

# QUALITY MANUAL 3.4.2

## Product Specification Butteroil (Concentrated/Clarified Butter)

Issue Date 13/11/2017	Reference No. QM-3.4.2 BUTTEROIL
Revision No. 001	Issuer AJ5
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## Butteroil (Concentrated/Clarified Butter) Specification

<b>Description</b>	Pure milk fat produced from cream and/or butter, virtually free of moisture, used for a variety of applications including: <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>
<b>Appearance</b>	Smooth / fine grain structure. Yellow to light yellow in colour.
<b>Taste</b>	Clean / Fresh / Typical.

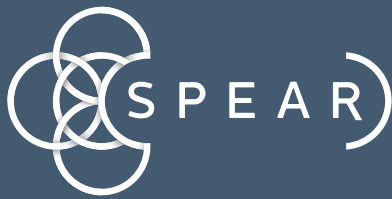
Chemical & Physical	Typical	Range
Fat %	99.8%	≥99.8%
Moisture	>0.2	0.01-0.2%
Free Fatty Acids		<0.35%
Peroxide Value		<0.50 meq O2/kg maximum
Typical Mineral Analysis		
Iron (mg/kg)	<0.2	
Copper (mg/kg)	<0.05	
Sodium (mg/kg)	<1	
Potassium (mg/kg)	<1	
Calcium (mg/kg)	<1	

Microbiology	
TVC	<1000 cfu/g
Enterobacteriaceae	<10 cfu/g
Feacal streptococci	<10 cfu/g
Yeast	<20 cfu/g
Moulds	<20 cfu/g
E. Coli	Absent /10g
Listeria	Absent /25g
Salmonella	Absent /25g
Staphylococcus Aureus	Absent /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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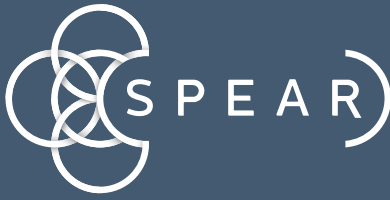
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Packaging Type	12.5Kg & 25Kg Cartons	18Kg Cans & 200Kg Drums	1000Kg Pallecons	Bulk Delivery Tankers
<b>Description</b>	Food grade polythene liner/bag primary packaging. Staple free cardboard carton secondary packaging.	Food grade cans/drums (non bisphenol intent) 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 tanker CIP log to confirm absence of allergens. Filled aseptically and head space is nitrogen flushed.
<b>Coding</b>	Cartons marked with manufacturers name, healthmark and printed date of manufacture and box number.	Printed/labelled with date of manufacture, product and healthmark.	Marked with date of manufacture, product and healthmark.	Accompanying documentation confirms date of manufacture, tanker ID, product and healthmark.
<b>Shelf Life</b>	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.
<b>Transport</b>	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.

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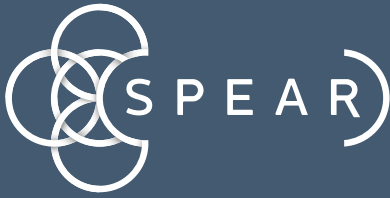
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Nutritional Information g/100g	g/100g unless stated
Energy KJ	3756
Energy Kcal	898
Fat	99.85
Protein	<0.01
Carbohydrate	<0.01
of which sugars	<0.01
Fibre	<0.01
Cholesterol	290mg
Fatty Acids per 100g of product	
Saturated fatty acids	61.0g
Mono-unsaturated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

Allergen		Risk of Cross Contamination	Details
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Absent	No	
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	-	Milk products solely produced onsite
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & 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	

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## Allergen & Sensitivity Check List

Sensitivity	Present/Absent In Product	Risk of Cross Contamination (e.g. handled on same line/site)	Details
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	

## History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	13/11/2017	First Issue.

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