



Product Specification Buttermilk Concentrate

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 02

Issued by: Niki Owen

Version / Issue Date: 25/11/2016

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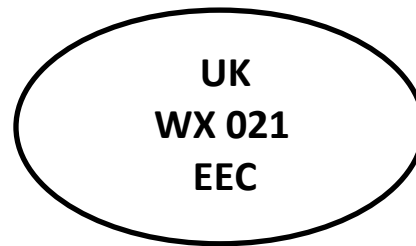
Product name: Buttermilk Concentrate (BMC)

Product description: Creamy coloured, with some curdled liquid

Manufactured per FSA 1996, EC 852/2004, EC 853/2004, EC 178/2002

Manufacturer

Knolton Farmhouse Cheese
Oswestry Road
Overton-on-Dee
Wrexham
LL13 0LG
UK



Sales Dept: Stuart Latham

Tel No: 01978 710 221

Mobile: 07866 495887

Email: stuart.latham@kfcheese.co.uk

Technical Dept: Niki Owen

Tel No: 01978 710 221

Email: quality@kfcheese.co.uk

24h – Emergency Contact Numbers

Stuart Latham: 07866 495887
Jonathan Latham: 07718 031321

Packaging

Weight per sales-unit:	Bulk Tanker (circa 25,000kg net)
Primary packaging	Bulk Road Tanker – Constructed in accordance with dairy industry standards, including Food Grade 316 Stainless Steel which is either dedicated to milk or foodstuffs only, and has CIP capability (<i>Transport supplied by customer</i>)

Identification and traceability

Each production is assigned a prefix of BM (*for Butter Milk*) then a 4-digit Batch number, which is relevant to date of production i.e. 3rd March would be BM0303. All documents and traceable production records will reference the production batch number. Traceability is guaranteed for each step of the manufacturing process in accordance with EC178:2002. Each sales unit is also marked with the company EC Health Mark for traceability within EC.

Transport, Storage Conditions and Shelf Life Information

Temperature during transport:	≤6°C
Temperature during storage:	≤6°C
Shelf life from production	3 Days

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Manufacturing Process

Liquid buttermilk is delivered in bulk tankers and tipped into a dedicated chilled intake silo (chilled to approx. 3°C). Resazurin, pH and TA tests are conducted on the raw product to ensure food safety compatibility. The liquid buttermilk is then pasteurised through the pre-heaters, for >15 seconds at >72°C. After pasteurisation, the buttermilk is processed through the 7-element evaporator before the final product is cooled to below 5°C. The final product is then stored into a dedicated finished product silo.

HACCP

HACCP has been developed and implemented in accordance with the 12 Steps of the Codex Alimentarius Commission Recommended International Code of Practice – General principles of Food Hygiene CAC/RCP 1-1969, Rev 4 – 2003.
All documentation available on request.

Ingredients

Ingredients	Category	Typical	Country of origin
Liquid Buttermilk	Dairy – Derived from Cow's Milk	100	UK

Nutritional Values

All values relating to 100g:		Analytical or Theoretical values
Energy kJ:	551 kJ	Analytical
Energy kcal:	130 kcal	Analytical
Fat	1.6g	Analytical
- Of which saturates	1.1g	
Carbohydrates	18.0g	Analytical
- Of which sugars	17.3g	
Protein	10.9g	Analytical
Salt (sodium)	0.17g	Analytical

Chemical Parameters

Parameter	MIN	TARGET	MAX
Fat in Dry Matter		<8%	
Dry Matter	34%	36%	38%
pH Value	6.2	6.4	6.6
Temperature	4°C	<6°C	≤8°C
Titrateable Acidity			0.25



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Microbiological Specifications

Parameter	Method	Target	Satisfactory	Frequency
Total plate count	ISO 4833 – 1:2013	<10 ⁵ cfu/g	<10 ⁷ cfu/g	Per Batch
Enterobacteriaceae	ISO 21528 - 2:2004	<20 cfu/g	<100 cfu/g	Per Batch
Thermophiles	ISO 27265:2009	<500/ml	10,000 / ml	<i>On Request</i>

Sensory Dietary Requirements

Appearance	Some Curdled Liquid
Colour	White / Cream
Consistency / Texture	Free flowing liquid
Odour / Aroma / Taste	Typical, specific

Major Allergen Declaration

Allergenic ingredients according to the European legislation EC Regulation 1169:2011

Allergenic foods and derivatives	Contained in finished product?	Possibility of cross-contamination?
Peanuts and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Fish and products thereof	NO	NO
Eggs and products thereof	NO	NO
(Tree) Nuts and products thereof	NO	NO
Milk and products thereof (inc. Lactose)	YES *Lactose – relevant to all dairy products. *Cows' milk intolerance	NA
Soybeans and products thereof	NO	NO
Cereals containing gluten and products thereof	NO	NO
Sulphur dioxide and sulphites	NO	NO
Celery and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Mustard and products thereof	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO

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Specified Dietary Requirements		
Is the product suitable for vegetarians ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product suitable for vegans ?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Is the product suitable for celiac disease ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product kosher-certified ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product Halal-certified ?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the product Organic- certified	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Is the product GMO or does the product contain any GMO	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

Specification Authorisation

Name:	Scott Latham
Signature:	
Position:	Director
Date:	25/11/2016