	Primary Wrap	Shelf Life	Barcode	Units/Case	Case Dims (mm)	Net Wt Outer (kg)	Cases / Pallet
*8.0kg Whole Cheese	MDT Film & Greaseproof Wrap	56 days	20282 19+	1	270x220x220	0,205	80

Food Safety Information		Document Control	
Certificates	Expiry Date		
BRC Accredited	11.09.2017		
ISO 9002 Accredited	14.08.2018	Approved by	T Hughes
Healthmark	RF001 / RF009	Date.	13.10.16
Metal Detection	All Products *		
HACCP	Full		
Traceability	Full		