

1 – PRODUCT IDENTIFICATION

Designation: Pasteurized salted butter F.C. (min) 80 %

or

Pasteurized unsalted butter FC (min) 82%

Net weight: 25kg

Production plant : PT BLT7 CE

Storage conditions: Keep at temperatures < 6°C or ≤-15°C

Storage conditions, transport and distribution: Store and transport at controlled temperature between 2°C and 6°C (refrigerated butter) or between -22°C and -15°C (frozen butter).

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

Shelf life: 6 months when kept at temperature < 6°C or 12 months when kept at temperature ≤-15°C

Codification: Shelf life and lot number

2. CHARACTERISTICS OF THE PRODUCT

2.1 - Ingredients:

Unsalted Butter: pasteurized cream

Salted Butter: pasteurized cream and salt: 1, 2%.

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
Total Bacterial count	ISO4833	≤1000 cfu/g
Coliforms	ISO4832	<10 cfu/g
E.coli	ISO16649-2	<1 cfu/g
Yeast and mould	FIL94	≤50 cfu/g
Listeria monocitogenes	ISO11290-1	Absence in 25g

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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 (Unsalted Butter) Min. 80 (Salted Butter)
Free fatty acids (mmole /100g)	FIL6	<1,2
pH	Potentiometry	6 - 7
Salt content (g/100g)	FIL179	1,0-1,4 (Salted Butter)

2.5 - Nutrition Declaration

a) Unsalted Butter

<i>Average values</i>	<i>Per100g</i>
<i>energy (KJ/Kcal)</i>	3075/748
<i>fat</i>	83
<i>Of which saturates (g)</i>	59
Carbohydrate (g)	0,7
<i>Of which sugars (g)</i>	0,7
Protein (g)	0,6
Salt (g) 1)	0,05

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

b) Salted Butter

<i>Average values</i>	<i>Per100g</i>
<i>energy (KJ/Kcal)</i>	3056/743
<i>fat</i>	82
<i>Of which saturates (g)</i>	51
Carbohydrate (g)	0,7
<i>Of which sugars (g)</i>	0,7
Protein (g)	0,6
Salt (g) 1)	1,3

3 – PACKING CHARACTERISTICS

Card Box internally wrapped with a plastic bag: 25kg

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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 (Decreto – Lei n° 126/2005)	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

- **Indication of OGM Ingredients**

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

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