



SPECIFICATION SHEET

Cod.:ST_ML_002.17.101_R2.0

Revision date: 15/11/2016



Cod. Art.: 002.17.101

Description: "BURRO DELLE ALPI" FROZEN butter single servings tub 10 g - 150 pcs/box

1 - PRODUCT DEFINITION

Butter is defined as a product with a minimum milk-fat content between 82% and 90%. Maximum water content is 16% and maximum non-fat dry extract content is 2% (as reported in Reg. (EC) n° 1234/2007, Appendix to Annex XV).

2 - INGREDIENTS

The packed product is made with butter, churned fresh cream, fresh cream and selected lactic cultures whose characteristics match the analytical values set by current regulations.

3 - ORGANOLEPTIC/SENSORIAL CHARACTERISTICS

The product has a light straw color and a regular feature. It has pleasant smell and taste, that are typical of the product. Abnormal or extraneous flavors are absent. The texture is typically spreadable.

4 - ALLERGENS

Milk and milk derivatives (lactose included).

5 - GMOs

This butter is not among the products covered in the regulation for GM foods, as required by EC regulations n° 1830/2003 and 1829/2003, as it is considered a derivative of a metabolic process that converts raw materials. The product contains no added GMO.

6.1 - MICROBIOLOGICAL REQUIREMENTS

DETERMINATION	UNIT OF MEASUREMENT	REFERENCE VALUE
Staphilococcus aureus	UFC/g	≤ 100
Total Coliforms	UFC/g	≤ 10
Escherichia coli	UFC/g	Absent
Moulds	UFC/g	≤ 50
Yeasts	UFC/g	≤ 50
Listeria monocytogenes	/25 g	Absent
Salmonella spp.	/25 g	Absent

6.2 - CHEMICAL REQUIREMENTS

DETERMINATION	UNIT OF MEASUREMENT	REFERENCE VALUE
Moisture	% p/p	≤ 16
pH	%	5 - 6
Aflatoxin M1	µg/kg	≤ 0.05
Hg	mg/kg	≤ 0.01
Pb	mg/kg	≤ 0.3



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7 - NUTRITIONAL VALUES (MEDIUM VALUES / 100 g)

ELEMENT	UNIT OF MEASUREMENT	AVERAGE VALUE
Energy	kJ	3090
Energy	kcal	751
Fat	g	83
of which saturates	g	59
Carbohydrate	g	< 0.5
of which sugars	g	< 0.5
Protein	g	0.6
Salt	g	< 0.01
Sodium	mg	4

8 - PACKAGING

The product is packed in a single servings tub thermoformed which consists of: - Film Top in acrylate and aluminium. - Film Bottom in plastic material. The sales unit is constituted by a carton which also acts as secondary packaging.

Packaging type	EAN code		Package size (mm) length x width x height	Package/box weight (g)	Pack. net weight kg/Box	Pack. gross weight kg/Box	Palletization (1,2 m x 0,8 m)			
	Type	Barcode					U/Box	Box/Layer	Layer/pallet	Box/pallet
Primary package	EAN13	8001605015323	52x42x12	1.4	1.5	1.79	150	27	6	162
Secondary package	EAN14	08001605015323	257x127x147	76.7						

9 - SHELF-LIFE, STORAGE AND TRACEABILITY

The product has a shelf life of 365 days if stored at a temperature ≤ -18 C°. The Batch number (L xxxx) ensures the traceability and it is printed both on each primary packaging and on each secondary packaging (carton).

10 - SURFACE TREATMENT

No surface treatment.

APPROVAL

Quality dept.