



PRODUCT SPECIFICATION

23 – 45 Ridge Street,
North Bega, NSW 2550

41 Commercial Road,
Koroit, VIC 3282

Dairymont

Item No-1100169

Butter Unsalted 500g

GENERAL DESCRIPTION

Unsalted Butter is the product made from the separation of whole milk and the vacreation, ageing, churning, and working of the cream portion.

PROCESS CONDITIONS

Unsalted Butter is made in accordance with good manufacturing practice and under conditions which comply with State and Federal regulations prescribed for manufacture of dairy produce.

Unsalted Butter is manufactured under a process that ensures set standards for pesticides, additives, heavy metals and approved detergents are met.

ASSURED STATUS

Unsalted Butter is Kosher and Halal certified

GMO STATUS

Unsalted Butter is designated non GMO and does not require labelling as per FSANZ Food Standard Code: Standard 1.5.2.4

ALLERGEN STATUS

Added Sulphites in concentrations of 10 mg/kg or more	NO
Cereals containing gluten and their products, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than where these substances are present in beer and spirits standardised in Standards 2.7.2 and 2.7.5 respectively	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products, except for isinglass derived from swim bladders and used as a clarifying agent in beer and wine	NO
Lupin and lupin products	NO
Milk and milk products	YES
Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybeans and soybean products	NO
Tree nuts and tree nut products other than coconut from the fruit of the palm <i>Cocos nucifera</i>	NO



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INGREDIENTS

Pasteurised Cream, Water

NUTRITIONAL INFORMATION

SERVINGS PER PACKAGE: 100			
SERVING SIZE: 5g			
Component	Average Quantity per 100g	%DAILY INTAKE* PER SERVING	Average Quantity per 100g
ENERGY	151 kJ	2%	3020 kJ
PROTEIN	Less than 1.0 g	0%	Less than 1.0 g
FAT-TOTAL	4.1 g	6%	81.0 g
SATURATED	2.8 g	12%	55.1 g
CARBOHYDRATE	Less than 1.0 g	0%	Less than 1.0 g
- SUGARS	Less than 1.0 g	0%	Less than 1.0 g
SODIUM	Less than 6 mg	0%	6 mg
*based on an average adult diet of 8700 kJ			

COUNTRY OF ORIGIN

Product of Australia

SPECIAL DIETARY INFORMATION

Vegetarian lacto-ovo	YES
Vegetarian lacto	YES
Vegetarian vegan	NO
Suitable for coeliacs	YES
Free from artificial colours	YES
Free from artificial and synthetic flavours	YES
Free from preservatives	YES

CERTIFICATION

Final product is sampled and tested for chemical, sensory and microbiological parameters using accredited test methods and a COA report shall be issued on request for each consignment

Material Number	M3
500g	1100169



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SPECIFICATION

Butter which is sampled, prepared and tested in accordance with documented procedures shall have the following composition:

CHEMICAL

Moisture	Max. 16.0 %
Butterfat	Min. 80.0 %
MSNF	Max. 2
Moisture distribution**	Max.20000
Free Fatty acids**	Max.0.4

MICROBIOLOGICAL

Parameter	
Aerobic Plate Count	Max. 10,000 per g
Coagulase-positive staphylococci**	Max. 100 cfu/g
Coliforms*	Max. 10 cfu/g
E.coli*	Not detected per 0.1 g
Yeast and Mould	Max. 50 cfu/g
Lipolytic Organisms**	Max. 100 cfu/g
Enterobacteriaceae (Eb)	Max. 10 cfu/g
Psychrotrophic organisms**	Max. 100 cfu/g
Listeria spp**	Not detected per 125g
Salmonella spp.**	Not detected per 125g

*Only test if Eb is >10 cfu/g

** Denotes Periodic testing

SENSORY

Appearance - shall be creamy or yellow in colour that is even and uniform and have a closed, solid body with a smooth waxy texture.

Flavour - the Unsalted Butter shall have a clean, sweet pleasant flavour with delicate aroma.

Approved Date:	15 TH Nov 2019	Page 3 of 4	Prepared By:	Megha Sharma
Supersedes:	New		Checked By:	Brendan O'Neill



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PACKAGING

Packaging Components

Packaging Description: Parchment and Shipper

Packaging Level - Primary/Secondary/Tertiary	Packaging Type	Food Contact Certified?	Dimensions LxWxH (mm)	Packaging Weight (g)	% made from Recycled Material
Wrapper – 500g	Foil	Yes	76x124x56	7	0

Packaging Level - Primary/Secondary/Tertiary	Packaging Type	Food Contact Certified?	Dimensions LxWxH (mm)	Packaging Weight (g)	% made from Recycled Material
SFP shipper 12x500	Shelf Ready	No	259x186x160	100	0

Bar code (unit)	9352042002797
Bar code (carton)	29352042002791
Carton weight (net)	6.0kg
Carton weight (gross)	6.4kg
Shipper volume m3	0.008
Cartons per Pallet	140 ctn (28*5 layer)

STORAGE AND TRANSPORTATION

It is recommended that Unsalted Butter be stored under refrigerated conditions 2-4°C.

SHELF LIFE

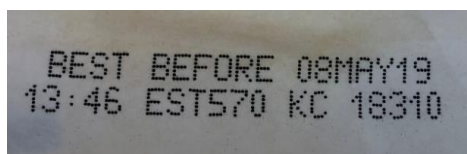
Butter which is stored and transported in these conditions at all times shall have a Best Before Date of 183 days at 2-4°C from DOM when unopened.

CODING AND IDENTIFICATION

Each box of butter is identified with a traceable batch code (Julian Code), Manufacture Location and QA number by jet printing along the side of the box

Example

Batch Code – below



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