SOLAREC

SPECIFICATION SHEET

BEU/04

Unsalted Lactic Butter - 10-25 kg

Version 12

Date 22-01-24

GENERAL INFORMATIONS

Description : Butter made from pasteurized cream followed by physical maturation and churning.

Ingredient : Cream (cow MILK), ferments, lactic concentrate (permeat, distillate).
(List of ingredients not subject to declaration under EC regulation 1169/2011)

Origin : Milk from EU

PHYSICO-CHEMICAL SPECIFICATIONS

Parameters	Target Value	Tolerance	Units	Methods
Fat content	82,5	Min 82,0	%	FIL C:1987
Moisture content	15,8	Max 16,0	%	ISO 3727-1 IDF 80-2:2001
Salt content	0	< 0,1	%	IDF 12C:2000
Non fat dry matter*	1,5	+/- 0,5	%	ISO 3727-2 IDF 80-2:2001
pH	5,0	+/- 0,3	pH unit	pH
Free fat acid*	0,27	+/- 0,03	% oleic acid	IDF 6B: 1989
Peroxyde Index*	< 0,10	0,2 max	meq O2/Kg FC	ISO 3960: 2001

**Monitoring*

NUTRITIONNAL VALUES

Parameters	For 100g	Units
Energy (Kj/kcal)	3095 / 753	kJ/kcal
Fat content (g)	83	g
- Which saturated (g)	55,6	g
- Which monounsaturated (g)	19,2	g
- Which polyunsaturated (g)	2,1	g
Carbohydrates (g)	0,8	g
- Wich sugar (g)	0,8	g
Dietary fiber (g)	<0,5	g
Proteins (g)	0,9	g
Salt (g)	0	g

PACKAGING - IDENTIFICATION

Cardboard kraft paper (PAP 20) and polyethylene (HDPE)
Identification ink jet : name of product, batch n°, hour, minute

CONSERVATION (BBD)

BBD at T° < 6,0°C : 120 days
BBD at T° = - 18,0°C : 24 month
BBD after thawning at T° < 6,0°C : 75 days without exceeding the 24 month of BBD

USER AND INTENDED USE

Industrial - Mixing or Melting

ORGANOLEPTIC SPECIFICATIONS

Color	Yellow white, cream
Texture - Appearance	Homogenous
Flavor	Fresh without foreign flavors
Taste	Fresh without bad tastes

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Target Value	Maximum	Units	Methods
Enterobacteria	0	10	cfu/g	ISO21528-1:2017
Yeast	< 10	10	cfu/g	ISO 6611:2004 IDF 094:2004
Molds	< 10	10	cfu/g	ISO 6611:2004 IDF 094:2004
Total count other than lactic	< 100	1000	cfu/g	ISO 13559 IDF 153:2002
Faecal streptococcus*	< 10	20	cfu/g	MF-05A.1991
Bacillus Cereus*	0,0	10	cfu/g	ISO 7932:1993
Pseudomonas*	< 10	100	cfu/g	ISO16140-2:2016 ISO11059:2009
Staphylococcus at cogulase +	Not detected	Not detected	cfu/0.1g	IDF 145A: 1997
Salmonella	Not detected	Not detected	cfu/25g	ISO 6579 : 2002
Listeria monocytogen	Not detected	Not detected	cfu/25g	ISO 11290-1:1996

**Monitoring*

OTHER INFORMATIONS

Allergen

Major allergens labeling according to directives 1169/2011/CE : **milk**

Certifications

FSSC22000 - ISO 9001 - IFS - HALAL - KOSHER - SAC 002

OGM
Without ingredient of GMO origin, in accordance with EC regulation 1829/2003.

Ionisation

Without ionizing treatment and without ingredient having undergone ionizing treatment.

Radioactivity
In accordance with EU regulation 2016/52 and its amendments.

Chemical residues and contaminants

In accordance with regulations EC 2023/915, EC 470/2009 and its amendments concerning contaminants, residues of pesticides or veterinary products.

Nanoparticles
Does not contain manufactured nanomaterials as defined in EC regulation 1169/2011.

Comptability with special diets
Lacto vegetarians, lacto-ovo vegetarians, gluten intolerant.

BE L 352 CE

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