

THE SPECIALIST CHEESEMAKERS CODE OF BEST PRACTICE Order Form

The Specialist Cheesemakers Code of Best Practice (3rd revision, 2012) is now available.

Its main aim is to provide guidance on good hygiene practice and it covers all stages from raw milk production through to the retail sale of cheese. Good hygiene practice is vital for specialist cheese production and the Code addresses hazard analysis, hygiene pre requisites, the law and food inspections.

There is a special price of £15.00 (excluding postage and packaging) per copy with order for members of the SCA (provided the membership subscription for the current year has been paid).

For non-members, the cost is £90.00 (ex p&p).

It is free of charge for Environmental Health Officers.

Postage and packing is £3.00.

Copy(ies) will be sent out on receipt of payment.

Name and phone number.....

Company.....

Mailing address

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I am an SCA Member YES / NO*

*delete as appropriate

I would likeCopy(ies) of the Code of Best Practice at £..... each

Signed.....Date.....

Please return to: Danielle.Karanicholas@provtrade.co.uk or fax 020 7608 1645