

	Butlers Farmhouse Cheeses Wilson Fields Farm Inglewhite, Preston Lancashire PR3 2LH	PRODUCT SPECIFICATION		SP-347	
				Issue Date	26/10/26
				Issue No	2

PRODUCT: **Parlick Sheep's Cheese 1.25kg**

DESCRIPTION: Parlick Sheep's cheese is a white cheese, slightly soft but firm cheese creamy, slightly nutty flavour.

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

TELEPHONE: 01772 781500

HEALTH MARK: GB RV045

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: ✓

SHELF LIFE (from cut): 84 days

STORAGE TEMP: 5 ± 2°C

LIFE INTO DEPOT: 60 days

UNIT WEIGHT: 1.25kg e

UNITS PER OUTER: 4

CASES PER PALLET: Max. 112

INGREDIENT DECLARATION:

For allergens see ingredients in **BOLD**.
Parlick Cheese (Sheep's **Milk**)

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INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
British Sheep's Milk	UK	Local Farms	> 98
Salt - sodium ferrocyanide (E535)	UK	Approved Suppliers	<1.75
Starter Lactic Culture	France	Approved Suppliers	<0.1
Vegetarian Rennet	Denmark	Approved Suppliers	<0.1

NUTRITIONAL DATA

Nutritional Standard	Per 100g	Source
Energy kJ	1502	Calculated
Kcals	362	Calculated
Protein	22.5	Analytical
Carbohydrate	<0.5	Analytical
of which sugars	<0.5	Analytical
Fat	30.2	Analytical
of which saturates	19.5	Analytical
Fibre	<0.5	Analytical
Salt equivalent	1.71	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		✓	Sheep's milk
Wheat / Wheat derivatives	✓		
Gluten	✓		
Soya / Soya derivatives	✓		
Mustard / Mustard Seeds	✓		
Celery / Celeriac	✓		
Kiwi Fruit	✓		
Other additives		✓	Sodium ferrocyanide, anti-caking agent in salt (E535)
Added colours	✓		
Added flavourings	✓		
Added preservatives	✓		
Genetic modifications	✓		
Yeast / yeast extract	✓		
Sesame seeds	✓		
Molluscs	✓		
Lupins	✓		
Animal derivatives	✓		

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

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ANALYTICAL STANDARDS

Test	Range	Method
Fat	28 - 33	Acid Hydrolysis
Moisture	34 – 37 Reject >39	Oven Drying
Salt	1.5 – 2.0	Chloride meter

MICROBIOLOGICAL STANDARDS

Test	Frequency	Accept	Reject	Legal EC/2073/2005 (as amended)
Enteros	Each batch	<10 ² /g	>10 ³ g	No legal criterion stated for Enteros
E Coli	Each batch	<10/g	>10/g	If >1000 review process conditions
Listeria Spp.	Composite from days make	Abs/25g	Pres/25g	Absent
Staph Aureus	Composite from days make	<20/g	>10 ² /g	>100,000 test for Enterotoxin
Staph Aureus Enterotoxin	As required per slow vat procedure	Abs	Pres	Present
Salmonella	Monthly	Abs/25g	Pres/25g	No legal criterion stated for pasteurised milk
Yeasts	Each Batch	<1000	Spoilage at grading	
Mould	Each Batch	<100		

CHEESE MANUFACTURING PROCESS

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Starter cultures are added to pasteurised milk in vat. Rennet is added and after coagulation, the curd is cut and pitched onto open tables. The curd is left to develop and once the correct acidity reached the curd is salted. This is then milled and filled into moulds. Once dry the cheese is vacuum bagged and left to mature until correct flavour profile met.

QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:

A block of cheese, vacuum packed and labelled.

VISUAL APPEARANCE:

Light creamy yellow colour.

AROMA:

Mild cheesy aroma.

FLAVOUR:

Fresh mild and creamy flavour, with some nutty notes.

TEXTURE:

Soft but firm. May be slightly pasty.

METAL DETECTION

Metal Detection Standards 2.0mm Fe 3.0mm N Fe 5.0mm SS

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PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE: Barrier shrink bag
WEIGHT: 8.2g per unit
CODING DETAILS: Best Before DD MMM
LABEL: Butlers Farmhouse Cheeses branded
BARCODE: None

Secondary –Outer Case

MATERIAL TYPE: Plain brown corrugated cardboard (ES box)
DIMENSIONS: 256mm (W) x 234mm (D) x 160mm (H)
WEIGHT: 153g
LABEL: Detailing product, weight, supplier, durability dates
CODING DETAILS: Best Before DD/MM/YYYY
BARCODE: 05020908204930

Protective atmosphere packing? No (Vacuum)

Pallet Configuration

MATERIAL Wood, GKN
UNITS PER CASE 4
CASES PER LAYER 16
LAYERS 7

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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 - _____