

PRODUCT	
Product Title	Unsalted Sweetcream Butter
Legal Name	Unsalted Butter <i>Minimum 82% milk fat</i>
Description	<p>Unsalted sweetcream butter made exclusively from cows' milk (max age 48hrs @ 4°C). Manufactured from heat treated 38-42% fat cream (minimum 83°C for 15 seconds or minimum of 80°C flash) using a continuous butter-maker.</p> <p>Complies with 'The Spreadable Fats (Marketing Standards) and the Milk and Milk Products (Protection of Designations) (England) Regulations 2008</p> <p>All raw milk used to make this product comes from farms maintaining accreditation to the Red Tractor Farm Assured Scheme</p>
Country of Origin	Made in the UK using British milk
Code / Article No.	016938 3006
Appearance	Uniform creamy yellow colour, visibly pure, absence of mould growth.
Flavour	Clean, buttery, absence of taints or any other off flavours or aromas.
Body /Texture	Homogenous, close body and waxy texture.
Weight	10 Kg or 25Kg
Durability / traceability coding	<p>Each case is printed as follows:</p> <p>Butter Description: Unsalted Sweetcream Butter</p> <p>Net Weight: 10Kg or 25kg</p> <p>Produce of the United Kingdom</p> <p>The factory prints:</p> <p>Box Number - serial number during one day's production</p> <p>Creamery Code Number</p> <p>L3332 Julian Code (L3 = 2013, 332 = day of year)</p> <p>Date of Manufacture DDMMYYYY</p>
Handling requirements	The filled boxes are sealed with adhesive tape and despatched in refrigerated vehicles to outside coldstores at: -18°C (frozen), 0 – 5°C (chilled) as soon as possible after palletising. No butter is despatched from the outside coldstores until it is graded and microbiologically approved.
Cream Delivery	Despatch temperature Max 5°C. Receipt at processing site to be within 48 hours post pasteurisation

Ingredient Declaration	N/A <i>Allergy Advice: Contains MILK</i>
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RAW MATERIALS / RECIPE TABLE				
Material	%	Description	Supplier	Country of Origin
Butter	100%	Butter (Cream)	MMI Approved	UK

NUTRITION		
Source of Data: McCance and Widowson's The Composition of Foods 7th Edition		
Nutrient	Units	Typical Values Per 100g
Energy (calculated from protein, carbohydrate, fat, fibre & alcohol values, where applicable)	kJ	3059
	kcal	744
Fat	g	82.2
Of which saturates	g	52.1
Of which monounsaturates	g	20.9
Of which polyunsaturates	g	2.8
Carbohydrate	g	0.6
Of which sugars	g	0.6
Of which starch	g	nil
Fibre	g	nil
Protein	g	0.6
Salt (equivalent to sodium x 2.5)	g	0.02

GENETICALLY MODIFIED INGREDIENT POLICY
The Unternehmensgruppe Theo Muller S.e.c.s does not use genetically modified raw materials with labelling requirements in accordance with Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003

PRODUCT SAFETY INFORMATION
The product supplied complies with all applicable UK & EU Regulations, Statutory Instruments & Acts of Parliament.
All processes and procedures are carried out under hygienic conditions and in accordance with Food Industry Good Manufacturing Practice and HACCP methodology, in BRC accredited facilities.

ALLERGEN DECLARATION		
Contains	Yes / No	Comments
Peanuts / peanut by-product including oils	No	
Milk / milk by-products (e.g. whey, lactose, milk proteins, caseinate, butter, cream)	Yes	Butter (MILK)
Egg / egg by-products	No	
Shellfish and crustaceans	No	
Molluscs	No	
Fish and fish products	No	
Soya / soya by-products, including oils	No	
Cereals containing gluten (wheat, barley, rye, oat, spelt, triticale, kamut and all their hybrid strains)	No	
Sesame seeds, sesame oil and derivatives	No	
Tree nuts (hazelnuts, almonds, walnuts, pistachio, pecans, cashews, macadamia nuts, Brazil nuts, pine nuts, hickory, hazelnuts/filberts) and their derivatives.	No	
Sulphites and sulphur dioxide	No	
Celery and derivatives	No	
Mustard, mustard products	No	
Lupins and derivatives	No	

SPECIAL INTEREST SUITABILITY / INTOLERANCE INFORMATION		
	Yes / No	Comments/give details where necessary
Certified Organic	No	
Suitable for Coeliacs	Yes	
Gluten-free (EU) No 609/2013	Yes	
Suitable for Lactose Intolerants	No	Contains cow's milk
Suitable for Lacto-Ovo Vegetarians	Yes	
Suitable for Vegans	No	Contains cows' milk
Certified Halal	Yes	Approved
Certified Kosher	Yes	Approved

