

**LACTIC BUTTER**

**This specification meets following requirements:** PN-95/A-86155 and specific contract needs

**Raw materials:**

- Pasteurised sweet cream processed from Extra Quality raw milk and the lactic acid
- Naturally Coloured: if needed in winter months (E160a) or acc. to buyer needs

**General Requirements:**

Uniform colour, allowed more intensive on the surface.

Taste and smell homogenous, typical for butter, pasteurisation taste - allowed slightly different from natural. Blocked butter – butter block should be precise formed with homogenous texture without niches, block corners should be exact filled up. Even and smoothed surface.

**Storage and Transport Requirements:**

Storage temperature max. 7°C (fresh butter), max -22°C (deep frozen).

Dry conditions, airy, free from moulds and strange smells. Transport temperature for fresh butter max. 10°C, for deep frozen butter according to clients needs (usually -18°C). During transport product must be protected from harmful atmosphere conditions and any kind of pollution.

**Packing and Marking:**

Block a 25 kgs net, 25,6kgs gross

Packing unit: 5ply cardboard box with with poly-bag inside.

Packing unit must include: product name, name and adress of producer, production date&expiry date (DDMMYY) and/or production code, nett weigth, gross weight, batch no, Vet. Factory Code (oval)

Marking could reflect buyers needs, including a/m description and additional resulting from contract. Quantity on pallet: **5 levels x 8 blocks = 1000 kg** ( pallet wrapped up with poly-strech )

**Expiry date:**

Fresh butter kept at temp. +2 °C +7°C – **40 days**

Frozen butter kept at temp. -22°C –30°C - **12 months according to PN-83-A-07005**

**Usage:**

Butter in blocks a' 25kg for further processing

**Drawing of samples:**

According to PN-86/A-86041 & PN-EN ISO 707 of July 2000r.

## SPECIFICATION

### LACTIC BUTTER

Lp.	Marks	Limits
1.	Color Taste Smell	Homogenous yellow pure and pleasant flavour butyric
2.	Fat	Min. 82%
3.	Moisture	Max. 16,0%
4.	Pasteurisation efficiency	positive
5.	Fat acidity F.F.A	Max. 2 max. 0,35
6.	pH	4,5÷5,2
7.	coliforms	in 1 g (n=5, c=2, m=0, M=10)
8.	Mould	max. 10 in 1g
9.	Yeast	max. 30 in 1g
10.	Salmonella	Absent in 25g
11.	Listeria monocytogenes	Absent in 25g
12.	Heavy Metal content	Allowed levels Acc. to actual Regulations (mg/kg)
13.	Pesticides content	Allowed levels Acc. to actual Regulations (mg/kg)
14.	Dioxin	absent
15.	Radioactivity level	max. 370 Bq/kg
Additional measures according to specific agreements		