

1 – PRODUCT IDENTIFICATION

Designation: Butter. F.C. (min.) 82%

Weight: 25kg

Production plant: PT ALT582 CE

Storage conditions: Store at temperatures $\leq -15^{\circ}\text{C}$

Storage conditions, transport and distribution: Store and transport at controlled temperature between -22°C and -15°C

Keep product away from non-food or food products with smells assets and not overlap products that may damage the product packaging

Shelf life: 12 months when kept at temperature $\leq -15^{\circ}\text{C}$

Codification: Production date and lot number

2. CHARACTERISTICS OF THE PRODUCT

2.1 - Ingredients:

Pasteurized cream

2.2 - Sensory Characteristics

- **Appearance** (Annex IV of Reg (EC) N° 273/2008) ----- 4
- **Consistency** (Annex IV of Reg (EC) N° 273/2008)----- 4
- **Flavour** (Annex IV of Reg (EC) N° 273/2008) ----- 4

2.3 - Microbiological Characteristics

Characteristic	Methods	Requisite
Coliform Bacteria at 30°C	NP 1935	Negative in 1g
Yeast and mould	FIL94	≤ 100 cfu/g
Listeria monocitogenes	ISO11290-1	Absence in 25g

2.4 – Physico-Chemistry Characteristics

Characteristic	Methods	Requisite
Water content (g/100g)	EN ISO 3727-1	Máx. 16
Fat content (g/100g)	EN ISO 3727-1	Min. 82
pH	Potentiometry	6 - 7

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2.5 - Nutrition Declaration

Average values	Per100g
Energy (KJ/Kcal)	3091/752
Fat	83
Of which saturates (g)	55
Carbohydrate (g)	0,6
Of which sugars (g)	0,6
Protein (g)	0,6
Salt (g) 1)	0,03

1) Salt content is exclusively due to the presence of naturally occurring sodium

3 – PACKING CHARACTERISTICS

Card Box internally wrapped with a plastic bag: 25kg

4 – Regulations

Product in compliance with the legality legislation and their rectifications, as (EC) n° 852/2004; (EC) n° 853/2004; (EC) 2073/2005, (EC) n° 396/2005, (EC) n° 470/2009, (EC) n° 37/2010, (EC) n° 1881/2006, (EC) n° 1935/2004, (EC) n° 10/2011.

- Indication of ingredients considered allergens**

Allergens Ingredients	Presence	Absence
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)	X	
Nuts i. e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brasil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		X
Lupine and products thereof		X
Molluscs and products thereof		X

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**QUALITY & ENVIRONMENT MANAGEMENT
Product Specification**

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**Sweet Cream Butter - Pasteurized unsalted butter
25kg Blocks
PT ALT582 CE**

- Indication of OGM Ingredients**

OGM Ingredients	Presence	Absence
According Regulation 1829/2003 and 1830/2003		x

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