

Labelling on Wholesale

This document explains information we provide on our labels to our customers so that they—and we—fulfil our legal obligations.

What you will find on our wholesale labels:

- Name of the cheese
- Milk type and pasteurisation status
- Recommended storage conditions
- Net quantity
- The date of minimum durability (use by or best before)
- Any relevant further suggestions for handling
- Ingredients, where relevant
- Our business name, address, and healthmark
- Allergens other than milk
- Nutritional information
- Origin labelling

What you will **not** find on our wholesale labels:

- Milk Allergen: Separate 'contains milk' statements are not required on cheese; where no additional allergens are specified, the only allergen present is milk.
- QUID: A QUID declaration is not required for the cheeses that we sell.

A note on nutrition information:

Items sold to customers in a prepacked format now require a label with nutrition information. Our wholesale cheeses are sold in bulk; however, we appreciate that our customers may wish to cut and prepack cheeses they buy from us for retail sale. To help with this, full nutrition information for all of our products can be found in the Quality System section of our website.

A note on allergens:

With a few exceptions, no allergens other than milk are present in our cheeses, but we cannot guarantee their absence, or that cross-contamination between cheeses made with different types of milk (e.g. cow, goat, sheep) will not occur. Where an allergen other than milk is present, specific labelling is included. A full breakdown of the allergens present in our non-cheese products can be found in the Quality Section system of our website.

Please feel free to speak with your wholesale account manager if you have any questions.

