

Salted Butter from Fonterra is made from cream and serves as an ingredient in a wide range of food products.

PRODUCT CHARACTERISTICS

- Frozen after manufacture
- With added salt
- Good texture and body for cut and wrap and reprocessing applications

PRIMARY APPLICATIONS

- Suitable for use in a wide range of Industrial food applications

CERTIFICATION

- Halal
- Kosher

PLACE OF MANUFACTURE

- New Zealand

PACKAGING

A corrugated cardboard outer containing a wrapped 25 kg butter block. Each block is wrapped in high-density polyethylene. No staples or metallic fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.7 kg
- Typical Dimension: 38 x 24 x 29 cm

STORAGE AND HANDLING

Salted Butter is a perishable food and it must be:

- Kept frozen at -10°C to -25°C in accordance with importing country regulations
- Kept away from odours
- Kept out of direct sunlight
- Used strictly in rotation

Date marking is jet coded on the packaging. When stored as directed the product should be used within 24 months.

NUTRITIONAL INFORMATION

Typical
(per 100 g product)

Energy (kJ)	3030
Fat (g)	81.4
Protein (g)	0.6
Carbohydrate (g)	0.6
Moisture (g)	15.7
Salt (g)	1.5

INGREDIENTS

Pasteurised cream (separated from cow's milk), Salt

Allergen statement available on request

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.

FOOD SAFETY & QUALITY ASSURANCE

Our facilities are verified through regular internal and external audit programmes, with manufacturing sites accredited to FSSC 22000 certification.

Internationally recognised test methods are used to verify the safety, quality and compliance of our ingredients (including raw milk) and final products. Milk is tested in accordance with the Ministry for Primary Industries (MPI) requirements. The National Chemical Contaminants Programme (NCCP) verifies New Zealand regulatory controls for antibiotics and other veterinary medicines are in place.

Products are packed in food grade packaging and each package is labelled to enable full traceability.

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

NUTRITIONAL ANALYSIS	Typical (per 100 g product)
Energy (kJ)	3030
<i>Calories (kcal)</i>	725
Protein (N x 6.38) (g)	0.6
Fat (g)	81.4
<i>Saturated fatty acids (g)</i>	52.7
<i>Monounsaturated fatty acids (g)</i>	17.2
<i>Polyunsaturated fatty acids (g)</i>	1.5
<i>Trans¹ fatty acids² (g)</i>	3.3
Cholesterol (mg)	195
Total Carbohydrate (g)	0.6
<i>Lactose (g)</i>	0.6
Dietary Fibre (g)	0
Salt (g)	1.5

¹Methylene interrupted trans

²Refer to individual country regulations for Trans fatty acid labelling requirements

VITAMIN ANALYSIS	Typical (per 100 g product)
Total Vitamin A (as retinol)	862 µg
Vitamin C	<0.1 mg
Vitamin D	<0.2 µg
Vitamin E	3.1 mg

Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season and are based on the typical composition

MINERAL ANALYSIS	Typical (per 100 g product)
Calcium	22 mg
Iron	<0.2 mg
Potassium	22 mg
Sodium	600 mg

PHYSICAL PROPERTIES	Typical
Body	Uniform
Colour	Uniform, Pale Yellow
Flavour and odour	Pure, Clean, Creamy
Melting Point (°C) ³	33°C
Texture	Fine, Close

³ Melting Point is assessed using the Mettler Drop Point Test

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CHEMICAL	Units	Min	Max
Milkfat	% m/m	80.0	
Salt	% m/m	1.0	1.9
Milk Solids Not Fat	% m/m		2.0
Moisture	% m/m		16.0

MICROBIOLOGICAL	Units	Max
Aerobic Plate Count	cfu/g	10,000
Coagulase Positive Staphylococci	cfu/g	10
Coliforms	cfu/g	10
Escherichia coli	/g	Not Detected
Listeria	/125 g	Not Detected
Salmonella	/750 g	Not Detected
Yeasts and Moulds	cfu/g	10

PHYSICAL	Units	Min
Foreign matter	/100 g	Pass

SENSORY	Units	Min
Flavour and odour	Atypical/Typical	Typical

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification. The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

Sensory is typical at time of manufacture.

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Fonterra will only ship Salted Butter, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

****** Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

This butter specification, does not meet the requirements needed for importation into the EU under Regulation (EC) No 2020/760, supplementing Regulation (EU) No 1308/2013 and Regulation (EU) 1306/2013.

Destination Market

Australia
Bangladesh
Canada
Chile
EU
Fiji
Hong Kong
Indonesia
Kuwait
Malaysia
New Zealand
**Nicaragua
Nigeria
Oman
Philippines
Qatar
Saudi Arabia
Singapore
South Africa
Taiwan
United Arab Emirates
United States

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 980



SALTED BUTTER

GDT Specification - Fonterra New Zealand

IMPORT ELIGIBILITY

DATE: 08 September 2026

UNRESTRICTED

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Ingredients by

