Butter Product Specification for Lakeland Butter Size 7 (6.2g x 100 x 6) Status: Live Revision: 5

General Information			
Product	Lakeland Butter Size 7 (6.2g x 100 x 6)		
Resource Number	0874190		
Production Site	Killeshandra		
Inner Barcode	5099869343507	Outer Barcode	05099869345044
Gross Weight (Kg)	4.272	Net Weight (Kg)	3.72
Palletisation	Cases per layer: 17 Layers on pallet: 11 Additional cases: 13 Qty on pallet: 200	Outer Case Dimensions	EXT 283x223x99
Created	21/10/2016	Created By	Nuala McBride
Last Updated	13/01/2022 13:13:24	Last Updated By	Michaela McHugh
Reason for this Version	Shelf life amended from 210 d	ays to 180 days	

Details and Nutrition

Description	Salted Butter	
Use/Benefits	Pure Irish creamery butter in a single serve portion	
Packaging	Foil wrapped Size 7 Butter Portions in a Box of 100. 6x100 case size. Portion weight 6.2g.	
Shelf Life	180 days	
Ingredients	Pasteurised Cream (Milk), Salt (1.9%). Min fat content 80% min	
Allergy Advice	For allergens, see ingredients in bold	
Allergy Advice (only for Custom)		
Nutritional Information	Approximate Composition	
	Nutrient per 100g	

	Energy	3036kJ / 738kcal	
	Energy	kJ / kcal	
	Fat	81.4g	
	- of which saturates	52.3g	
	Carbohydrate	0.8g	
	- of which sugars	0.8g	
	Fibre	0g	
	Protein	0.6g	
	Salt	1.9g	
Instructions for Use Storage	Keep refrigerated at 0 to 5	5°C	
Suitable For	Coeliacs, Halal, Kosher, V	/egetarians	
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Free From	Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, GM Ingredients, Lupin, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soybeans, Sulphur Dioxide		
Other			

Benefits and Analysis

Sensory	Attrik	outes
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Production Code None on pack

Sensory Attributes	
Appearance / Colour	Pale yellow colour
Flavour	Buttery and creamy, slightly salty
Foreign Matter	Absent
Chemical Analysis	
Fat	80% min
Milk Solids Non Fat	2% max
Moisture	16% max
Microbiological	
Total Viable Count	Target <10,000/g max 30,000/g
Presumptive Coliform	Absent in 0.1g
Yeasts & Moulds	Target <10/g max 100/g
Staphylococcus Aureus	Absent in 1.0g
Salmonella	Absent in 25g
Processing	Made using pasteurised Cream

Best Before	DD MM YYYY
Legislation	The product meets all relevant UK & EC legislation
Other Information	

Previous versions

To view a previous version of this document click on the links below.

Version date	Reason for version
Version 4 last edited on 13/04/2021 Version 3 last edited on 10/03/2021 Version 2 last edited on 23/02/2021 Version 1 last edited on 02/10/2019	Annual Review 2021 - updated suitability information Updated shelf life, ingredients list and storage conditions Annual Review 2020