



LACTO FOODS BUTTER SPECIFICATION

Product: Unsalted Butter

Issue Date: 06.04.09 - 2

1.0 Product Name:

Unsalted Butter

2.0 Manufacture Site:

Lacto Foods Approved Creamery

3.0 Typical Composition:

Butterfat	82.0% Min
Moisture	16.0% 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)	3061
Energy (Kcals)	744
Protein	0.5
Carbohydrates	Trace
- of which sugars	Trace
Fat	82.5
- of which Saturates	54.5
- of which Monounsaturates	19.9
- of which Polyunsaturates	1.75



Fibre	Nil
Sodium / Salt	Nil

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
4 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