 <p><b>LACTOGAL</b> PRODUCTOS ALIMENTARIOS S.A.</p>	<p><b>QUALITY &amp; ENVIRONMENT MANAGEMENT</b> Product Specification</p> <p><b>Lactic Butter - 25kg Blocks</b> Producer Identification PT BLT 7 CE</p>	<p>Page1/2</p>
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## 1 – PRODUCT IDENTIFICATION

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

**Net weight:** 25kg

**Storage conditions:** Store 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 - refrigerated butter or 12 months - frozen butter

**Codification:** Shelf life and lot number

## 2. CHARACTERISTICS OF THE PRODUCT

### 2.1 - Ingredients

Pasteurized cream and starter culture.


### 2.2 - Sensory Characteristics

Characteristic	Methods	Requisite
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
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

<p><b>EMITTED IN:</b> 13/05/2016</p>	<p><b>EDITION Nr.</b> 9</p>	<p><b>EMITTED</b> Quality &amp; Environment Management</p>	<p><b>APPROVED</b> Quality &amp; Environment Management</p>
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 <b>LACTOGAL</b> <small>PRODUCTOS ALIMENTARIOS S.A.</small>	<b>QUALITY &amp; ENVIRONMENT MANAGEMENT</b> <b>Product Specification</b>	<b>Page2/2</b>
	<b>Lactic Butter - 25kg Blocks</b> <b>Producer Identification PT BLT 7 CE</b>	

#### 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
Free fatty acids (mmol/100g)	FIL6	<1,2
pH	Potentiometry	4,5-5,3

#### 2.5 - Nutrition Declaration


	Average values	per 100 g
energy (kJ/kcal)	3075 / 748	
fat (g)	83	
of which:		
-- saturates (g)	59	
carbohydrate (g)	0,7	
of which:		
-- sugars (g)	0,7	
protein (g)	0,6	
salt (g)1)	0,05	

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

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	<b>QUALITY &amp; ENVIRONMENT MANAGEMENT</b> <b>Product Specification</b>  <b>Lactic Butter - 25kg Blocks</b> <b>Producer Identification PT BLT 7 CE</b>	<b>Page3/2</b>
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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	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 <sub>2</sub>		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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