## Neal’s Yard Dairy Product Specification

### Ingot

**Holker Farm Dairy**

<table>
<thead>
<tr>
<th>Producer’s name</th>
<th>Martin Gott</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Cumbria</td>
</tr>
<tr>
<td>Health mark/Approval Code</td>
<td>GB KL037</td>
</tr>
<tr>
<td>Description</td>
<td>Rectangular 'brick' raw milk, lactic goat's cheese</td>
</tr>
<tr>
<td>Milk source</td>
<td>Own Milk</td>
</tr>
<tr>
<td>Pasteurisation status</td>
<td>Raw</td>
</tr>
<tr>
<td>Average weight</td>
<td>-</td>
</tr>
<tr>
<td>Minimum weight</td>
<td>150g</td>
</tr>
<tr>
<td>Best before category</td>
<td>Soft Standard</td>
</tr>
<tr>
<td>Suitable for vegetarians?</td>
<td>No</td>
</tr>
</tbody>
</table>

### Third-party accreditation?

N/A

### INGREDIENTS

- Raw goat's milk
- Salt
- Starter Culture
- Animal Rennet

### ALLERGENS

Contains Milk

### NUTRITION INFORMATION

- **Energy (kJ/kcal per 100g)**: 1467 kJ / 353 kcal
- **Fat (g/100g)**: 26.6 g
- **(of which saturates)**: 17.3 g
- **Total carbohydrate (g/100g)**: 7 g
- **(of which sugars)**: 0.5 g
- **Protein (g/100g)**: 20.8 g
- **Salt (g/100g)**: 1.5 g

### MICROBIOLOGICAL LIMITS

- **Listeria monocytogenes**: Not detected in product for sale [legal maximum is <100 cfu/g at end of shelf life]
- **Escherichia coli O157 and other toxic E. coli species**: Not detected
- **Staphylococcal enterotoxin**: Not detected
- **Salmonella spp**: Not detected
- **Escherichia coli**: Not specified [aim for <100 cfu/g in hard raw milk cheeses; <10,000 cfu/g in soft raw milk cheeses]
- **Coagulase-positive staphylococci**: 100,000 cfu/g in curd [cheese with high curd counts must be tested for enterotoxin as above]