

THE SPECIALIST CHEESEMAKERS CODE OF BEST PRACTICE

Order Form

The Specialist Cheesemakers Code of Best Practice (revised, 2007) 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 £10.00 per copy with order for members of the SCA (provided the membership subscription for the year 2007/08 has been paid). For non-members, the cost is £75.00.

Name

Company.....

I am an SCA Member YES / NO*

*delete as appropriate

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

I have enclosed a cheque for £.....

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

Please return to: hannah.buck@provtrade.co.uk or fax 020 7608 1645