



QUALITY MANUAL 3.4.2

Product Specification Whey Butter

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

Salted Whey Cream Butter / Unsalted Whey Cream Butter

Description

Butter made from fresh whey cream, separated from fresh whey produced as a by-product of cheese manufacture from 100% cow's milk. Made in a dairy establishment approved to display the EC Health Mark.

Appearance

Smooth, compact, no aeration / open appearance. Colour of whey cream, no surface discolouration or blotchiness.

Taste

Whey cream flavour with a hint of nuttiness and salt.
Free from any taints, rancid or off flavours.

Chemical Analysis	Salted Whey Cream Butter		Unsalted Whey Cream Butter	
	Added Salt		Residual salt only from Cheese Make—No addition	
Ingredients	Typical Whey Cream, Salt	Reject	Typical Whey Cream	Reject
Fat %	80% min	<80.00%	82% min	<82.00%
Moisture	15.85%	>16.00%	15.85%	>16.00%
SNF	<2.00%	>2.00%	<2.00%	>2.00%
Salt	1.85%	>2.00%	0.05—0.5%	N/A
FFA	0.3	>0.35	0.3	>0.35

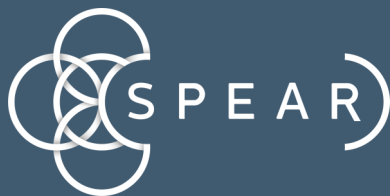
Microbiological Analysis		Typical per 100g	Reject
TVC		<5000	10,000
Enterobacteriaceae		<10	100
Yeast & Mould		<10	100
Presumptive E.coli in 1g		Absent	Present
S. Aureus per g		<10	100
Salmonella per 25g		Absent	Present
Listeria		Absent	Present
Packaging	25kg Blocks wrapped in blue inner polyliner (suitable for food use) in cardboard outer.		
Shelf Life & Storage	3 months from date of manufacture under refrigerated storage at 2° - 5° Centigrade.		
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 SO ₂	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



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Documentation

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

- Product e.g. Unsalted Whey 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 %
- FFA
- Microbiological Analysis Results

History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	08/12/2016	First Issue
002	20/02/2017	Correction of Salt level to Reject > 2.00%
003	03/08/2017	Addition of Allergen information.
004	16/06/2022	Amendment to unsalted category to reflect residual salt from Cheese Make.
005	21/07/2023	Updated allergen detail to include risk assessment. Added applicable legislation statement and a spec approval date.



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