

BUTLERS® FARMHOUSE CHEESES	Butlers Farmhouse Cheeses Wilson Fields Farm Inglewhite, Preston Lancashire PR3 2LH	PRODUCT SPECIFICATION		SP-263	
				Issue Date	26/10/26
				Issue No	09

PRODUCT: **Perfect British Cheeseboard 155g**

DESCRIPTION: A selection of Button Mill soft mould ripened cows milk cheese, Blacksticks Blue full fat coloured blue veined cows cheese and Trotter Hill Lancashire cheese.

SUPPLIER: Butlers Farmhouse Cheeses
Wilson Fields Farm
Inglewhite
Preston
Lancashire PR3 2LH

TELEPHONE: 01772 781500

HEALTH MARK: GB PN001

TECHNICAL CONTACT: Sarah Jones 07515 574666
sarah.jones@butlerscheeses.co.uk

MANUFACTURER: Butlers Farmhouse Cheeses
Wilson Fields Farm
Inglewhite
Preston
Lancashire PR3 2LH

VEGETARIAN STATUS: ✓

HTST PASTEURISED: ✓

STORAGE TEMP: 0 ± 5°C

LIFE INTO DEPOT: 21 days

UNITS PER OUTER: 6

CASES PER PALLET: Max. 112

SHELF LIFE: 28 days (eat within 3 days of opening)

UNIT WEIGHT: 155g packed to average weight of the total pack (individual cheese weights approx. 65g Button Mill, 45g Blacksticks Blue, 45g Trotter Hill)

INGREDIENT DECLARATION: For allergens see ingredients in **BOLD**.
Button Mill: Soft mould ripened Cows Milk cheese (**Milk**), Blacksticks: Full Fat coloured Blue Veined Cow's cheese (**Milk**), Colour: Annatto Norbixin, Trotter Hill: Lancashire cheese (**Milk**).

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INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% in Button Mill	% in Blacksticks Blue	% in Sunday Best
Whole Cow's milk	UK	Own & Local Farms	> 97	> 97	> 97
Skimmed Milk Powder*	UK	Approved Suppliers	<0.75	n/a	<0.75
Salt	UK		1.58	2.0	1.7
- Sodium ferrocyanide	China				
			<0.1	<0.1	<0.1
Starter Lactic Culture	Denmark France		<0.1	<0.1	<0.1
Vegetarian Rennet	Denmark		N/A	<0.1	N/A
Blue mould	Germany		<0.1	N/A	N/A
White mould	France		<0.1	N/A	N/A
Yeast	France		N/A	<0.1	N/A
Annatto Norbixin	UK				

*May be added to standardize milk against compositional variation. Amount of skimmed milk powder will vary from vat to vat accordingly but typically no more than 0.75%.

NUTRITIONAL DATA

Nutritional Standard	Button Mill Per 100g	Blacksticks Blue Per 100g	Trotter Hill per 100g	Source
Energy kJ	1335	1620	1618	Calculated
Kcals	325	391	390	Calculated
Protein	19.8	22.3	22.8	Analytical
Carbohydrate	0.1	0.1	0.1	Analytical
of which sugars	0.1	0.1	0.1	Analytical
Fat	27.0	33.5	33.2	Analytical
of which saturates	17.8	21	22	Analytical
Fibre	0	0	<0.5	Analytical
Salt equivalent	1.58	2.0	1.8	Calculated

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ALLERGY / INTOLERANCE INFORMATION

Product free from:	YES	NO	Attributed to:
Egg / Egg Derivatives	✓		
Fish / Fish Derivatives	✓		
Shellfish	✓		
SO ₂ / SO ₂ Derivatives	✓		
Nuts / Nut Derivatives	✓		
Milk / Milk Derivatives		✓	Cows milk
Wheat / Wheat derivatives	✓		
Gluten	✓		
Soya / Soya derivatives	✓		
Mustard / Mustard Seeds	✓		
Celery / Celeriac	✓		
Kiwi Fruit	✓		
Other additives		✓	Sodium hexacyanoferrate in salt (E535)
Added colours		✓	Annatto (E160bii)
Added flavourings	✓		
Added preservatives	✓		
Genetic modifications	✓		
Yeast / yeast extract		✓	In Button Mill
Sesame seeds	✓		
Molluscs	✓		
Lupins	✓		
Animal derivatives	✓		

