



QUALITY MANUAL 3.4.2

Product Specification Butter

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|-----------------------|---|-------------------|
| Issue Date 10/08/2023 | Reference No. QM-3.4.2 BUTTER | |
| Revision No. 007 | Issued By NSR | Authorised By AJS |
| Page 1 of 3 | Last Specification Approval Date 10/08/2023 | |

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. | |
| | 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 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 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 | 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%. |
| 006 | 28/03/2019 | Addition of Frozen shelf-life. |
| 007 | 10/08/2023 | Updated allergen detail to include risk assessment. Added applicable legislation statement and a spec approval date. |
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