



QUALITY MANUAL 3.4.2

Product Specification Fresh Buttermilk—Conventional

Issue Date 08/12/2016	Reference No. QM-3.4.2 BUTTERMILKCON	
Revision No. 003	Issued By NSR	Authorised By NAP
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Fresh Buttermilk Specification

Description

Buttermilk obtained from the churning of cream, separated from Fresh 100% Cows raw milk, during the manufacture of either sweet cream or lactic butter (not from whey butter production).
Chilled & stored in hygienic storage tanks prior to despatch.

Appearance

Pale white to cream coloured smooth liquid.

Taste

Natural flavour, free from any taints, odours or off flavours.

Transport

Movement of product via sub-contracted haulier who is accredited by the Dairy Transport Assurance Scheme (DTAS), alternatively in food grade IBC / lined palletcon.

Chemical & Physical	Typical	Range
Total Solids	9.0%	8.0-10.0%
Fat %	n/a	0.7% Max
Acidity - % Lactic Acid	0.13	0.15 Max
Resazurin (10 mins @ 37°C)	Pass 6 in 10 Mins	Pass 6 in 10 Mins
Temperature on Dispatch	<6°C	
Product is bought and/or sold on the understanding it will undergo further heat treatment prior to end use		



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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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History of Amendments/Revisions:

Revision No.	Date	Revision Detail
001	08/12/2016	First Issue
002	30/03/2017	Addition of Allergen information
003	21/07/2023	Updated allergen detail to include risk assessment. Added applicable legislation statement and a spec approval date.



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