FREE FROM DECLARATION		
Category	Yes / No	Give details if present, including labelling requirements where necessary
Additives	Yes	
Preservatives	Yes	
Natural colours	Yes	
All added colours	Yes	
Butylated Hydroxyanisole or Butylated Hydroxytoluene	Yes	
Benzoates	Yes	
Nitrites / nitrates	Yes	
Natural flavours	Yes	
All added flavours	Yes	
Flavour enhancers including glutamates, guanylates, inosinates, glycines and ribonucleotides	Yes	
Added MSG	Yes	
Sweeteners	Yes	
Added sugars	Yes	
Added salt	Yes	
Salt substitute Potassium Chloride	Yes	
A source of phenylalanine (Aspartame)	Yes	
Palm oil	Yes	
Hydrogenated vegetable oil / fat	Yes	
Garlic or garlic derivatives	Yes	
Yeast or yeast derivatives	Yes	
Maize or maize derivatives	Yes	
Fruit or fruit derivatives	Yes	
Vegetable or vegetable derivatives	Yes	
Beef or beef derivatives	Yes	
Pork or pork derivatives	Yes	
Lamb/ mutton or lamb/ mutton derivatives	Yes	
Avian products or derivatives	Yes	
Animal products or by-products	No	Cow's Milk
H.V.P's - State whether acid or enzymatically hydrolysed	Yes	
H.V.P's - Chloropropanol levels <10mg/kg	Yes	

ORGANOLEPTIC ASSESSMENT								
	Method	Target	Limit	Report	*Frequency	Internal / External	Positive Release	Certificate of Analysis
Butter Grading	5-5-5 Grading Method	Grade1	Grade 1	Grade 2	4 Hourly	Internal	Yes	Yes
Appearance and Presentation	5-5-5 Grading Method	5	3	2	1 box per 10 tonne	Internal		
Body and Texture	5-5-5 Grading Method	5	3	2	1 box per 10 tonne	Internal		
Flavour and Aroma	5-5-5 Grading Method	5	3	2	1 box per 10 tonne	Internal		

DUE DILIGENCE / SURVEILLANCE PROGRAMME
<p>Müller Milk and Ingredients, in conjunction with National Milk Laboratories, has implemented its own Due Diligence Programme. The programme is similar to that of Dairy UK and for 2020/2021 also includes Chlorates. The surveillance programme is in place to demonstrate the absence of residues in milk above statutory limits.</p> <p>In terms of frequency, the items are tested quarterly and reported at the end of the quarter. Testing has been designed to cover equally, all geographic regions, where we have supplying farms.</p>
<p>Chemical safety: Complies with regulations on veterinary drugs, dioxins and PCBs, heavy metals, pesticides.</p>

FINISHED PRODUCT STANDARDS MICROBIOLOGICAL									
Test	Method	Target	Limit	Report	Frequency	Internal External	+ Release	Due Diligence	Certificate of Analysis
TVC @30°C (cfu/g)	Petrifilm	<100	1000	>1000	5 per batch	Internal			Yes
Enterobacteriaceae @37°C (cfu/g)	Petrifilm	<1	<10	>10	5 per batch	Internal	Yes		Yes
Ecoli @44°C (cfu/g)	Petrifilm	<1	<10	>10	Weekly	External		Yes	
Yeast and Mould @25°C (cfu/g)	Petrifilm	<10	<50	>50	5 per batch	Internal			Yes
Coagulase Positive Staphylococci (cfu/g)	BP	<1	<10	>10	Weekly	External		Yes	
Salmonella (cfu/25g)	ELISA	Absent	Absent	Present	Weekly	External		Yes	Yes
Listeria monocytogenes (cfu/25g)	ELISA	Absent	Absent	Present	Weekly	External		Yes	Yes
PHYSICAL / CHEMICAL									
	Method	Target	Limit / Range	Frequency	Internal / External	Positive Release	Certificate of Analysis		
Moisture %	FoodScan	<16	16 max	3 per batch	Internal	Yes	Yes		
Total Fat %	FoodScan	>82	Min 82	3 per batch	Internal	Yes	Yes		
SNF	FoodScan	<2	>2	3 per batch	Internal	Yes			
pH (serum)	pH Meter	6.4 - 6.85	6.4 - 6.85	3 per batch	Internal	Yes	Yes		
Free Fatty Acids	Titrimetric	<0.3	0.3	1 per batch	External	Yes	Yes		
pOV <i>Peroxide value</i>	Titrimetric	<0.3	0.3	1 per batch	External		Yes		

