



QUALITY MANUAL 3.4.2

Product Specification Organic Butter

Issue Date 21/07/2023	Reference No. QM-3.4.2 BUTTER-ORG	
Revision No. 005	Issued By NSR	Authorised By AJS
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Organic 25 Kg Block Butter Product Specification

Salted Sweet Cream Butter / Unsalted Sweet Cream Butter / Salted Lactic Butter / Unsalted Lactic Butter

Description

Butter made from organic fresh sweet cream, separated from Fresh 100% cows raw milk, in 25kg blocks. Made in a dairy establishment approved to display the EC Health Mark to EC Organic Standards, to EC Regs 834 & 889.

All producers of raw product also accredited to EC Organic Standards, to EC Regs 834 & 889, or equivalent.

Appearance

Homogenous pale yellow mass with a close body and waxy texture, free from foreign matter.

Taste

Free from any taints, rancid or off flavours.

Chemical Analysis	Salted Sweet Cream	Unsalted Sweet Cream	Salted Lactic	Unsalted Lactic
Ingredients	Butter, Salt	Butter	Butter, Lactic Acid,	Butter, Lactic Acid, Diacetyl
Fat %	80% min	82% min	80% min	82% min
Moisture	16% max	16% max	16% max	16% max
SNF	2% max	2% max	2% max	2% max
Salt	2% max	N/A	2% max	N/A
FFA	0.33 max	0.33 max	0.33 max	0.33 max
pH	N/A	N/A	4.5-5.3	4.5-5.3

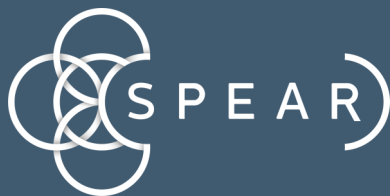
Microbiological Analysis		Typical per 100g
TVC		<10000
Enterobacteriaceae		<10
Yeast & Mould		<10
E. Coli		Absent / g
Pathogens		Absent / g
Packaging	25kg Blocks wrapped in blue inner polyliner (suitable for food use) in cardboard outer.	
Shelf Life & Storage	3 months from date of manufacture under refrigerated storage at 2° - 5° Centigrade.	
	24 months from date of manufacture under frozen storage at -18° to -25° Centigrade.	
Labelling	Each cardboard outer to be marked with Product Name, Production Date, Production/Batch Number, Net Weight, Storage Conditions, Use By Date & EC Health Mark.	



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Allergen	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	

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
- EC Regs 834 & 889



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Documentation

Certificate of Analysis containing following details as a minimum (to be sent to SPEAR upon request):

- Product e.g. Organic Unsalted Sweet Cream Butter
- Date of Manufacture
- Date of Despatch/Delivery
- Batch Number / Reference
- Quantity
- Manufacturing Site Health Mark

Confirmation of positive release authorised by management against the following parameters with recorded values:

- Butterfat %
- Moisture %
- Salt % (if applicable)
- SNF %
- pH
- FFA
- Microbiological Analysis Results

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	06/06/2016	First Issue
002	30/03/2017	Addition of Allergen information.
003	18/12/2018	Amendment of Salted Lactic butterfat to minimum 80%
004	06/07/2017	Addition of Frozen shelf-life.
005	21/07/2023	Updated allergen detail to include risk assessment. Added applicable legislation statement, Documentation section and a spec approval date.



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