

	Butlers Farmhouse Cheeses Wilson Fields Farm Inglewhite, Preston Lancashire PR3 2LH	PRODUCT SPECIFICATION		SP-235	
				Issue Date	23/10/26
				Issue No	5

PRODUCT: Mrs Butler's Creamy Lancashire Wedges 250g

DESCRIPTION: Made to a traditional Farmhouse Lancashire recipe and matured for 2 – 3 months.

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: ✓

SHELF LIFE (from labelling): 84 days

STORAGE TEMP: 5 ± 2°C

LIFE INTO DEPOT: 63 days

UNIT WEIGHT: typically 250g

UNITS PER OUTER: 6

CASES PER PALLET: Max. 300

INGREDIENT DECLARATION:

For allergens see ingredients in **BOLD**.
Lancashire Cheese (**Milk**)

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INGREDIENT FORMULATION

Ingredients	Country of Origin	Supplier	% Content in cheeses
Whole Cow's milk	UK	Own & Local Farms	> 97
Skimmed Milk Powder*	UK	Approved Suppliers	<0.75
Salt	UK		1.7
- sodium ferrocyanide (E535)	China		
Starter Lactic Culture	France/Denmark		<0.1
Vegetarian Rennet	Denmark		<0.1

*May be added to standardise 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	Per 100g	Source
Energy kJ	1618	Calculated
Kcals	390	Calculated
Protein	22.8	Analytical
Carbohydrate	0.1	Analytical
of which sugars	0.1	Analytical
Fat	33.2	Analytical
of which saturates	22.0	Analytical
Fibre	<0.5	Analytical
Sodium	0.72	Analytical
Salt equivalent	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 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		✓	Cows milk
Coeliacs	✓		
Halal Diet		✓	Not certificated
Kosher Diet		✓	Not certificated
Organic diet		✓	Not certificated

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ANALYTICAL STANDARDS

Test	Range (%)	Method
Fat	29 - 36	Acid Hydrolysis
Moisture	34 – 42 Reject >46	Oven Drying
Salt	1.2 – 2.2	Chloride meter
Salt in Moisture	2.6 – 6.5	Calculation

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	Composite of days make	Abs/25g	Pres/25g	Absent
Staph Aureus	Composite of 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 pasteurized milk
Yeasts	Each batch	<1000	Spoilage at grading	
Mould	Each batch	<100		

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CHEESE MANUFACTURING PROCESS

Starter cultures 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. After an initial press the curd is bound in muslin cloth and pressed overnight.

QUALITY ATTRIBUTES

PRODUCT DESCRIPTION:

A doorstep wedge of cheese, flow wrapped and labelled.

VISUAL APPEARANCE:

Cheese is creamy yellow in colour.

AROMA:

Milky.

FLAVOUR:

Mild and creamy flavour. The flavour should not be bitter or have any off or metallic notes.

TEXTURE:

Soft, moist slightly open.

METAL DETECTION

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

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PACKAGING INFORMATION

Primary - Food Contact

MATERIAL TYPE: Flow wrap film
DIMENSIONS: Approx. 140mm x 60mm
WEIGHT: 3.8g per unit
CODING DETAILS: Best Before DD MMM
LABEL: Butlers Farmhouse Cheeses branded
BARCODE: 5020908270225

Secondary –Outer Case

MATERIAL TYPE: Plain brown corrugated cardboard AS2
DIMENSIONS: 100mm x 180mm x 250mm
WEIGHT: 104.5g
LABEL: Detailing product, weight, supplier, pack + durability dates
CODING DETAILS: Best Before DD/MM/YYYY
BARCODE: Per customer

Protective atmosphere packing? Yes

Pallet Configuration

MATERIAL Wood, GKN
UNITS PER CASE 6
CASES PER LAYER 41 (up to 13 cases on top layer)
MAX CASES/PALLET 300

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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

NAME: Sarah Jones
POSITION: Technical Manager
DATE: 23/10/2026

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 - _____