



Product Specification

Butter Milk Powder

Knolton Farmhouse Cheese Ltd



Doc Ref: KS 22

Issued by: Niki Owen Authorised by: Scott Latham

Version / Issue Date: 15/03/2019

Page 1 of 3

Product name: Buttermilk Powder

Product description: Spray dried powder, produced from Butter Milk. For use in a wide range of food applications.

Not for use in infant formula for infants.

Site Details

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



Disclaimer

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

| | |
|---|--|
| 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 unit(s): | Multi ply paper bags with poly inner lining. 25kg net product weight. Palletised units of 40 bags, totalling 1000kg net weight. |

| Transport, Storage Conditions and Shelf Life Information | |
|--|--|
| Temperature during transport: | ≤20°C |
| Temperature during storage: | ≤20°C, cool dry places, free from odour. Humidity not exceeding 65% |
| Shelf life from production | 12 months under described storage conditions |

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Page 2 of 3

Identification and traceability

Each production is assigned a 6-digit Batch number, which is relevant to date of production i.e. 3rd March 2017 would be 030317. 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.

Manufacturing Process

Butter Milk is spray dried to produce Butter Milk Powder.

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 |
|-------------|--------------------|-----------|-------------------|
| Butter Milk | Dairy – Cow's Milk | 100 | UK |

Chemical Parameters

| Parameter | MIN | TARGET | MAX |
|-----------|-----|--------|------|
| Moisture | - | - | 4% |
| Lactose | 49% | 52% | 55% |
| pH | 5.8 | - | 6.85 |
| Fat | - | >4.5 | - |
| Protein | - | 33% | - |

Microbiological Specifications

| Parameter | Method | Target | MAX | Frequency |
|--------------------|--------------------|------------|-----------|-------------------|
| Total plate count | ISO 4833 – 1:2013 | <10,000/ml | 50,000/ml | Per Batch |
| Enterobacteriaceae | ISO 21528 - 2:2004 | <1/ml | <10/ml | Per Batch |
| Staph. aureus | ISO 6888 – 1:1999 | Negative | Negative | <i>On Request</i> |
| Salmonella | ISO 6579:2002 | Negative | Negative | <i>Annual</i> |

Sensory Requirements

| | |
|-----------------------|---|
| Colour | Pale Cream |
| Consistency / Texture | Free flowing powder |
| Odour / Aroma / Taste | Typical, specific for the type of product |

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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 |

| | |
|-------------------|---|
| Name: | Scott Latham |
| Signature: |  |
| Position: | Director |
| Date: | 15/03/2019 |