



**LACTO FOODS BUTTER SPECIFICATION**

**Product:** Salted Sweetcream Butter

**Issue Date:** 06.04.09 - 2

**1.0 Product Name:**

Salted Sweetcream Butter

**2.0 Manufacture Site:**

Lacto Foods Approved Creamery

**3.0 Typical Composition:**

Butterfat	80.0% Min
Moisture	16.0% Max
Salt	2.0% Max
Milk Solids Not Fat	2.0% Max
Free Fatty Acids	Max 0.3% (as oleic)
Peroxide Value	Max 0.3 mEq/kg

**4.0 Microbiological Standards:**

Test	Target	Reject
Aerobic Colony Count	<1,000 cfu/g	>5,000 cfu/g
Presumptive Coliforms	<1 cfu/g	>10 cfu/g
Yeasts & Moulds	<20 cfu/g	>500 cfu/g
Pathogens	Absent /25g	Present /25g

**5.0 Typical Nutritional Information g per 100g:**

Energy (KJ)	3031
Energy (Kcals)	737
Protein	0.5
Carbohydrates	Trace
- of which sugars	Trace
Fat	81.7
- of which Saturates	54.0



- of which Monounsaturates	19.8
- of which Polyunsaturates	2.6
Fibre	Nil
Sodium / Salt	0.78 / 2.0

### **6.0 Packaging:**

Cardboard cartons of 25 kg net weight  
10 cartons per layer (250 kg net)  
40 cartons per pallet (1,000 kg net)

### **7.0 Carton Coding to contain:**

EC Health Mark Number  
Date of manufacture  
Minimum net weight

### **8.0 Storage Temperature/Shelf Life:**

12 months when stored below -18°C  
6 weeks unfrozen or when defrosted when stored between 0 and 5°C

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation