

Product specification Irish butter lactic 25 kg

General Information

Produced from pasteurized cream from Irish rawmilk (cow). The product is soured with Lactic acid bacteria and uncolored. The product and it's packing material agrees with food law regulations of Federal Republic of Germany and EC.

Packaging

Packaging: 25 kg carton
Coding: shelf life and / or batch code
Delivery of several batches

Storage conditions

Temperature: frozen min. -18°C

Organoleptic characteristics

Appearance: Slight yellow to yellow
Odour: Pure characteristic like butter
Taste: Pure characteristic like butter
Consistency: Smooth texture, soft at room temperature, spreadable

Chemical and physical characteristics

Parameter	Standard	Tolerance	Method of analysis
Fat %	82.00	min.	calculated
Water %	16.0	max.	ASU L 04.00-8 (mod.)
pH value in serum	4.90	max	ASU L 04 00-13
Fat free milk solid %	2.0	max.	ASU L 04.00-16
MOSH/POSH	10 mg/kg	max.	
MOAH	0.5 mg/kg	max.	

Microbiological characteristics

Parameter	max	method
Foreign bacteria	10000 cfu/g	VDLUFA
Coliform bacteria	10 cfu/g	§64 LFGB L 01.00-3 /-2
Yeast	100 cfu/g	§64 LFGB L 01.00-37
Mould	100 cfu/g	§64 LFGB L 01.00-37
Listeria monocytogenes	n.n. /25g	§64 LFGB L00.00-32
Salmonella	n.n. /25g	LFGB §64 L 00.00-20 mod.
Escherichia coli	n.n./g	LFGB §64 L 00.00-25
Staphylococcus aureus	n.n. /g	LFGB §64 L 00.00-55

Allergens

Milk and products thereof : milk, (including lactose)

GMO and ingredients derived from GMO

(The product is neither subject to the authorisation requirements of Regulation (EC) 1829 / 2003 nor to the specific traceability and labelling requirements of the Regulation (EC) 1830 / 2003.

Trigona Dairy Trade BV – Postbus 139 – 6940 AA Didam – The Netherlands

Rabobank accountno. 10.41.42.731 – IBAN NL44RABO0104142731 – SWIFT BIC RABONL2U – VATnr. NL804572057B01 – COC nr. 30130720

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Irradiation

The product or its ingredients have been subjected to treatments involving the use of ionizing radiation

Nutritional value per 100 g

Energy	3056 kJ 743 kcal
Fat	82 g
of which saturated	49.6 g
Carbohydrates	0,6 g
of which sugar	0,6 g
Fibres	0 g
Protein	0,7 g
Salt	0,01 g

Consumer information

Suitable for vegetarians:	yes
Suitable for vegans:	no
coeliac patients	yes



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