



# QUALITY MANUAL 3.4.2

Product Specification Butteroil (Concentrated/Clarified Butter)

Issue Date 21/07/2023	Reference No. QM-3.4.2 BUTTEROIL	
Revision No. 004	Issued By NSR	Authorised By AJS
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## Butteroil (Concentrated/Clarified Butter) Specification

Description	<p>Pure milk fat produced from cream and/or butter, virtually free of moisture, used for a variety of application including:</p> <ul style="list-style-type: none"><li>•Ice Cream</li><li>•Spreadable butters</li><li>•Confectionary</li><li>•Sauces</li><li>•Reconstituted/recombined dairy products</li><li>•Bakery</li><li>•Frying/grilling/roasting</li><li>•Processed cheese</li></ul>
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Appearance	Smooth / fine grain structure. Yellow to light yellow in colour. Clear Yellow oil at >34°C
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Taste	Clean / Fresh . Typical.
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Chemical & Physical	Typical	Range
Fat %	99.8%	≥99.8%
Moisture	0.1%	0.01-0.2%
Free Fatty Acids	0.2%	<0.35%
Peroxide Value	<0.20 meq/kg	<0.50 meq/kg
Typical Mineral Analysis		
Iron (mg/kg)	<0.2	
Copper (mg/kg)	<0.05	
Sodium (mg/kg)	<1	
Potassium (mg/kg)	<1	
Calcium (mg/kg)	<1	

Microbiology	Typical	Maximum
TVC	<10 cfu/g	1000 cfu/g
Enterobacteriaceae	<10 cfu/g	10 cfu/g
Feacal streptococci	<10 cfu/g	100 cfu/g
Yeast	<10 cfu/g	50 cfu/g
Moulds	<10 cfu/g	50 cfu/g
E. Coli	Absent / 10g	Absent /g
Listeria (tested monthly)	Absent /25g	Absent /25g
Salmonella	Absent /375g	Absent /25g
Coagulase +ve Staphylococci	<20 cfu/g	20 cfu/g

This product is bought and/or sold on the understanding that it will undergo further heat treatment prior to end use.



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Packaging Type	10Kg / 12.5Kg / 25Kg Cartons	200Kg Drums	1000Kg Pallecons	Bulk Delivery Tankers
Description	Food grade polythene liner / bag primary packaging. Staple free cardboard carton secondary packaging.	Food grade drums with internal food grade lacquer, nitrogen gas flushed prior to filling.	Food grade plastic IBCs / pallecons are nitrogen gas flushed prior to filling.	Tankers confirmed to have been CIP washed within 24hrs of loading. Previous 3 loads checked from the tanker CIP log to confirm absence of allergens. Filled aspetically and head space is nitrogen flushed.
Coding	Cartons marked with manufacturer name, healthmark and printed date of manufacture and box number.	Printed/labelled with the date of manufacture, product and healthmark.	Marled with date of manufacture, product and healthmark.	Accompanying documentation confirms date of manufacture, tanker ID, product and healthmark.
Shelf Life	Can be transported and stored without need for refrigeration, although shelf life will be influenced by conditions of storage. It is recommended that product is stored in a cool dry place away from direct sunlight to maintain quality and extended shelf life.			
	Should be stored under cool/dry conditions. If stored at: -10°C to -15°C - 12 months from date of manufacture, 0°C to +5°C - 6 months from date of manufacture.	Store in dry conditions, at ambient temperature away from direct sunlight where possible, without large temperature variations. Under optimum conditions, unopened drums, 12 months from date of manufacture.	Store in dry conditions, at ambient temperature away from direct sunlight where possible, without large temperature variations. Under optimum conditions, unopened pallecons/IBC's, 6 months from date of manufacture.	Dependent on handling after receipt, typically up to 10 days at approx. 44°C under nitrogen.
Transport	Via approved ambient courier / pallet haulier.	Via approved ambient pallet haulier or via approved container transport provider.	Via ambient pallet haulier.	Movement of product via approved sub-contracted haulier.

Nutritional Information g/100g	g/100g unless stated
Energy KJ	3756
Energy Kcal	898
Fat	99.85
Protein	<0.01
Carbohdrate	<0.01
Of which is sugars	<0.01
Fibre	<0.01
Cholesterol	290mg
Fatty Acids per 100g of product	
Sturated fatty acids	61.0g
Mono-unsaturated fatty acids	30.0g
Poly-unsaturated fatty acids	3.0g
Trans Fatty Acids	6.0g



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Allergen / Sensitivity	Present / Absent in Product	Risk of Cross Contamination	Details
Cereal containing gluten (i.e Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	<p>If products are handled on same production site then the risks are managed to allow free from declaration to be made in final product.</p> <p>This is covered with product suppliers at SPEAR-UK supplier approval stage.</p> <p>Customers may request further information when the product and production site can be confirmed.</p>
Crustaceans & products thereof	Absent	No	
Eggs & products thereof	Absent	No	
Fish & products thereof	Absent	No	
Peanuts & products thereof	Absent	No	
Soybeans & products thereof	Absent	No	
Milk & products thereof (including lactose)	Present	-	
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts and products thereof	Absent	No	
Celery & products thereof	Absent	No	
Mustard & products thereof	Absent	No	
Sesame seeds & products thereof	Absent	No	
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2	Absent	No	
Lupin & Products thereof	Absent	No	
Mollusc & products thereof	Absent	No	
Sensitivity			
Aspartame	Absent	No	
Monosodium Glutamate	Absent	No	
Tocopherols (Vitamin E)	Absent	No	
BHT, BHA , TBHQ	Absent	No	
Hydrolyzed Plant Proteins (specify source)	Absent	No	
Animal Products	Absent	No	
Tartrazine	Absent	No	
Autolyzed Yeast /Yeast Extract	Absent	No	
GMO	Absent	No	



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## Legislation

Product conforms to all aspects of UK & EU Legislation, including but not limited to:

- Food Safety Act 1990
- EC Regs 852/2005 & 853/2005

## History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	13/11/2017	First Issue
002	06/6/2018	Correction to typical moisture content.
003	12/09/2019	Amendments to Microbiological and packaging parameters.
004	21/07/2023	Updated allergen detail to include risk assessment. Added applicable legislation statement and a spec approval date.



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