STORAGE INSTRUCTIONS							
	Temperature (°C)						
Maximum	Dependent on Frozen or chilled as per customer requirements						
Minimum	Dependent on Frozen or chilled as per customer requirements						
Defrosting Advice	<p>If frozen, only defrost between 0 - 5°C and be aware of condensation forming on the product during defrosting as this may be detrimental to quality.</p> <p>Once thawed, store chilled at between 0 - 5°C</p>						
Shelf Life	<p>The following shelf life can be expected from the storage conditions listed below:</p> <table data-bbox="564 958 1217 1070"> <tr> <td>Frozen - 18°C</td> <td>24 months</td> </tr> <tr> <td>Chilled 1 - 5°C</td> <td>90 Days</td> </tr> <tr> <td>Ambient</td> <td>Not recommended</td> </tr> </table>	Frozen - 18°C	24 months	Chilled 1 - 5°C	90 Days	Ambient	Not recommended
Frozen - 18°C	24 months						
Chilled 1 - 5°C	90 Days						
Ambient	Not recommended						
Minimum Life on Delivery	Dependent on Frozen or chilled (above)						
Packaged in a protective atmosphere?	N/A						

PACKAGING INFORMATION – 10Kg MARKET DRAYTON

All primary packaging complies with all current EU and UK Materials and Articles and Plastic Materials and Articles in Contact with Food Regulations as applicable.

PACKAGING	Component	Material	Weight/ Dimensions	% Recycled content	Packaging recyclability	
Primary / food contact	Blue Butter Liner	High Density Film	32g	0%	100%	
Secondary / outer	Butter Box	B Flute Cardboard	242g 307 x 219 x 180mm	72%	100%	
Labelling / Printing	Component	Material	Weight/ Dimensions	Barcode		
Primary	N/A	N/A	N/A	N/A		
Secondary	Printed box					
Information on outer label	Each case is printed as follows: Butter Description: Unsalted Sweetcream Butter Net Weight: 10kg Produce of the United Kingdom The factory prints: Creamery Code Number / Date of Manufacture / Box Number - serial number during one day's production					
Outer label position	Side of box					
Tamper Evident Sealing	Tape					
Palletisation	Pallet type	No. per outer	Outers per layer	Layers per pallet	Outers per pallet	Pallet height
	wood	1	16	6	96	
Unit weight - gross	10.274kg		Unit weight - net		10kg	

PACKAGING INFORMATION 25Kg - SEVERNSIDE						
All primary packaging complies with all current EU and UK Materials and Articles and Plastic Materials and Articles in Contact with Food Regulations as applicable.						
PACKAGING	Component	Material		Weight / Dimensions	% Recycled content	Packaging recyclability
Primary / food contact	Blue Butter Liner	High Density Film		58g	0%	100%
Secondary / outer	Butter Box	Cardboard		640g 412x264x267mm	0%	100%
Labelling / Printing	Component	Material		Weight / Dimensions	Barcode	
Primary	N/A	N/A		N/A	N/A	
Secondary	Printed box					
Information on outer label	Each case is printed as follows: Butter Description: Unsalted Sweetcream Butter Net Weight: 25kg Produce of the United Kingdom The factory prints: Creamery Code Number / Date of Manufacture / Box Number - serial number during one day's production					
Outer label position	Side of box					
Tamper Evident Sealing	Tape					
Palletisation	Pallet type	No. per outer	Outers per layer	Layers per pallet	Outers per pallet	Pallet height
	wood	1	10	4	40	
Unit weight - gross	25.698kg		Unit weight - net		25kg	

PACKAGING INFORMATION 25Kg – MARKET DRAYTON						
All primary packaging complies with all current EU and UK Materials and Articles and Plastic Materials and Articles in Contact with Food Regulations as applicable.						
PACKAGING	Component	Material		Weight / Dimensions	% Recycled content	Packaging recyclability
Primary / food contact	Blue Butter Liner	High Density Film		46g	0%	100%
Secondary / outer	Butter Box	Cardboard		407g 385x261x278mm	0%	100%
Labelling / Printing	Component	Material		Weight / Dimensions	Barcode	
Primary	N/A	N/A		N/A	N/A	
Secondary	Printed box					
Information on outer label	Each case is printed as follows: Butter Description: Unsalted Sweetcream Butter Net Weight: 25kg Produce of the United Kingdom The factory prints: Creamery Code Number / Date of Manufacture / Box Number - serial number during one day's production					
Outer label position	Side of box					
Tamper Evident Sealing	Tape					
Palletisation	Pallet type	No. per outer	Outers per layer	Layers per pallet	Outers per pallet	Pallet height
	wood	1	10	4	40	
Unit weight - gross	25.453kg		Unit weight - net		25kg	

FOREIGN BODY CONTROL	
METAL DETECTION MARKET DRAYTON Sensitivity Frequency	Ferrous, Non-ferrous, Stainless Steel6mm, 6mm, 5mm Each Box
METAL DETECTION SEVERNSIDE Sensitivity Frequency	Ferrous, Non-ferrous, Stainless Steel4mm, 4mm, 4mm Each Box

SITE ACCREDITATIONS	
Sites	Accreditation
Sevenside	BRC, ISO14001, Red Tractor
Market Drayton	BRC, ISO14001, Red Tractor