



## PRODUCT SPECIFICATION

Product:	Unsalted Butter 82.5 % fat
HS code:	04051000
Date of creation:	06-2018
Country of Origin:	EU

### Ingredients:                      Specification:

Moisture:	Max 16.0 %
Fat:	Min 82.5 %
pH:	Min 6.25
Acidity, millimoles/100 g of fat:	Max 1,4

### Physical Characteristics:

Color:	Light yellow or yellow
Taste and odor:	Well defined creamy taste with signs of pasteurization, without foreign tastes and odors
Consistency:	Homogenous, soft

### Microbiological:

Total Plate Count (CFU/g):	Max 70,000 (target 30,000)
Coliforms, CFU/g:	Max 10 CFU
Yeast and moulds, CFU/g:	Max 10 CFU
Listeria monocytogenes in 0.25g:	Negative
Salmonella in 0.25g	Negative

### Storage, Shelf life & packaging:

Relative humidity:	Max 80 %
Shelf life:	-1 – -5°C – Max 3 month
	-6 – -11°C – Max 11 months
	-12 – -18°C – Max 18 months
Packaging:	Carton box (corrugated) with PE liner (20kg net)
	Carton boxes per 40ft FCL (refrigerator) (Max 1200 – 1250 pcs)
	Carton boxes per Full truck (Max 1000 pcs)

The user of the product is solely responsible for compliance with all laws and regulations applying to the use of the products.