Suitable for:	YES	NO	Attributed to:
Vegetarians	✓		
Vegans		✓	Cows milk
Coeliacs	✓		
Halal Diet		✓	Not certificated
Kosher Diet		✓	Not certificated
Organic diet		✓	Not certificated

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ANALYTICAL STANDARDS

Test	Button Mill (%)	Blacksticks Blue (%)	Trotter Hill (%)	Method
Fat	27-37	28 - 34	28-34	Acid Hydrolysis
Moisture	50-54	44 – 48 >52 reject	34-42 Reject >46	Oven Drying
Salt	0.7-1.8	1.2 – 2.4	1.2-2.2	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Target	Reject	Legal EC/2073/2005 (as amended)
Enteros	Monthly	<10 ² /g	>10 ³ /g	No legal criterion stated for Enteros
E. coli	Monthly	<10/g	>10/g	If >1000 review process conditions
Listeria Mono	Monthly	Abs/25g	Pres/25g	Absent
Staph Aureus	Monthly	<20/g	>10 ² /g	>100,000 test for Enterotoxin
Staph Aureus Enterotoxin	As required per slow vat procedure	Abs	Pres	Present
Salmonella spp	Monthly	Abs/25g	Pres/25g	No legal criterion stated for pasteurized milk

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QUALITY ATTRIBUTES

Product	Appearance	Aroma	Flavour	Texture
Button Mill	Wrinkled, bone white mould outer coat with a golden straw coloured center, breaking down into a glossy creamy centre.	An earthy flora	Fresh and creamy developing a deep savoury flavour as it matures.	Delicate and smooth 'melt in the mouth' texture that will soften as it ages.
Blacksticks Blue	Blue mould outer coat, subtle amber hue inner cheese with even distribution of blue veining	Strong blue aroma.	Full blue flavour rounding out into a creamy, slightly buttery flavour that is long lasting	Slightly open and soft 'melt in the mouth' texture
Trotter Hill	Cheese is creamy yellow in colour	Milky at first changing to a tangy cheese, sometimes a very slight eggy/sulphur aroma are be detected	A distinctive, mature, deep tangy flavour - long lasting. The flavour should not be bitter or have any off or metallic notes.	Soft, moist, slightly open crumbly texture

METAL DETECTION

Free from foreign matter and contamination

Metal Detection Standards 1.5mm Fe 2.0mm N Fe 3.0mm SS

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PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE: Clear RPET tray with PET perforated film
DIMENSIONS: Approx. 177mm x 115mm x 41mm
WEIGHT: 16g
CODING DETAILS: Best Before DDMMM
LABEL: Sleeve
BARCODE: 5020908269915

Secondary –Outer Case

MATERIAL TYPE: Plain brown cardboard
DIMENSIONS: 256mm x 234mm x 160mm
WEIGHT: 153g
LABEL: Yes
CODING DETAILS: OCM detailing product, weight, supplier, pack & Use By dates
BARCODE: Per customer

Protective atmosphere packing? Yes

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DECLARATIONS

Manufactured in accordance with EC/852/2004 and EC/853/2005 (as amended), and other current UK and EC law, with the application of the 12 steps (Codex Alimentarius) of HACCP and the Specialist Cheesemakers Association Best Code of Practice. The Quality Management System is approved by UK Food Certification.

Butlers Farmhouse Cheeses reserve the right to change this specification in whole or part, but undertake to inform the customer in advance of any such changes.

SPECIFICATION AGREED:

On behalf of Supplier – Butlers Farmhouse Cheeses Ltd

SIGNATURE: *Iwona Tunkska*

NAME: Iwona Tunkska

POSITION: Technical Assistant

DATE: 26/10/2026

On behalf of Customer - _____
(Please sign and return last page of specification to confirm acceptance)
(We will assume acceptance if no contact is made within 28 days)

Signature - _____

Name – _____

Position – _____

Date - _____