

**Product Specification**

#: SP-WM-111

BUTTER 82% FAT

Edition number: 14

Edition date: 27.09.2024

State: Applicable

Author: Woźniak Marta [Specjalista ds. Jakości]Editor: Ponikowska Katarzyna [Kierownik Działu Zapewnienia i Kontroli Jakości]Approved: Styś Wojciech [Główny Technolog]

| | |
|--------------------------------|---|
| Product name | BUTTER 82% FAT |
| Raw materials | Pasteurized cream |
| Origin | Poland |
| Ingredients | Pasteurized cream, lactic acid bacteria |
| PRODUKT CHARACTERISTICS | |
| Appearance | Carefully formed, smooth surface, dry, thoroughly kneaded |
| Texture | Homogenous, slightly hard, easy to lubricate |
| Colour | Homogenous, pale yellow, absence of marbling and discoloration |
| Taste | Clean taste, free of extraneous tastes, mild aftertaste od pasteurization, slightly fatty |
| Smell | Clean, typical smell, free from extraneous odours |
| QUALITY CHARACTERISTICS | |
| Moisture content | 16 % max |
| Fat matter content | 82 % min |
| Coliforms in cfu/g | m=0 M=10 n=5 c=2 |
| Salmonella | nieobecne w 25 g, (n=5 c=0) |
| Listeria monocytogenes | nieobecne w 25 g, (n=5 c=0) |

n = number of tests,

m = threshold number of bacteria per gram below which product quality is satisfactory,

M = maximum number of bacteria per gram above which the quality of the product is unsatisfactory,

c = maximum number of results which may have values between m and M.

| | |
|---|--|
| Requirements concerning contaminants | Heavy metals, pesticides, antibiotics, aflatoxins and inhibitory substances – compliant with applicable laws |
| Additional information | Allergens – milk (including lactose) GMO statement - product does not contain nor is produced with GMO or GMO sourced components |
| Packaging | Direct package: - 200g block - aluminium foil laminate with parchment, with imprint - 25 kg block - polyethylene bag HDPE Bulk packaging: cardboard boxes Palleting: - 200g block - 550 - 600 kg pallets - 25kg block - 800 - 1000 kg EURO pallets |
| Labelling | Compliant with applicable laws and UE regulations |

| | | |
|---|---|------------------|
| Nutritional information per 100g | Energy value | 3061kJ / 744kcal |
| | Fat | 82 g |
| | - including saturated fatty acids | 57 g |
| | Carbohydrates | 0,6 g |
| | - including sugars | 0,5 g |
| | Protein | 1,0 g |
| | Salt | 0,03 g |
| Storage | Temperature 0 - 10°C | |
| Product shelf life | 200g block – 50 days from production date 25kg block - 2 months from production date in temp. +5°C, - 12 months from production date in temp. -18°C | |
| Transport | Vehicles protecting product against pollution, damage, moisture or other harmful atmospheric factors – isotherm vehicles Valid sanitary book of the vehicle required | |
| Declaration of conformity | Specification compliant with applicable laws | |