

PRODUCT SPECIFICATION **BUTTER 82%**

Producer UAB "Marijampolės pieno konservai" Kauno g. 114 Phone: +370 343 98450 Date of last review LT-68108 Fax: +370 343 98431 Identification mar

Marijampolė Lithuania

<u>mpk@milk.lt</u> www.milk.lt

Date of last review Identification mark Prepared by Approved by

12/09/2018 LT 18-01 P EB Quality Manager B. Marcinkevičienė Head of Quality Department D. Piepolienė

General information	
Ingredients	Cream
Combined Nomenklature Code	04051019 (net content > 1 kg) / 04051011 (net content ≤ 1 kg)
Country of origin	Lithuania
Organoleptic characteristics	
Colour	White to light cream
Consistence	Spreadable, homogeneous
Flavour and odour	Typical for unsalted sweet cream butter with pasteurized cream flavour, free from foreign taste or odour
Physical and chemical parameters	
Fat (not less than)	82.0%
Moisture (not more than)	16.0%
Non-fat milk solids (not more than)	2.0%
Titratable acidity of butter plasma (not more than)	24°T
pH of butter plasma	6,25 - 6,75
Free fatty acids (not more than)	1,2 mmole/100 g fat
Peroxide value (not more than)	0,3 meq. Oxygen/1 000 g fat
Pharmacologically active substances	not exceeding limits set in Regulation (EU) No 37/2010
Contaminants	not exceeding values fixed in Regulations (EC) No 1881/2006, (EC) No 396/2005
Physical hazard	no foreign impurities that may cause health risk to the consumer
Microbiological criteria	
Total plate count, cfu/g	≤ 10 000
Coliforms per 0,1g	not detected
Escherichia coli per 0,1g	not detected
Listeria monocytogenes, 25g	not detected
Salmonella, 25g	not detected
S.aureus, cfu/g	< 10
Yeast, cfu/g	< 10
Mould, cfu/g	< 10
Enterobacteriaceae, cfu/g	< 10
<u>Average nutritional and energy values per 100 g</u>	
Energy value, kJ/kcal	3056 / 743
Fat, g	82.0
- saturated fatty acids	54.20
- monounsaturated fatty acids	19.87
- polyunsaturated fatty acids	2.60
- trans fats	2.40
Carbohydrates, g	0.8
- sugars	0.8
of them: - polyols	0
- starch	0
Fiber, g	0
Protein, g	0.5
Sodium, g	0.014
Salt (equivalent: Na×2,5), g	0.04 (salt content is exclusively due to the presence of naturally occurring sodium)



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<u>GMO</u>

Product does not contain GMO, is not produced from GMO and does not contain any ingredient, produced from GMO.

<u>Allergens</u>	
1. Cereals containing gluten and products thereof	
2. Crustaceans and products thereof	-
3. Eggs and products thereof	-
4. Fish and products thereof	-
5. Peanuts and products thereof	-
6. Soybeans and products thereof	-
7. Milk and products thereof (including lactose)	+
8. Nuts and products thereof	-
9. Celery and products thereof	
10. Mustard and products thereof	
11. Sesame seeds and product thereof	
12. Sulphur dioxide and sulphites	-
13. Lupin and products thereof	-
14. Molluscs and products thereof	-
- doesn't present; + present in the product	

Consumption and use

The product is ready to use.

Intended for direct consumption or as an ingredient in manufacture of other foodstuffs.	
Not suitable for people intolerant to milk and milk products.	

<u>Packing</u>

25 kg	Corrugated cardboard boxes with polyethylene bags inside.
10 kg	Corrugated cardboard boxes with polyethylene bags inside.
170 g	In parchment or in foil, 30 pcs (5,1 kg) per corrugated cardboard box.
200 g	In parchment or in foil, 30 pcs (6 kg) per corrugated cardboard box.

Shelf life and storage conditions

25 kg/ 10 kg	12 months at a temperature of not up (-12)°C,
25 kg/ 10 kg	24 months at a temperature of not up (-18)°C.
	30 days at a temperature of not up (+6)°C,
170 g/ 200 g	6 months at a temperature of not up (-12)°C,
	12 months at a temperature of not up (-18)°C.

Transportation

Covered transport without prejudice to the storage conditions.

Legal compliance

Product is manufactured in accordance with certified systems FSSC 22000 (HACCP), ISO 9001, ISO 14001. Conforms to the Republic of Lithuania, European Union and Customs Union legal requirements.

Transition periods

For products placed on the market or labelled prior to the last change made in this specification, some information on the packaging may differ from the present specification, until the stock of the products are exhausted.