



LACTO FOODS PRODUCT SPECIFICATION
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Product Code:
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Product: Unsalted Lactic Butter
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Issue Date: 03/02/10 Issue 02
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**1.0 Product Title:**

Unsalted Lactic Butter

**2.0 Sensory:**

Appearance: clean

Colour: light yellow

Texture: no open texture.

Consistency: spread able.

Flavour, taste & odour: typical of sour unsalted butter.

**3.0 Chemical & Physical Standards:**

Test	
Fat	Min. 82%
Moisture	Max. 16%
Non fat dry matter	Max. 2%
pH (water phase)	4.8-5.7
Free fatty acids	Max 0.35% in fat (as oleic acid)
Peroxide value	Max. 0.3 meq. O <sub>2</sub> /kg fat

**4.0 Microbiological Standards:**

Test	
Coliforms	<10 in 1g
Escherichia coli	Absent in 1g
Salmonella	Absent in 25g
Listeria	Absent in 1g



### **5.0 Nutritional Information/100g:**

Energy	3050kJ / 732 kcal
Protein	0.6g
Carbohydrate	0.7g
Total Fat Content	82g
A-vitamin RE	0.6 mg

### **6.0 Packaging:**

25kg carton with polyethylene

### **7.0 Shelf Life:**

Chilled = 6 months from production

Frozen = 12 months from production

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 178/2002 of 28 January 2002 on general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety (EU Food)

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 852/2004 of 29 April 2004 on the hygiene

EUROPEAN PARLIAMENT AND COUNCIL REGULATION (EC) No 853/2004 of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Product will comply to other relevant legislation