



## LACTO FOODS SPECIFICATION

**Product:** Sweet Cream Butter

**Product Code:** tbc

**Issue Status:** 11/02/11 Issue 01

### **1.0 Description:**

The butter is produced from cream obtained only by separation of pure fresh Swedish cow's milk. The cream is pasteurised at +90°C for 5 seconds.

### **2.0 Organoleptic:**

Appearance: Slightly yellow with a dense and dry surface.

Consistency: Smooth consistency. Melts slowly in mouth.

Flavour: Mild Butter flavour. Free from abnormal taste deviations.

### **3.0 Ingredients:**

Cream, Water.

### **4.0 Physical and Chemical standards:**

Test	Typical
Fat	≥ 82%
Water	≤ 16%
pH	6.0-6.8
Free fatty acids	<1.2 meqv/100g fat
Cesium 134+137	<10 Bq/kg
Aflatoxin M1	<0.005 µg/100g

### **5.0 Microbiological standards:**

Test	Typical
Enterobacteriaceae	<10/g
Yeasts	<10/g
Moulds	<10/g
Listeria monocytogenes	Negative/25g
Salmonella	Negative/25g



### **6.0 Nutritional Information/100g:**

Energy	3000kJ
Calories	720 kcal
Protein	0.5g
Carbohydrates	0.5g
Fat	83
Vitamin A	695 µg

### **7.0 Storage:**

Frozen: Maximum -18C - 12 months

Cold Store: Maximum +10°C - 63 days

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