Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

IP025 05 September 2025 05 September 2025

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CROXTON CHEESE PORTION SELECTION 40X20G

Short Product Name:

CROXTON CHEESE PORTION SELECTION 40X20G

Product Description

Cheese Portion Selection - Double Gloucester, Red Leicester, Mild Cheddar

General Information

Food/Drink:	Food
Product Category:	Chilled
Generic Product Type :	

Supplier's Product Code:

IP025

Supplier: Cheese Cellar (Harvey & Brockless)

44-54 Stewarts Road

London

SW8 4DF England P: 0207 819 6000

OUTER PRODUCT

Outer case Information

Outer case information			
Outer Case GTIN :	Not specified.	Outer Case Length:	Not specified.
Packaging Type Description :		Outer Case Width:	Not specified.
Total Quantity of Inner Units in Outer Case :	Not specified.	Outer Case Height:	Not specified.
Is Trade Item Splittable? :	-	Product Gross Weight:	Not specified.
		Product Net Weight:	Not specified.
Pallet Information			
Quantity of Cases Per Pallet Layer :	Not specified.	Pallet Height :	Not specified.
Quantity of Layers Per Pallet :	Not specified.	Pallet Gross Weight:	Not specified.
Quantity of Cases Per Pallet :	Not specified.		
Logistical Information			
Shelf Life from Time of Production :	72 Days	Minimum Order Quantity:	1 Cases
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	2 Days
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	13.00 g	Steel:	0.00 g
Percentage Recycled Plastic:	0.00 %	Other:	0.00 g
Paper/Board :	0.40 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	250.00 g	Wood Total:	0.00 g
Paper/Board:	0.00 g	Is Pallet Returnable? :	-

Other Information

Percentage Recycled Plastic:

Supplier Comments:

nutritional information-Red leicester per 100g: ENERGY KJ 1750, Kcal 423, Protein (g) 24.2, Carbohydrate (g) 2.3, of which sugars (g) 0.1, Fat (g) 35.6, of which saturates (g) 24.5, Fibre (g) 1, Sodium (mg) 720, Salt (g)

0.00 %

1.8 Mild cheddar per 100g: ENERGY KJ 1725, Kcal 416, Protein (g) 25.4, Carbohydrate (g) 0.1, of which sugars (g) 0.1, Fat (g) 34.9, of which saturates (g) 21.7 Fibre (g) 0, Sodium (mg) 723, Salt (g) 1.9

1.9 Double Gloucester: per 100g: ENERGY KJ 1690, Kcal 408, Protein (g) 23.9, Carbohydrate (g) 0.8, of which sugars (g) 0.1, Fat (g) 34.7, of which saturates (g) 21.4 Fibre (g) 1.3, Sodium (mg) 720, Salt (g) 1.8

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance: United Kingdom

Additional Origin Details:

N/A

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item:	No
Net Drained Weight :	0.000 kg

Inner Unit Length: 85 mm Inner Unit Height: 15 mm Inner Unit Width: 44 mm Inner Product Weight: 20.00 g Inner Product Weight Units:

Weight/Volume: Not specified.

Handling Information

Directions For Use : Ready to Eat

Storage Instructions: Keep Chilled 0-5 C

Dietary Information

Ingredients:

 $\label{lem:continuous} Double \ Gloucester \ (x10) \\ Pasteurised \ Cow's \ \textbf{MILK}, \ Salt, \ Microbial \ Rennet, \ Colour \ [Annatto \ Norbixin], \ Starter \ Culture.$

 $\label{eq:RedLeicester} Red Leicester (x10) \\ Pasteurised Cow's \mbox{\it MILK}, Salt, Microbial Rennet, Colour [Annatto Norbixin], Starter Culture. \\ \mbox{\it Colour} (x10) \\$

Mild Cheddar (x20) Pasteurised Cow's **MILK**, Salt, Microbial Rennet, Starter Culture.

