

**UNSALTED CREAMERY BUTTER**

GDT Specification - Fonterra New Zealand

PSB.979

VERSION:02.0424

**UNRESTRICTED**
**DESCRIPTION**

Unsalted Creamery Butter from Fonterra is made from high quality fresh cream using world leading buttermaking technology. Unsalted Creamery Butter consistently delivers the superior flavour and mouthfeel needed in many applications such as baked goods and spreads. It also serves as an ingredient in a wide range of food products. Unsalted Creamery Butter has an excellent shelf life and maintains its fresh flavour well

**FEATURES**

- Manufactured from pasteurised milk or cream
- Is frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream
- Unsalted Creamery Butter is full of natural goodness, it contains no additives, flavours or preservatives
- Is produced in a sophisticated processing plant to ensure product consistency
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers
- Good texture and body for cut and wrap and reprocessing applications


**SUGGESTED USES**

Fonterra recommends that it is the customer's responsibility to determine the suitability of this product in their processing and final applications.

**CERTIFICATION**

- Halal
- Kosher

**ORIGIN**

- Product of New Zealand

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

**NUTRITIONAL INFORMATION**
**TYPICAL**  
(per 100g of product)

Energy (kJ)	3090
Protein (g)	0.6
Fat (g)	82.9
Carbohydrate (g)	0.6
Moisture (g)	15.7
Ash (g)	0.2

**INGREDIENTS (ALLERGENS IN BOLD)**

Pasteurised **Cream** from **Cow's Milk**

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

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**UNRESTRICTED****PACKAGING**

Unsalted Creamery Butter is available as a plastic-wrapped 25 kg block, inside a cardboard outer. No staples or metallic fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.7 kg
- Typical Dimension: 38 x 24 x 29 cm

**STORAGE AND HANDLING**

Unsalted Creamery Butter is a perishable food. In order to preserve its pure clean flavour it should be:

- Kept frozen at -10°C to -25°C in accordance with importing country requirements.
- Kept away from odours.
- Kept out of direct sunlight.
- Used strictly in rotation.

Provided that the packaging remains intact and the above storage conditions are followed, Unsalted Creamery Butter will have a shelf life of 24 months from the date of manufacture.

**TRUSTED QUALITY****COMPLIANCE:**

- CODEX STAN 279

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.



## UNSALTED CREAMERY BUTTER

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## PRODUCT BULLETIN

PSB.979

VERSION:02.0424

UNRESTRICTED

### NUTRITIONAL ANALYSIS

(per 100g of product)

Energy	3090 kJ
<i>Calories</i>	740 kcal
Protein	0.6 g
Fat	82.9 g
<i>Saturated fatty acids</i>	53.7 g
<i>Monounsaturated fatty acids</i>	17.5 g
<i>Polyunsaturated fatty acids</i>	1.5 g
<i>Trans<sup>1</sup> fatty acids<sup>2</sup></i>	3.4 g
Cholesterol	200 mg
Total Carbohydrate	0.6 g
<i>Lactose</i>	0.6 g
Dietary Fibre	0 g
Calcium	22 mg
Iron	<0.02 mg
Potassium	22 mg
Sodium	10 mg
Vitamin D	<0.2 µg

1 Methylene interrupted trans

2 Please refer to individual country regulations for trans fatty acid labelling requirements

### TYPICAL PHYSICAL PROPERTIES

Colour	Uniform, Pale Yellow
Body	Uniform, Plastic
Texture	Fine, Close
Flavour & Odour	Pure, clean, creamery
Typical Melting Point	33°C

### TYPICAL MINERAL ANALYSIS

Copper	<0.05 mg/kg
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### VITAMIN ANALYSIS

### TYPICAL

(per 100g of product)

Vitamin C	<0.1 mg
Vitamin E	3.2 mg
Total Vitamin A (retinol)	879 µg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product. The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.

### TYPICAL CHEMICAL ANALYSIS

Free fatty acids as Oleic acid (%m/m)	<0.3
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CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	15.7		16	ISO 8851-1/IDF 191-1
Milk fat	% m/m	82.9	80		Fonterra
Milk Solids Not Fat	% m/m	1.4		2	Calculation
MICROBIOLOGICAL	UNITS	TYPICAL	MAX		REFERENCE METHOD
Aerobic Plate Count	cfu/g	<1000	10,000		ISO 4833 MOD
Coliforms	cfu/g	<1	10		ISO 4832 MOD
Coagulase positive Staphylococci	cfu/g	<10	10		ISO 6888-1 MOD
Escherichia coli	/g	Not Detected	Not Detected		ISO 11866-1 MOD
Listeria	/125g	Not Detected	Not Detected		GeneUp-Biomerieux/ISO11290
Salmonella	/750g	Not Detected	Not Detected		GeneUp-Biomerieux/ISO6579
Yeast and Mould	cfu/g	<1	10		ISO 6611 MOD
PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100g	Pass	Pass		Fonterra
SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Atypical/Typical	Typical	Typical		Sensory Analysis

## OTHER

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

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GDT Specification - Fonterra New Zealand

DATE: 13 January 2026

UNRESTRICTED

Fonterra will only ship Unsalted Creamery Butter, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

\*\* Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

This butter specification, does not meet the requirements needed for importation into the EU under Regulation (EC) No 2020/760, supplementing Regulation (EU) No 1308/2013 and Regulation (EU) 1306/2013.

## Destination Market

Algeria	Iraq	Sri Lanka
American Samoa	Jordan	Taiwan
Armenia	Kuwait	Thailand
Australia	Libya	United Arab Emirates
Azerbaijan	Malaysia	United States
Bahrain	Maldives	Uzbekistan
Bangladesh	Mexico	Vietnam
Cambodia	Mongolia	
Canada	Morocco	
China	Myanmar	
Cuba	New Zealand	
**El Salvador	Nigeria	
EU	Northern Mariana Islands	
French Polynesia	Oman	
Georgia	Pakistan	
Ghana	**Panama	
Guam	Philippines	
**Guatemala	Saudi Arabia	
Hong Kong	Senegal	
India	Singapore	
Indonesia	South Africa	

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 979