

PRODUCT SPECIFICATION

201001 LACTIC BUTTER (NON-SALTED)

Supplier information:

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201001
LACTIC BUTTER (NON-SALTED)

Lactic butter is the product of churning pasteurized and matured cream derived from cow's milk

References:

Article identification: 201001
G/N code: 0405 10

Ingredients:

Pasteurized cream, starter culture

Physical specifications:

Appearance: Homogenous product, free from visible water and oil droplets
Colour: Cream to yellowish coloured
Taste & flavour: Fresh, acidic, typical butter odor and taste

	Limits	Unit	Method
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Chemical specifications:

Moisture:	Max. 16%	%	ISO 3727-1
Milkfat:	Min. 82%	%	ISO 3727-3
Fat free dry matter:	Max. 2	%	ISO 3727-2
pH:	4,6 – 5,2		IDF 104

Microbiological specifications:

Enterobacteriaceae:	Max. 10	cfu/g	ISO 21528-2
Yeast:	Max. 50	cfu/g	ISO 6611
Moulds:	Max. 50	cfu/g	ISO 6611
E. Coli:	Max. 10	cfu/g	ISO 16649-2 :2001
Salmonella:	Absent	/25g	ISO 6579

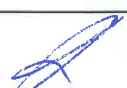


Contaminants:

The product is conform Commission Regulation (EC) 1881/2006 and its amendments, setting maximum levels for certain contaminants in foodstuffs.

Pharmacologically active substances (MRL) are conform Commission Regulation 37/2010 and its amendments.

Every delivery of the raw material milk is analysed for antibiotics.

Pesticides are conform Commission Regulation 396/2005 and its amendments.

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Radioactive contamination is conform Commision Regulation 3954/87 and its amendments.

Nutritional composition/100g:

Energy	kJ / kcal	3109 / 743
Fat	g	82
Of which saturated	g	53
Carbohydrates	g	0,8
Of which sugars	g	0,8
Protein	g	0,5
Salt	g	0,05

Storage:

The product should be stored refrigerated (< 6°C) or frozen (<-18°C) and should not be exposed to direct sunlight.

Strong odours and direct contact with walls and floors should be avoided. The packaging should be undamaged. The packaging should be closed properly after use.

Transport:

The product should be transported cool and controlled: refrigerated: < 6°C, frozen <-18°C

Shelf life:

15 weeks if kept refrigerated, 12 months if kept frozen (undamaged packaging)

Starting from controlled thawing (butter temperature never exceeding 6°C), to be used within 8 weeks (thawing process included).

Consumer information:

Target group:

This product is fit for human consumption. Normal use does not include any risk for young, elderly, pregnant or immuno-suppressed people. Only persons who suffer from cow's milk protein allergy or lactose intolerance should not consume this product. This product is not suitable for infants (<6 months).

Vegetarian: YES

Vegan: NO

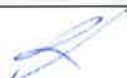


Halal: Available on request

GMO-statement:

We declare that our products in accordance with regulations 1829/2003/EU and 1830/2003/EU do not need GMO-labeling.

EU-regulations:

We declare that our products are in accordance with current EU-regulations.

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Allergens:

This product contains bellow mentioned sources of food allergy / intolerances:

Sources of food allergy:	Contains allergen:	If Yes	Possibility of cross-contamination on the production line	Presence in the factory
	Yes / No	Form	Yes / No	Yes / No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, karnut, or their hybridised strains) and products thereof	No		No	No
Crustaceans and products thereof	No		No	No
Eggs and products thereof	No		No	No
Fish and products thereof	No		No	No
Peanuts and products thereof	No		No	No
Soybeans and products thereof	No		No	No
Milk and products thereof (including lactose)	Yes	Butter is made of standardised cow's milk.		
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No	No	No	No
Celery and products thereof	No	No	No	No
Mustard and products thereof	No	No	No	No
Sesame seeds and products thereof	No	No	No	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No	No	No	No
Lupine	No	No	No	No
Molluscs	No	No	No	No

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Legal notice:

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Users are requested to check that they are in possession of the latest version of the present document and Belgomilk is at their disposal to supply any additional information.

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