

**CREDITON
DAIRY LTD***From the heart of Devon*

Specification Reference	CRED DP Semi 500ml PPA
Product Name	Dairy Pride Semi Milk (12 x500 ml) PPA
Version & Status	5.0 / Active
Created on	23 February 2021
Issued by	Ola Zalichta, Technical Compliance

PRODUCT NAME	Dairy Pride Semi Skimmed Milk 12x500ml		
LEGAL DESCRIPTION	ULTRA HEAT TREATED SEMI SKIMMED MILK		
Brand	Dairy Pride		
Declared Quantity	500ml e	Units Per Case	12
Packing Site	CREDITON DAIRY Ltd		
Packing Site Details	CHURCH LANE CREDITON EX17 2AH		
Site Phone Number	01363 772151		
Commercial Technical Manager	Mike Overfield-Collins <i>Email: mike.overfield-collins@creditondairy.co.uk</i>		
Technical Operations Manager	Darren Olive <i>Email: Darren.olive@creditondairy.co.uk</i>		

Site details

Health Mark Certification	GB MV001
Compliance	BRC Soil Association Red Tractor Crediton Dairy Complies with all current EU Food Safety legislation. Crediton Dairy Complies with all current EU Food Labelling legislation

RECIPE	Ingredient	% in final product
Ingredients	Semi Skimmed Milk. Milk sourced from nearby farms and tested before off-loading.	100%
Ingredient declaration	Semi Skimmed MILK	

Nutritional information: Typical values (g)	Per 100ml	Per 200ml serving	% adult RI* per 200ml serving
Energy	194kJ	388kJ	5%
Energy	46kcal	92kcal	5%
Fat	1.6g	3.2g	10%
of which saturates	1g	2g	4%
Carbohydrates	4.6g	9.2g	10%
of which sugars	4.6g	9.2g	14%
Protein	3.5g	7g	14%
Salt	0.11g	0.22g	4%

Minerals			% RI
Calcium	124mg	247mg	31%

*RI=Reference Intake of an average adult (8400kJ/2000kcal)

A 500ml carton contains 2.5 servings.



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Allergen Information

Contains	Does Not Contain	Contains - Declare	Origin
Mustard	x		
Celery	x		
Barley	x		
Rye	x		
Oats	x		
Nuts	x		
Sesame Products	x		
Shellfish	x		
Fish	x		
Mollusc	x		
Egg	x		
Lupin and products	x		
Cows' Milk		Contains	Cows' Milk
Soya	x		
Wheat	x		
Gluten	x		
Goat's Milk	x		
Ewe's Milk	x		
Buffalo Milk	x		
Sulphites above 10ppm	x		
Palm kernel oil	x		

Free From / Suitable for	Yes	No	Origin / Labelling
Free From Egg Products	x		
Free From Milk Proteins or Lactose		x	from Cows' Milk
Free From Gluten	x		
Free From Soya	x		
Free From Artificial Colour	x		
Free From All Added Colour	x		
Free From Artificial Flavourings	x		
Free From Added Preservatives	x		
Free From Artificial Sweeteners	x		
Free From Garlic	x		
Free From Caffeine	x		
Free From Nuts	x		
Free From Sesame Products	x		
Free From Animal Products (excl above)	x		
No materials from genetically modified ingredients	x		
Free From added MSG	x		
Free From added Yeast & Yeast Extracts	x		
Suitable For Vegetarians	x		
Suitable For Vegans		x	Contains cows' milk
Suitable for coeliac diet	x		
Allergy advice:	For allergens, see ingredients in bold		



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Process Controls

Critical Control Points & Quality Control	<ul style="list-style-type: none"> ▪ Positive release of incoming milk before off loading, including antibiotic testing ▪ Positive release of milk before processing, including chemical & organoleptic testing ▪ Plant & Filler sterilisation ▪ Milk heat treatment verified by commercial sterility, determined by Celsis ATP method ▪ In process checks; pH 6.50 – 6.80, butterfat , FPD ▪ Off-line check weighing: reject at T1 weights ▪ Positive release of product
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Finished Product Testing

