


1. Physical & Chemical Specification:

Appearance	Uniform in colour. The butter shall be of good appearance.	
Colour	Light yellow colour.	
Flavour	Typical clean butter flavour.	
Odour	Free from foreign taints and odours.	
Texture	Smooth & uniform in texture.	

Test	Target	Specifications
pH	6.70	6.40-7.00
% Moisture	15.8	15.0-16.0
% Fat	82.0	82.0-83.8
% Milk Solids Non Fat (MSNF)	1.60	1.40-2.00
% FFA (% Oleic acid)	0.25 0.30	0.338 max. (March – October) 0.39 max. (October – February)

2. Microbiological Specification:

Test	Target	Specification	Frequency	Standard reference
TBC/g	<1000	<5000	N= min 5	ISO 4833-1:2013
Coliforms/g	Negative	Negative		ISO 4831:2006
Enterbacteriaceae/g	0	0		ISO 21528-2:2017
E.coli/g	0	0		ISO16649-2:2015
Yeasts/g	0	<50		ISO 6611:2004
Moulds/g	0	<50		ISO 6611:2004
Staphylococcus Aureus/g	0	0	Composite/Batch	ISO 6888-2:1999:A1:2003
Listeria/125g	Absent	Absent		ISO 11290-1:2017
Salmonella/125g	Absent	Absent		ISO 6579-1:2017

3. Allergen & Dietary Group information:

Dietary Group	Is this product suitable for? Yes/No
Vegetarians	Yes
Ovo-lacto vegetarians	Yes
Vegans	No
Milk allergy	No
Lactose intolerance	No
Coeliacs	Yes
Halal	Yes
Kosher	Yes

Allergen	Present Y/N	Allergen or derivatives present in Ingredient/Product
Cereals cont. gluten and products thereof	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof	N	
Peanuts and products thereof	N	
Soybeans and products thereof	N	
Milk and products thereof (including lactose)	Y	Cream used to produce butter is from cow's milk
Nuts & products thereof	N	
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	

4. Primary packaging

4.1 Box Liner Information:

Box Liner	Blue polythene sheet liner
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5. Box Information: Refer to production instructions

5.1 Vanak Sweet Cream Butter Box

Unsalted Sweet Cream Butter Box	
Box type	Vanak Sweet Cream
Net weight	25kg
Overtape	Yes
Gross weight	25.583kg

6.1.2 Information applied to individual boxes

Unsalted Sweet cream Butter Box		
Lot Number	Yes	
Day code	Yes	
Date of Manufacture	Yes	(DD/MM/YYYY)
Factory Code	Yes	
Box Number	Yes	
Expiry date	No	

6. Palletisation Information:

Pallet Type	4 way 1200mm x 1000mm (PkSp 991)
No. of Layers	4 or 5 (IBD all 5 layers)
No. of boxes per layer	10
Pallet Card	Yes (PkSp 1001)
Stretched Wrap	Yes (PkSp 980)

7. Storage Temperature & Shelf life:

Frozen
Maximum 24 months from date of manufacture stored at $\leq -18^{\circ}\text{C}$. Once removed from the freezer, store between 0 to $\leq 5^{\circ}\text{C}$ and use within 90 days.

Chilled
Maximum 90 days from date of manufacture stored at 0°C to $\leq 5^{\circ}\text{C}$.
IBD Butter: 3 months at 0°C to $\leq 5^{\circ}\text{C}$