



Sales Specification: Sweetcream Salted Butter (Frozen) in 25Kg Cartons (501006)

Points of Manufacture: Manufacturers as assessed and approved in accordance with OBTUK Procedure 2.01 and holding current valid certification to the Global Standard Food, other GFSI benchmarked standard or ISO 9001, registered in accordance with EU Regulations and holding associated hygiene mark. (Full details of individual manufacture points applied and copies of relevant certification are available on request).

Pack Format: 25Kg Carton

Country of Origin: UK or Ireland

Legal Description : Butter Added Ingredient : Salt 2%

Reason for Update: Company name change, no further changes – replaces C501006DIUK.01 (Sept 2015)

1. General and Warranty

This Specification defines the product to be sold by Ornua Butter Trading UK Limited (OBTUK) when contracting to sell the specified product in the specified format(s) unless otherwise modified in writing and signed by a Director.

OBTUK warrants that the product conforms to the requirements of EU Regulation 178/2002 and any other relevant EU legislation or Codes of Practice and that the product is manufactured, stored and distributed in accordance with a formal HACCP plan which integrates with the Quality Management Systems throughout the supply chain and is designed and operated to assure its safety, legality and conformance with this specification.

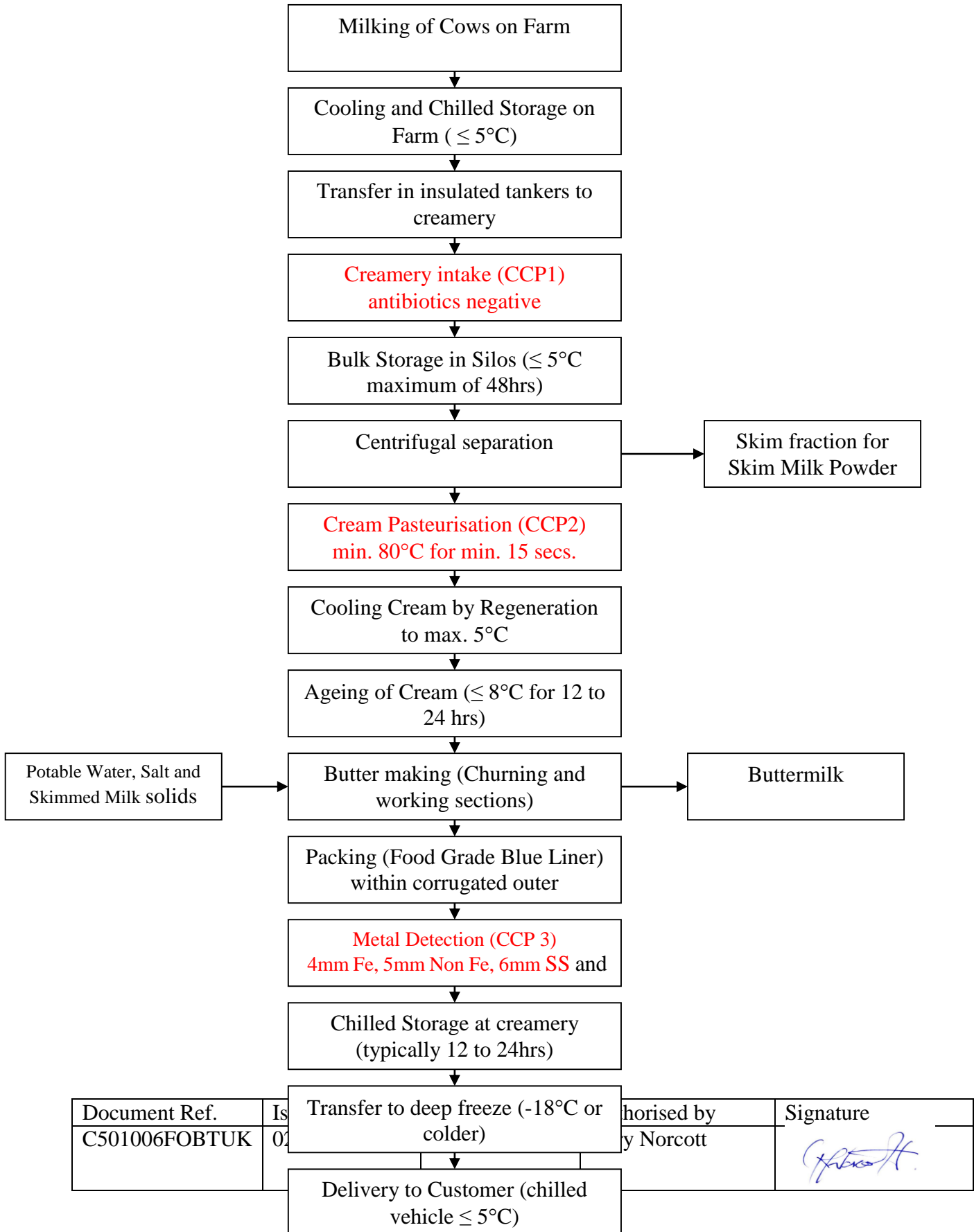
OBTUK warrants that they can trace the origin of raw materials in accordance with the requirements of Article 18 of EU General Food Law (178/2002) and where purchased through a third party intermediary that they can identify the primary manufacturer in accordance with the requirements of Global Standard (Food) Version 7 (January 2015)

