

PRODUCT SPECIFICATION

Nedgold Unsalted Lactic Butter Min. 82% milkfat

5 kg

Number: 660737

Version 1

Date: 10-03-2014

Uncontrolled Copy

Description

Butter, a water in oil emulsion, obtained from pasteurized sweet cream in a continuous churning and kneading process, during which specific cultures of lactic acid bacteria are added (NIZO process). This product is intended for application in food stuff.

Ingredients

Origin of raw milk and cream

The cream originates from raw cow milk (animal origin) and has been subjected to pasteurisation for at least 72°C for a minimum of 15 seconds.

Technical data					
Chemical data	<u>Standard</u>	<u>Method</u>			
Milk fat	Min. 82%	ISO 8851-3 IDF 191-3			
Moisture	Max. 16%	ISO 8851-1 IDF 191-1			
Milk solids non fat	Max. 2.0%	ISO 8851-2 IDF 191-2			
Free fatty acids (as oleic acid)	Max. 0.30%	ISO 1740 IDF 6			
Microbiological data	<u>Standard</u>	<u>Method</u>			
Total plate count	<5000 CFU/g	ISO 4833			
Yeast	<50 CFU/g	ISO 6611 IDF 94			
Moulds	<50 CFU/g	ISO 6611 IDF 94			
Coliforms	<10 CFU/g	ISO 4832			
Enterobacteriaceae	<10 CFU/g	ISO 21528-2			
Salmonella	absent/25g	ISO 6579 AOAC 995.07			
Listeria Monocytogenes	absent/25g	ISO 11290-1			
<u>Physical data</u>	<u>Standard</u>	<u>Method</u>			
pH	4.5-5.3	ISO 7238 IDF 104			
Taste and Flavour	Typical for butter. No off flavour.	-			
Colour	Pale Yellow. Colour intensity may	-			
	differ with season.				

Packaging and Shelf life				
Type of packaging	Storage conditions	Shelf life		
Carton 5 kg	Keep clean, dry, dark	100 days at max. 7°C		
Solidboard box with PE inner foil	and refrigerated.	,		
140 cartons (20 boxes, 7	Keep away from			
layers) on Blok pallet	strong odours.			
Shelf life is quaranteed for unonened packaging				

Legal aspects

CN code: 0405 1019

Product declaration: Butter 82% fat. (EC 1234/2007)

We herewith declare that this product is in conformity with all relevant Dutch and EU legislation.

Contaminants and Residues

The product complies with the current European legislation including chemical contaminant and residue levels (EC 396/2005 and EC 1881/2006), Hygiene and Foodstuff (EC 852/2004 and EC 853/2004) and EC 1234/2007 and amendments.

GMO

To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain any ingredients of GMO origin as mentioned in the EC regulations 1829/2003, 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.

Ionization

To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain ingredients that are ionized or radiated.

Food contact material

To the best of our knowledge the packaging materials for the above mentioned product is approved for packing of foodstuffs and comply with EC regulation 1935/2004 and 10/2011 and amendments. We require a migration rapport for the primary packaging from all our suppliers.



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Nutritional information (average values per 100 gram) According to EC 1169/2011				
Description	Value	Unit	Remarks	
Energy	3060	kJ		
	744	kcal		
Fat (total)	82	g		
- animal fat	82	g		
- vegetable fat	-	g		
of which saturates	58	g		
of which monounsaturates	22	g		
of which polyunsaturates	2	g		
Trans fatty acids	2	g		
Of which vegetable trans fat	-	g		
Cholesterol	250	mg		
Carbohydrate (total)	1	g		
of which sugars	1	g	Lactose	
of which polysaccharides	-	g		
of which dietary fibres	=	g		
Protein (total)	0,5	g		
- animal	0,5	g	Cow milk	
- vegetable	-	g		
Moisture	16	g		
Salt	-	g		
Sodium	-	g		
Vitamin A	800	μg		
Vitamin D	1,2	μg		
Vitamin E	1,9	mg		

Dietary Information				
Suitable for the following diets:	Yes/No	Comments		
Kosher	0 Yes X No			
Halal	X Yes 0 No			
Lactose intolerance	0 Yes X No	Dairy product		
Coeliacs	X Yes 0 No			
Vegans	0 Yes X No	Dairy product		
Lacto-ovo vegetarians	X Yes 0 No			
Lacto vegetarians	X Yes 0 No			
Ovo vegetarians	0 Yes X No	Dairy product		

List of allergens (according to EC 1169/2011 and amendments)				
Description	Presence Produced:		ed:	Cross contact
		On the same	In the same	
		<u>equipment</u>	<u>factory</u>	
Cereals containing gluten and products thereof ¹	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Crustaceans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Eggs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Fish and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Peanuts and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Soybeans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Milk and products thereof (incl. lactose)	X Yes 0 No	0 Yes 0 No	0 Yes 0 No	0 Yes 0 No
Nuts and products thereof ²	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Celery and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Mustard and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sesame seeds and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sulphur dioxide and sulphites at concentrations of	0 Yes X No	Not applicable	Not applicable	Not applicable
more than 10 mg/kg or 10 ml/l expressed as SO ₂	0 165 X 110			
Lupine and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Molluscs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No

 ¹ I.e. wheat, rye, barley, spelt and kamult or their hybridised strains.
² I.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholettia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia).