Specification for
Frozen Unsalted 10kg Bulk Butter

Date	Reason for change	Created by	Approved by
09.10.2023	New Specification	Vedika Naiker	Maggie Gorzen

PRODUCT SPECIFICATION
Frozen Unsalted 10kg Bulk Butter

General Description

Cream is converted into butter by churning. According to CODEX STAN 279-1971, the "butter" designation is dedicated to dairy products which consist of a water emulsion in fat and whose constituents are of dairy origin.

Microbiological Analysis		Chemical Analysis		Organoleptic Analysis
Coliforms	< 10 CFU /g	Moisture	Max 16.0%	Odour - franc, pleasant flavour, fresh butter
Ecoli	Absent /g	pH	5.5 – 6.7	Flavour- franc, pleasant flavour, fresh butter
Moulds & Yeasts	<100 cfu/g	Fat	Min 80 %	Appearance- Yellow to pale yellow
Coag. positive Staph	<10 cfu/g	Solid Non Fat	Max 2.0%	
Listeria	Absent/25g			
Salmonella	Absent /375g			

Product Code: 79137

Ingredients Cream

Allergens: Milk

Process Type: Pasteurisation, Maturation, Churning, followed by packing and freezing.

Food Safety /Preservation: Pasteurisation, product is frozen to min. -18°C.

Storage Handling and Transport: Butter must be kept in its original package sealed and protected from air and light.

Shelf life: 18 months frozen at less than -18°C and 75 days post thawing under chilled conditions less than 5°C..

Thawing conditions : Thaw in refrigerated conditions only, ideally in a well ventilated chiller.

Production date: DD/MM/YYYY Best Before date: DD/MM/YYYY

Packaging: Inner: Barrier bag 10kg
Outer: Corrugated carton 10kg
Pallet: 80 cartons per pallet

Labelling: Product marked with date of manufacture and Best Before date

Halal approval: Yes

Kosher approval: Yes

GMO status: Non GMO

Country of Origin: Made in Australia

Typical Nutritional Analysis (Per100 g) . The below is typical values which may vary due to seasonal effects

* NIP- Calculated

Energy	3063 KJ	Total Carbohydrates	0.9 g
Protein	1.0 g	Total Sugars	0.7 g
Total fats	82.1 g	Sodium (mg)	6.5 mg
Saturated Fats	55.1 g		