2. Formulation

Ingredient	Origin	%
Fresh Cream (40% Fat) (from separation of cows' milk)	UK or Ireland	98 %
Salt (Food Grade may contain anti-caking agent E535 at maximum 15ppm (on salt) OR E551 at maximum 1.2% (on salt). Anti-caking agents and levels of inclusion are consistent with EU Miscellaneous Additives in Food Legislation.	UK or Ireland	2%
Total		100%
A water in oil emulsion characteristic of sweet cream salted butter, conforming to the specified composition and free from rancid, cowy, musty or other abnormal flavours or odours manufactured by separation of cows' milk, pasteurisation of cream, churning with the addition of salt packaging in blue food grade liner and corrugated carton.		

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3. Process Flow Diagram



4. Product Quality

The following standards are assured through regular checking and analysis of representative samples of raw materials, product in process and finished product.

4.1 Sensory Grading

Flavour : Per description and assessed by appropriately trained evaluator
 Odour : Per description and assessed by appropriately trained evaluator

4.2 Chemical Analysis


Parameter	Methodology	Frequency	Specification	Typical Range
Moisture	ISO 3727/IDF 80	Each Lot	Max. 16%	15.5-15.9%
Milk Solids Non Fat	ISO 3727/IDF 80	Not routinely tested (NRT)	Max. 2%	1.5 – 1.9%
Fat	ISO 3727/IDF 80A	Each Lot	Min. 80% (100% of which is milk fat)	80.0-81.0
Salt	Titration with AgNo3	Each Lot	Max. 2%	1.5 – 1.9%
FFA (% as Oleic)	IDF 6B	Each Lot	Max. 0.45%	0.25 – 0.35%
PV (milli eqts / Kg)	IDF 74A	Each Lot	Max. 0.5	<0.2
pH	Calibrated pH meter	NRT		6.2 – 6.9 (pH units)

4.3 Microbiological Analysis

Parameter	Methodology	Frequency	Specification	Target	End of Life
Total Count	IDF 100B	Each Lot	Max 20000/g	<5000/g	Max 20000/g
Coliforms	IDF 73A	Each Lot	Max 100/g	<10/g	Max 100/g
E.Coli	IDF 170A	Quarterly	Max 10/g	ND 1g	Max 10/g
Yeasts	IDF 94B	Each Lot	Max 100/g	<50/g	Max 100/g
Moulds	IDF 94B	Each Lot	Max 100/g	<50/g	Max 100/g
Salmonella	IDF 93B	Quarterly	ND 25g	ND 25g	ND 25g
Listeria Spp.	IDF 143B	Quarterly	ND 25g	ND 25g	ND 25g

5. Filling, Storage and Shelf Life

Fill Temperature (°C)	Circa 12°C
Storage Life (From Manufacture) stored frozen ≤ 15 °C	24 months
Storage Life (From delivery) ≤ -18°C away from volatile or odorous materials	4 weeks
Storage Life from opening ≤ 5 °C away from volatile or odorous materials	7 days

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6. Weight Specification

Minimum net weight 25 Kg determined on calibrated scales. Conforms with relevant EU legislation.

7. Packaging

Product is filled into blue PE liner within corrugated cardboard outer.


Component	Colour	Nominal Weight per unit (Packaging recycling purposes)	Material Description
Polythene Liner	Blue	20 g	LDPE liner (nominal 78µ) Material of sufficient tensile strength to enable product to be decanted without risk of tearing and conforming with the minimum standards below. Conforms with EU Directive 1935/2004, subsequent enactments and any other relevant EU Materials in Contact with Food Legislation and certified accordingly.
Corrugated Outer	White	600 g	Nominal dimensions 393mm x 272mm x 265 mm LxWxH Uniform, free from damage functional and of appropriate size and construction to afford product protection through supply chain. Pre-printed and clearly and legibly endorsed with supplier, hygiene mark, product description, Lot number, Date of Production and Sequential number within Lot.