Microbiological Safety Rationale	<p>Ultra Heat Treatment Legal 135°C/1 second (or F0 equivalent time/temp combination). Site target 138°C/ 3 seconds Clean-filled into hermetically sealed carton. Commercially sterile product, verified by Bioluminescence testing, Confirmation by incubation for 7 days at 30°C</p> <ul style="list-style-type: none"> • 4 samples every 30 min; RLU <100, no fails
Chemical	<p>Butterfat >1.5% - 1.8%; target 1.5% FPD 509 – 524 m°C pH 6.50 – 6.80</p>
Pack checks	<p>Packaging integrity Coding for readability & accuracy</p>
Organoleptic	As Quality Attribute Sheet – typical of UHT semi skimmed milk

Packaging

Packaging description	A multi-layered paper based laminate carton filled with ultra heat treated homogenised standardised whole milk (500 ml cartons). 12 X 500 ml cartons are packed into cases, shrink wrapped, palletised and stretch wrapped. There is a cardboard layer pad on the bottom and top of each pallet for greater security.		
Compliance	All direct contact packaging materials comply with the current Packaging (Essential Requirements) Regulations. All direct contact packaging complies with the Plastic Materials and Articles in Contact with Food Regulations.		
Component			weight
Printed carton	Recyclable Elopak Pure Pak sense 500ml carton (the paperboard is of multilayer type laminated with aluminium and coated with polyethylene on both sides).		22.11g
Cap	Plastic White Pure Twist O		3.38g
Printed SRP Case	Compostable/recyclable corrugated		126g
Pack dimensions	144mm Height	74mm Width	74mm Depth
Case dimensions	148mm Height	230mm Width	307mm Depth
Carton barcode	501248100023		
Case barcode	0501248100023		



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Cartons per case	12	Case Weight	6.8kg
Pallet configuration	16 Cases per layer	8 Layers per pallet	Total 128 cases
Tertiary & transit packaging	CHEP Blue pallet	Shrink wrapped (wrap weight ~100g)	
Layer pads	1150x940mm	2 x layer pads. 1 on bottom and 1 on top of each pallet.	

Traceability & Lot Code Marking

Carton code	<p>Printed on top of carton in a white area on both sides of the cap.</p> <p>Left side: 1st line: Day 2nd line: Month 3rd line: Year</p> <p>Right side: 1st line: time 2nd line: day code 3rd line: filler Id</p> <p>Example:</p> <p>11 12:04 AUG 042 2020 HC</p>
Case Code	Ink jet spray coded with BBE date and production details

Delivery

Product Shelf Life	182 days
Minimum into depot	126 days
Delivery & Storage conditions	Ambient

On Pack information

Information	<p>Dairy Pride® 1.6% FAT</p> <p>Dairy Pride milk blends the goodness and quality of fresh milk with the benefits of long life. The milk is simply heat treated to give you a longer shelf-life, which means you can use it immediately or store it for use in your favourite recipe.</p> <p>Dairy Pride milk is perfect for improving the flavour of coffees & cappuccinos and is ideal for porridge, creamy custards and other milk puddings... or just enjoy an ice cold glass on its own!</p> <p>If you have any feedback please contact us at: Crediton Dairy Limited, Church Lane, Crediton, Devon EX17 2AH www.creditondairy.co.uk</p> <p>NO ADDITIVES, NO PRESERVATIVES</p>
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	Elopak logo FSC logo Red Tractor logo Health Mark
Storage instructions	Once opened, keep refrigerated and use within 3 days For best before date see top of carton
Recycling information	Recycling logo FLATTEN/ CAP ON Widely Recycled at Recycling Points Check Locally Kerbside

Approval Signature

Klaudia Piatek

Date

23rd December 2020

Amendments & Review Log New version number	Amendment details / Review findings	Issued by	Issue date
1.0	New specification created	Klaudia Piatek (Technical Compliance Assistant)	17/04/2020
2.0	Layer pad information added within Packaging section	Klaudia Piatek (Technical Compliance Assistant)	04/05/2020
3.0	Changed the incubation time from 72 hours to 120 hours	Klaudia Piatek (Technical Compliance Assistant)	28/08/2020
4.0	Incubation time extended to 7 days	Klaudia Piatek (Technical Compliance Assistant)	23/12/2020
5.0	Updated Health Mark	Ola Zalichta (Technical Compliance Co-ordinator)	23/02/2021