

	SPECIFICATION SHEET	BEU/04
	Unsalted Lactic Butter - 10-25 kg	Version 10 Date 19-01-23

GENERAL INFORMATIONS

Description : - From pasteurised (minimum of 15 seconds at 72°C) and non fermented cream only
 - Physical fermentation and churning with addition during mixing of lactic culture, and of lactic concentrate

Ingredient : Raw milk from Belgium and EC in accordance with the regulation EC 852 and 853/2004, under supervision of the veterinary services

PHYSICO-CHEMICAL SPECIFICATIONS				
Parameters	Target Value	Tolerance	Units	Methods
Fat content	82,5	Min 82,0	%	FIL C:1987
Protein	0,6	+/- 0,3	%	Indicative
Lactose	0,6	+/- 0,3	%	Indicative
Mineral	0,1	+/- 0,1	%	Indicative
Moisture content	15,8	Max 16,0	%	ISO 3727-1 IDF 80-1:2001
Salt content	0	< 0,1	%	IDF 12C:2000
Non fat dry matter	1,5	+/- 0,5	%	ISO 3727-2 IDF 80-2:2001
pH	5,0	+/- 0,3	pH unit	pH
Free fat cid	0,27	+/- 0,03	% oleic acid	IDF 6B: 1989
Peroxyde Index	< 0,10	0,2 max	meq O2/Kg FC	ISO 3960: 2001
Temperature	4,0	+/- 2,0	°C	Thermomètre

NUTRITIONNAL VALUES				
Parameters	For 100g	For 5g	Units	% AR/5g
Energy (Kj/kcal)	3073 / 747	153 / 37	Kj/Kcal	2,0
Fat content (g)	82,5	4,1	g	6,0
- Which saturated (g)	54,4	1	g	14,0
- Which monounsaturated (g)	20	2,8	g	-
- Which polyunsaturated (g)	2,1	0,1	g	-
Carbohydrates (g)	0,6	<0,1	g	<0,1
- Wich sugar (g)	0,6	<0,1	g	<0,1
Dietary fiber (g)	0	0	g	0,0
Proteins (g)	0,6	<0,1	g	<0,1
Salt (g)	0,1	0,005	g	<0,1

PACKAGING - IDENTIFICATION

Cardboard kraft paper and polyethylene

CONSERVATION (BBD)

BBD at T° < 6,0°C : 100 days
 BBD at T° = - 18,0°C : 24 month
 BBD after thawning at T° < 6,0°C : 75 days without exceeding the 24 month of BBD

CONSERVATION / EXPECTED USE

Industrial - Mixing or Melting

ORGANOLEPTIC SPECIFICATIONS	
Color	Yellow white, cream
Texture - Appearance	Homogenous
Flavor	Fresh without foreign flavors
Taste	Fresh without bad tastes

MICROBIOLOGICAL SPECIFICATIONS				
Parameter	Target Value	Maximum	Units	Methods
Coliforms	0	< 10	cfu/g	IDF 73B:1998
Yeast	< 10	10	cfu/g	ISO 6611:2004 IDF 094:2004
Molds	< 10	10	cfu/g	ISO 6611:2004 IDF 094:2004
Total count other than lactic	< 100	1000	cfu/g	ISO 13559 IDF 153:2002
Faecal streptococcus	< 10	20	cfu/g	ISO 7899-2:2000
Bacillus Cereus	0,0	10	cfu/g	ISO 7932:1993
Pseudomonas	< 10	100	cfu/g	Rhapsody agar - 48h à 30°C
Staphylococcus at coagulase +	Not detected	Not detected	cfu/0.1g	IDF 145A: 1997
Salmonella	Not detected	Not detected	cfu/25g	ISO 6579 : 2002
Listeria monocytogen	Not detected	Not detected	cfu/25g	ISO 11290-1:1996

OTHER INFORMATIONS

Allergen
 Major allergens labeling according to directives 1169/2011/CE : **milk**

Certifications
 FSSC22000 - ISO 9001 - IFS - HALAL - KOSHER - SAC 002

OGM
 Without ingredient of GMO origin, in accordance with EC regulation 1829/2003.

Ionisation
 Without ionizing treatment and without ingredient having undergone ionizing treatment.

Radioactivity
 In accordance with EU regulation 2016/52 and its amendments.

Chemical residues and contaminants
 In accordance with regulations EC 1881/2006, EC 470/2009 and its amendments concerning contaminants, residues of pesticides or veterinary products.

Nanoparticles
 Does not contain manufactured nanomaterials as defined in EC regulation 1169/2011.

Comptability with special diets
 Lacto vegetarians, lacto-ovo vegetarians, gluten intolerant.

