

	PRODUCT SPECIFICATION	Number: 660737 Version 1 Date: 23-01-2019
	Nedgold Unsalted Lactic Butter Min. 82% milkfat	
	5 kg	
		Uncontrolled Copy

Description
Butter, a water in oil emulsion, obtained from pasteurized sweet cream in a continuous churning and kneading process, during which specific cultures of lactic acid bacteria are added (NIZO process). This product is intended for application in food stuff.

Ingredients
Origin of raw milk and cream
The cream originates from raw cow's milk (animal origin) and has been pasteurized for at least 15 seconds at a minimum temperature of 72°C.

Technical data		
<u>Chemical data</u>	<u>Standard</u>	<u>Method</u>
Milk fat	Min. 82%	ISO 8851-3 IDF 191-3
Moisture	Max. 16%	ISO 8851-1 IDF 191-1
Milk solids non fat	Max. 2.0%	ISO 8851-2 IDF 191-2
Free fatty acids (as oleic acid)	Max. 0.30%	ISO 1740 IDF 6
<u>Microbiological data</u>	<u>Standard</u>	<u>Method</u>
Total plate count	<5000 CFU/g	ISO 4833 (sugar free agar)
Yeast	<50 CFU/g	ISO 6611 IDF 94
Mould	<50 CFU/g	ISO 6611 IDF 94
Coliforms	<10 CFU/g	ISO 4832
Enterobacteriaceae	<10 CFU/g	ISO 21528-2
Salmonella	absent/25g	ISO 6579 AOAC 995.07
Listeria monocytogenes	absent/25g	ISO 11290-1
<u>Physical data</u>	<u>Standard</u>	<u>Method</u>
pH	4.5-5.3	ISO 7238 IDF 104
Taste and Flavour	Typical for butter. No off flavour.	-
Colour	Pale Yellow. Colour intensity may differ with season.	-

Packaging and Shelf life		
<u>Type of packaging</u>	<u>Storage conditions</u>	<u>Shelf life</u>
Carton 5 kg Solidboard box with PE inner foil 140 cartons (20 boxes, 7 layers) on Blok pallet	Keep clean, dry, dark and refrigerated. Keep away from strong odours.	100 days at max. 7°C*
*Shelf life is guaranteed for unopened packaging		

Legal aspects
<p>CN code: 0405 1019 Product declaration: Butter 82% fat. (EC 1308/2013)</p> <p>We herewith declare that this product is in conformity with all relevant Dutch and EU legislation.</p> <p style="text-align: center;">Contaminants and Residues</p> <p>The product complies with the current European legislation including chemical contaminant and residue levels (EC 396/2005 and EC 1881/2006), Hygiene and Foodstuff (EC 852/2004 and EC 853/2004), Antibiotics (EC 37/2010) and EC 1308/2013 and amendments.</p> <p style="text-align: center;">GMO</p> <p>To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain any ingredients of GMO origin as mentioned in the EC regulations 1829/2003, 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.</p> <p style="text-align: center;">Ionization</p> <p>To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain ingredients that are ionized or radiated.</p> <p style="text-align: center;">Food contact material</p> <p>To the best of our knowledge the packaging materials for the above mentioned product is approved for packing of foodstuffs and comply with EC regulation 1935/2004 and 10/2011 and amendments. We require a migration report for the primary packaging from all our suppliers.</p>

	PRODUCT SPECIFICATION	Number: 660737 Version 1 Date: 23-01-2019
	Nedgold Unsalted Lactic Butter Min. 82% milkfat	
	5 kg	
		Uncontrolled Copy

Nutritional information (average values per 100 gram) According to EC 1169/2011			
Description	Value	Unit	Remarks
Energy	3060	kJ	
	744	kcal	
Fat (total) - animal fat - vegetable fat of which saturates of which monounsaturates of which polyunsaturates	82	g	
	82	g	
	n/a	g	
	58	g	
	22	g	
	2	g	
Trans fatty acids of which natural trans fat of which industrial trans fat	2	g	
		g	
	-	g	
Cholesterol	250	mg	
Carbohydrate (total) of which sugars of which polysaccharides of which dietary fibres	1	g	
	1	g	Lactose
	0	g	
	0	g	
Protein (total) - animal - vegetable	0.5	g	
	0.5	g	Cow milk
	-	g	
Moisture	16	g	Moisture
Salt	-	g	
Sodium	-	mg	
Vitamin A	800	µg	
Vitamin D	1.2	µg	
Vitamin E	1.9	mg	

Dietary Information		
Suitable for the following diets:	Yes/No	Comments
Kosher	No	
Halal	Yes	
Lactose intolerance	No	Dairy product
Coeliacs	Yes	
Vegans	No	Dairy product
Lacto-ovo vegetarians	Yes	
Lacto vegetarians	Yes	
Ovo vegetarians	No	Dairy product

List of allergens (according to EC 1169/2011 and amendments)				
Description	Presence	Produced:		Cross contact
		On the same equipment	In the same factory	
Cereals containing gluten and products thereof ¹	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Crustaceans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Eggs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Fish and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Peanuts and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Soybeans and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Milk and products thereof (incl. lactose)	X Yes 0 No	0 Yes 0 No	0 Yes 0 No	0 Yes 0 No
Nuts and products thereof ²	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Celery and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Mustard and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sesame seeds and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/l expressed as SO ₂	0 Yes X No	Not applicable	Not applicable	Not applicable
Lupine and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No
Molluscs and products thereof	0 Yes X No	0 Yes X No	0 Yes X No	0 Yes X No

¹ I.e. wheat, rye, barley, spelt and kamult or their hybridised strains.

² I.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*).