



Product Specification

Butter Unsalted/Salted/Lactic (Unsalted/Salted)

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 05

Issued by: Niki Owen Authorised by: Scott Latham

Version / Issue Date: 17/11/2017

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Product name: Butter Unsalted/Salted/Lactic (Unsalted/Salted)

Product descriptions: A Sweet Cream Butter, made from pasteurised unhomogenised cream, with or without Lactic flavouring & Salt, packed into 25kg cartons.

Manufacturing Address

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

UK
WX 021
EEC

Sales: Stuart Latham
Tel No: 01978 710 221
Mobile: 07866 495887
Email: stuart.latham@kfcheese.co.uk

Quality: 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

Blocks per UK pallet: 40

Nominal Weight per Block: 25kg

Nominal Total Pallet Weight (net): 1000kg

Primary Packaging Format

The product is packed into 25kg cardboard cartons, lined with food grade HDPE blue plastic.
All necessary allergen information is declared on the box.
Blue box sealing tape is used for **salted butter**.
Red box sealing tape is used for **unsalted butter**.
Green box sealing tape is used for **unsalted lactic butter**.
Yellow box sealing tape is used for **salted lactic butter**.
Packaging is compliant with EC1935:2004.

Identification and traceability

Each batch is assigned a 6-digit number, which is relevant to date of production i.e. 3rd March 2014, would be 03 03 14. 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.



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Transport, Storage Conditions and Shelf Life Information

Recommended temperature during transport/Storage:	Frozen – Min. -18°C Chilled - <8°C
Shelf life from production	Frozen - 12 months (Min. -18°C) Chilled - 8 weeks when chilled (<8°C) Ambient - Not recommended
Defrosting / Preparation Instructions	Frozen Butter should be thawed slowly in a conditioning room (10°C) for approximately seven days prior to use, so that product integrity is optimised.

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 for Salted	Typical for Unsalted	Typical for Lactic		Country of origin
				Typical for Salted	Typical for Unsalted	
Cream	Dairy	<98%	>99%	<98%	>99%	UK
Salt	Microfine PDV	>2%	Nil	>2%	Nil	UK
Lactic Type Flavouring 9189	Natural Flavouring	Nil	Nil	0.01%	0.01%	Germany

Nutritional Values

Typical Vales Relating to 100g	Salted (& Lactic) Butter	Unsalted (& Lactic) Butter	Source of Values
Energy kJ	3003 kJ	3098 kJ	Theoretical
Energy Kcal	730 Kcal	753 Kcal	Theoretical
Fat	80.1g	83.0g	Theoretical
- Of which saturates	53.8g	55.7g	
Carbohydrates	1.8g	0.8g	Theoretical
- Of which sugars	0.7g	0.8g	
Protein	0.5g	0.8g	Theoretical
Salt (Sodium)	1.79g	<0.03g	Theoretical



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Chemical Parameters

Parameter	Salted (& Lactic) Butter			Unsalted (& Lactic) Butter			Frequency	Method
	Target	Limit	Report	Target	Limit	Report		
Fat (%)	>80	80 min.	<80	>82	82	<82	Per Batch	NMR
Moisture (%)	<16	16 max.	>16	<16	16	>16	Per Batch	Oven Dry
Salt (%)	<2	2 max.	>2	-	-	-	Per Batch	External
SNF (%)	<2	2 max.	-	2	2	-	Per Batch	Calculated

Microbiological Specifications

Parameter	Method	LIMITS			Frequency
		Target	Limit	Report	
TVC (CFU/g)	ISO 4833-1:2013	<1000	5000	>5000	Per Batch
Enterococci (CFU/g)	ISO 21528-2:2004	<10	<10	>10	Per Batch
E.Coli (CFU/g)	ISO 16649-1:2001	<10	<10	>10	Per Batch
Yeasts/Moulds (/gm)	ISO 21527- 1:2008	<50	<100	>100	Per Batch
Salmonella (/25gm)	ISO 6579:2002	Absent	Absent	Present	Annual

Sensory Requirements

Appearance	The product shall be free from any other extraneous matter.
Colour	Creamy – yellow (<i>typical</i>)
Consistency / Texture	Typical of fresh Butter OR Lactic butter
Odour / Aroma	Typical of fresh Butter OR Lactic butter

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



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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

****Disclaimer****

Supplied products shall comply with all current and relevant UK and EU legislation

Specification Authorisation

Name:	Scott Latham
Signature:	
Position:	Director
Date:	17/11/2017

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