

QUALITY MANUAL 3.4.2

Product Specification Butter

Issue Date 18/12/2018	Reference No. QM-3.4.2 BUTTER
Revision No. 005	Issuer AJS
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25 Kg Block Butter Product Specification

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

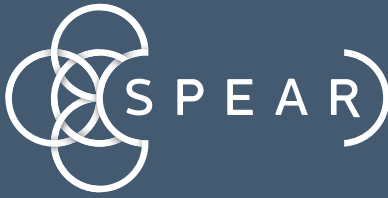
Description	Butter made from fresh sweet cream, separated from Fresh 100% cows raw milk, in 25kg blocks. Made in a dairy establishment approved to display the EC Health Mark.
Appearance	Homogenous pale yellow mass with a close body and waxy texture, free from foreign matter.
Taste	Free from any taints, rancid or off flavours.

Chemical Analysis	Salted Sweet Cream	Unsalted Sweet Cream	Salted Lactic	Unsalted Lactic
Ingredients	Butter, Salt	Butter	Butter, Lactic Acid, Diacetyl, Salt	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.	
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		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 SO ₂	Absent	No	
Lupin & products thereof	Absent	No	
Mollusc & products thereof	Absent	No	

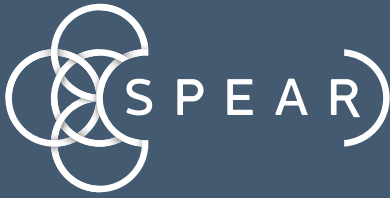
Documentation

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

- Product e.g. 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 following parameters with recorded values:
 - Butterfat %
 - Moisture %
 - Salt % (if applicable)
 - SNF %
 - pH
 - FFA
 - Microbiological analysis results

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History of Amendments/Revisions

Revision No.	Date	Revision Detail
001	29/07/2016	First Issue.
002	23/11/2016	Deletion of incorrect term 'organic' in description.
003	30/03/2017	Addition of Allergen information.
004	06/11/2018	Amended to refer to documentation required.
005	18/12/2018	Amendment of Salted Lactic butterfat to minimum 80%.

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