



Food Specification

Ref no: T001

Salted Packet Butter 40 x 250g

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Hampsthwaite Head

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3.6.1 Dairy Kompany Product Specification

Product Name:	Salted Packet Butter																				
Description:	A homogeneous pale yellow mass composed of butterfat, salt & curd which has a close body & waxy texture free from foreign matter & free from rancid or other off flavours.																				
Ingredients:	Butter {Milk}, salt																				
Nutritional Information:	<table border="1"> <thead> <tr> <th></th> <th>Typical values per 100g</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>2970kj/ 720kcal</td> </tr> <tr> <td>Fat</td> <td>80g</td> </tr> <tr> <td>(of which saturates)</td> <td>53g</td> </tr> <tr> <td>(of which monounsaturates)</td> <td>19g</td> </tr> <tr> <td>(of which polyunsaturates)</td> <td>2.5g</td> </tr> <tr> <td>Carbohydrate</td> <td>0.3g</td> </tr> <tr> <td>(of which sugars)</td> <td>0.3g</td> </tr> <tr> <td>Protein</td> <td>0.4g</td> </tr> <tr> <td>Salt</td> <td>1.9g</td> </tr> </tbody> </table>		Typical values per 100g	Energy	2970kj/ 720kcal	Fat	80g	(of which saturates)	53g	(of which monounsaturates)	19g	(of which polyunsaturates)	2.5g	Carbohydrate	0.3g	(of which sugars)	0.3g	Protein	0.4g	Salt	1.9g
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Organoleptic Standards:	Clean salted flavour with no abnormal flavours, odours or taints. No signs of brittleness, fracturing or loose moisture present.																				
Chemical Standards:	<table border="1"> <tbody> <tr> <td>% Butterfat</td> <td>80% (minimum)</td> </tr> <tr> <td>% Salt</td> <td>1.5-2.0% (maximum)</td> </tr> <tr> <td>% Moisture</td> <td>16% (maximum)</td> </tr> <tr> <td>% Curd</td> <td>2%</td> </tr> <tr> <td>FFA</td> <td><0.338%</td> </tr> </tbody> </table>	% Butterfat	80% (minimum)	% Salt	1.5-2.0% (maximum)	% Moisture	16% (maximum)	% Curd	2%	FFA	<0.338%										
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Packaging:	<p>Primary Packaging – The product is formed into a block and wrap packed into an Aluminium Foil/Grease Proof Paper Laminate pack 40gsm. (Supplier Specifications are available on request)</p> <p>Outer Packaging – 40 blocks of Butter are packed into a Corrugated Cardboard case 318x217x162 mm in dimension with a board grade B 25 WK /B 25 WK</p>																				
Palletisation:	<p>Product to be carried on sound wooden 1200mm x 1000mm 4 way entry pallets.</p> <p>Pallets to carry: 1000kg stacked 5 per layer, 20 Layers High. All pallets covered with stretch wrap.</p>																				
Traceability:	<p>Inner Packaging: Each butter foil is coded with Expiry Date (DD/MM/YY) and Day Letter e.g. Monday = A, Tuesday = B etc....</p> <p>Outer Box: Each box is coded identically to inner pack i.e. Coded with Expiry Date(DD/MM/YY) and Day Letter e.g. Monday = A, Tuesday = B etc....</p>																				



3.6.1 Dairy Kompany Product Specification

Allergen Information:

Allergen	Product Free From (Yes/No)	Not in product but used in manufacturing plant
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Yes	No
Crustaceans & products thereof	Yes	No
Eggs & products thereof	Yes	No
Fish & products thereof	Yes	No
Peanuts & products thereof	Yes	No
Soybean & products thereof	Yes	No
Milk & products thereof (including lactose)	No	N/A
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & products thereof	Yes	No
Celery & products thereof	Yes	No
Mustard & products thereof	Yes	No
Sesame seeds & products thereof	Yes	No
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂	Yes	No
Lupin & products thereof	Yes	No
Molluscs & products thereof	Yes	No

Special Interest Group Suitability Data:

Special interest Group	Suitably For (Yes/No)?
People with nut/seed allergy	YES
Lactose intolerants	NO
Coeliacs	YES
Diabetics	YES
Organic	NO
Vegetarians	YES
Lacto-Ovo Vegetarians	YES
Vegans	NO
Halal	Certified by Halal food Council of Europe
Kosher	Certified by London Beth Din, only for Packaging bearing the logo

Storage Conditions:

Keep refrigerated <5°C. Keep covered & stored away from strong tainting products.

Shelf Life:

Chilled Product @ 5°C = Standard – to be confirmed on delivery

Genetically Modified Materials:

The product does not contain any genetically modified material.

SPECIFICATION APPROVAL

On behalf of: The Dairy Kompany Ltd

Name:	Gina Pearson-Davies	Signature:	<i>Gina Pearson-Davies</i>
Position:	Technical Manager	Date:	16/02/2018