

DAIRY TRADE SPECIFICATION

Specification Number: saltedbutterspecs.doc

Product: Salted Sweetcream Butter

Scope: Manufacture packing and storage.

Processing operation :

Manufactured from fresh pasteurised cream derived from whole cows milk, chilled and aged aged prior to churning and salting on a continuous buttermaker to give a finished product of not less than 80% fat and a salt content not exceeding 2.0%

Product Appearance:

The product is a solid emulsion of water in oil, pale yellow, creamy and homogenous with no streakiness or evident free moisture

Organoleptic Standard:

Characteristic of salted butter produced from fresh cream, with no foreign taints or odours.

Physical and Compositional Standard:

| | | Typical |
|------------------------|---------------------------------|----------------|
| Butterfat: | 80% minimum | 80.5 |
| Moisture Content | 16% maximum | 15.8 |
| Milk Solids (non-fat): | 2% maximum | 1.5 |
| Salt | 2.0% maximum | 1.8 |
| Free Fatty Acids: | 1.2 mmole / 100 g fat | |
| Lipase | Not detectable in 1 gram | |
| Peroxidase value | 0.3 max meq oxygen / 1000 g fat | |
| Non milk fat | Not detectable | |

Microbiological Standard:

| | | |
|-----------------------------|-----------------------|----------|
| Total viable count | 10,000 / gram maximum | <5000/gm |
| Coliforms | Not detectable in 1 g | ABS |
| E.Coli | Absent in 1 gram | |
| Salmonella | Absent in 25 grams | |
| Coagulase +ve Staphylococci | Absent in 1 gram | |
| Yeasts | 100 / gram maximum | <50 / gm |
| Moulds | 100 / gram maximum | <50 / gm |
| Listeria | Absent in 25 grams | |

Nutritional Information:

To be inserted :

Shelf Life:

Chilled (+1°C to +5°C): 3 months from date of manufacture

Frozen (colder than -18°C): 12 months from date of manufacture

Storage cold in dry conditions away from direct sunlight and odours.

Packaging:

Unless otherwise contractually agreed, packaging will be in sealed or folded coloured polyethythene liners within an outer corrugated board case, to give a 25 Kg net weight block. Filled boxes are sealed with tape, metal detected, stacked 40 per pallet and stretch wrapped prior to cold storage.

Coding:

Each box shall be marked in such a way that identifies as minimum:

- i) Product / weight
- ii) Manufacturing location / Factory ID
- iii) Date of manufacture (including shift if appropriate)
- iv) Individual box number
- v) Lot Number if appropriate
- vi) Pallet No.
- vii)

Environmental

A formal, recorded cleaning schedule and pest control procedure is in place

Quality Assurance:

A formal documented quality system is in place using the principles of HACCP and ISO 9000

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