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GM Protein/DNA:	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof):	No
Fish (and products thereof):	No
Soybeans (and products thereof):	No
Milk (and products thereof):	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Ni. t- (d d t t) .	
Nuts (and products thereof):	No
Almond nuts :	No No
Almond nuts :	No
Almond nuts : Hazelnuts :	No No
Almond nuts : Hazelnuts : Walnuts :	No No
Almond nuts: Hazelnuts: Walnuts: Cashew nuts:	No No No
Almond nuts: Hazelnuts: Walnuts: Cashew nuts:	No No No No
Almond nuts: Hazelnuts: Walnuts: Cashew nuts: Pecan nuts: Brazil nuts:	No No No No No No

Product contains:

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet:	Yes
Suitable for a Vegan Diet :	-
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	Yes
Approved for a Halal Diet:	Yes
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar):	No

Cereals Containing Gluten :	No
Wheat (and products thereof):	No
Rye (and products thereof) :	No
Barley (and products thereof):	No
Oats (and products thereof):	No
Spelt (and products thereof):	No
Kamut (and products thereof) :	No
Gluten content < 20ppm:	Yes
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Allergen Statement :

none

Nutritional Information

Average Serving :	20.00 g or ml
Count per 100g:	1 Pieces
Count Per Pack :	1
Energy per 100 G/ML:	1,750.00 kJ
Energy per 100 G/ML:	423.00 kcal
Fat per 100 G/ML:	35.6 g
- of which Saturates per 100 G/ML :	<0.1 g
- of which Mono-unsaturates per 100 G/ML :	0 g
- of which Polyunsaturates per 100 G/ML:	0 g
Trans Fats per 100 G\ML:	0.00 g
Carbohydrate Per 100 G/ML:	2.3 g
- of which Sugars per 100 G/ML:	<0.5 g
- of which Polyols per 100 G/ML :	0.00 g
- of which Starch per 100 G/ML:	0.00 g
Fibre per 100 G/ML:	1 g
Protein per 100 G/ML:	24.2 g
Salt per 100 G/ML:	1.8 g
Sodium per 100 G\ML:	0.72 g

Vitamin A per 100g:	0.00 µg
Vitamin C per 100g:	0.00 mg
Folate/Folic Acid per 100g:	0.00 µg
Calcium per 100g :	0.00 mg
Iron per 100g:	0.00 mg
Zinc per 100g:	0.00 mg
Cholesterol per 100 G/ML (UK/FR):	0.00 g
Non Milk Extrinsic Sugars per 100gm:	0.00 g
Alcoholic Strength %Vol:	0.00 % Vol
Fat Percentage in Dry Matter per 100g:	52.00 g

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	0.50 g
Percentage Recycled Plastic:	0.00 %
Paper/Board:	0.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	No
Fairtrade:	-
${\sf Marine Stewardship Council Certified (MSC) :}$	-
Organic:	No
SALSA (Safe & Local Supplier Approval):	No
British Lion Mark :	-
RSPCA Assured:	No
LEAF Marque (Linking Environment and Farming):	
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
$Round table\ of\ Sustainable\ Palm\ Oil\ (RSPO):$	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	-
ISO 14001 (Environmental System):	No
FSSC 22000:	No

Other Accreditation: N/A	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks:	GB FG007M

Standards Testing

Do you undertake trend analysis of microbiological results?:

Is shelf life testing undertaken?: Yes

Microbiological Standards

Organism	Frequency	Target	Maximum	Sample (g or ml) Note
E. Coli (cfu/g or ml)	Annually	<100	100	800g
Enterobacteriaceae (cfu/g or ml)	Annually	<100	100	800g
Listeria SPP	Annually	=0	0	800g
Salmonella	Annually	=0	0	800g
Staphylococcus Aureus (cfu/g or ml)	Annually	<10	10000	800g

Analytical Standards

Not available.