

Agral	Specifications : Pasteurized unsalted butter	ENR-PROD-04-19
<i>Date de création: 02/05/05</i>	<i>Indice version: 01</i>	<i>Date de version: 11/12/18</i>
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Historique des modifications		
Date	Version	Raison(s) du changement de version
26/02/2018	11	Prod-ENR-04-19 : Ancienne méthode du manuel qualité
11/12/18	1	ENR-PROD-04-19 Révision manuel qualité et commencement version 1

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1. Product name

- Product title : « Unsalted Lactic Butter »
- Legal name : Butter

2. Ingredients

- Cream (98.7%)
- Lactic ferments (1.3%)

3. Packaging

- Aluminium foil complex: net weight : 100g - 125g - 200g - 250g - 400g - 500g – 1000g
- Plastic cup : net weight : 10g - 225g - 250g
- Paperlike: net weight : 5000g

4. Applied treatment

- This product might contain a proportion of defrosted butter

5. Specifications

1° Organoleptic characteristics

- Appearance : Homogeneous & uniform consistency
- Colour : Homogeneous yellow
- Taste : Fresh, pleasant flavour, without bad taste
- Smell : Butter
- Flavor : Fresh without foreign flavors

2° Chemical and physico-chemical characteristics

- Total fat content : min. 82 % - max. 90%
- Moisture : max. 16 %
- Solid non fat : max. 2 %
- Full compliance with regulation setting maximum levels for certain contaminants in foodstuffs : Regulation (EC) N°1881/2006
- Full compliance with legislation on pesticide residues in foodstuffs: Regulation (EC) N° 396/2005

3° Microbiological characteristics (germs / g)

- Salmonella : none/ 25g
- Listeria : none / 25g
- Free of microbiological toxins

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6. Nutritional information / 100g

▪ Energy	:	3060 kJ (744kcal)
▪ Proteins	:	0,6 g
▪ Carbohydrate	:	0,6 g
of which :		
▪ Sugars	:	0,6 g
▪ Fat	:	82,1 g
of which :		
▪ Saturates	:	49,8 g
▪ Mono-unsaturates	:	29,0 g
▪ Polyunsaturates	:	3,4 g
▪ Cholesterol	:	240 mg
▪ TFA*	:	3.2 g
▪ Dietary fibre	:	0 g
▪ Sodium	:	< 0,1 g
▪ Salt	:	< 0,1 g

*. According to USDA sources (United States Department of Agriculture)

7. Identification

The ID number is made up as follow : L YYMMDD

- First the letter « L » meaning Lot
- 6 digits meaning the production date “YY/MM/DD”

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For example a product made on the 12th January 2018, ID reference will be L180112

8. Shelf life at production – Retail and Storage conditions

For fresh products: stored at max 7°C

Aluminium foil complex , Plastic cup and Paperlike : 180 days

For frozen products: stored at -18°C during transport and before distribution

Aluminium foil complex , Plastic cup and Paperlike : 18 months

After defrosting the recommended shelf life is 3 months in fridge (max 7C°)

The Shelf life at production is the maximum shelf life of the product.

A minimum guaranteed shelflife at delivery contract will be, if needed, discussed with the customer taking account of his specific commercial and logistical pattern

9. Use

To cook, roast or spread

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10. GMO

This product is NOT made with ingredients coming from genetically modified organisms

11. Allergens

The following table indicates if the major allergens are present (+) or not (-)

Allergens	In the product
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	+
Nuts and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
Lupin and products thereof	-
Molluscs and products thereof	-

* nuts : almond (*Amygdalus communis L.*), hazelnut (*Corylus avellana*), walnut (*Juglans regia*), cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*).

According to the directives EC 89/2003, 142/2006, 1169/2011

12. Non-ionisation

We certify that the ingredients used in manufacturing this product are not ionised.