8. Tempering

Not Applicable. The product is supplied frozen. Target temperature on delivery - 18°C (Maximum - 15°C)

9. Transportation and Palletisation

Temperature controlled vehicle appropriate to the carriage of foodstuffs, consistent with current issue of OBTUK Quality Statement 5.03, operated by an assessed and approved competent contractor included with OBTUK approved supplier QR001.

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Palletisation : Sound white 1200 x 1000mm 4 way entry pallet with product stacked per below and facilitate stability in transit. Pallets stretch wrapped.

No. Per layer	Layers per Pallet	Total	Net Weight (Kg)
10	4	40	1000

10. Certificate of Analysis

A certificate of analysis can be provided on request. This may either be an original signed by the manufacturer or traceable thereto.

Signed for Ornua Butter Trading UK Limited:

Date: 16.05.16

Position: Managing Director

Print Name: Gary Norcott

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Appendix 1 Nutritional Information

The following data has been obtained from a range of literature sources and own analysis. Quantities are in g per 100g of Product unless otherwise stated.

Nutrient	Quantity	Comments
Energy (KCal)	734	Calculated
Energy (KJ)	3018	Calculated
Protein	0.4	
Fat	80.9	
of which		Varies with seasonality and origin.
Saturated	51.3	Calculated from published data
Mono unsaturated	27.3	Calculated from published data
Poly unsaturated	2.3	Calculated from published data
Trans unsaturated	4.9	Calculated from published data
Cholesterol (mg)	230	
Carbohydrate	Trace	
Of which Sugars	Trace	
Fibre	Trace	
Sodium (mg)	710	

Appendix 2 - Genetic modification

1. Neither the product nor any of its ingredients contain any genetically modified material (whether active or not).
2. Neither the product nor any of its ingredients are not substantially equivalent as a consequence of the use of genetically modified material.
3. Neither the product nor any of its ingredients is produced from, but not containing, any genetically modified material.
4. No genetically modified organisms have been used as processing aids or additives used in connection with the manufacture of the food or any of its ingredients.
5. No genetically modified organisms have been used to produce processing aids or additives used in connection with the production of the food supplied or any of its ingredients.
6. The product does not require additional labelling in accordance with EU Regulations 1829/2003 and 1830/2003
7. No warranty is provided or implied in relation to the Soya, Maize or derivatives thereof which may be included in any compounded animal feeds ingested by the cattle from which the ultimate raw material (cows' milk) is obtained.

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Appendix 3 Nuts

OBTUK hold written confirmation from the manufacturer that:

1. No nuts or nut oils are employed in the manufacture of the product whether as ingredients, processing aids or otherwise.
2. No nuts or nut oils are employed in the manufacture of other products at the point of manufacture.

Appendix 4 Lifestyle choices


Suitable for :		
Vegetarians	Yes	
Lacto Ovo Vegetarians	Yes	
Vegans	No	Milk Product
Halal Diets	No	Unless otherwise agreed and documented within individual sales contract
Kosher Diets	No	Unless otherwise agreed and documented within individual sales contract

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Appendix 5 Allergens (EU Regulations 2003/89 and 1169/11)

OBTUK hold written confirmation from the manufacturer on allergens contained within the product (per below) any other allergens utilised through common manufacturing facilities or otherwise on site and that effective procedures are in place to prevent cross contamination.

Contains :		<u>Comments</u>
Gluten	No	
From Wheat	No	
From Rye	No	
From Barley	No	
From Oats	No	
From Spelt	No	
From Kamut	No	
Crustaceans	No	
Eggs	No	
Fish	No	
Peanuts	No	
Soyabeans	No	
Milk	Yes	Ultimate Raw Material is Cows' Milk
Other Nuts	No	
Almond	No	
Hazelnut	No	
Walnut	No	
Cashew	No	
Pecan Nuts	No	
Brazil Nuts	No	
Pistachio	No	
Macadamia	No	
Queensland	No	
Celery	No	
Mustard	No	
Sesame Seeds	No	
Sulphur Dioxides and Sulphites >10 mg/kg expressed as SO2	No	
Crustaceans	No	
Lupin	No	

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Appendix 6 Emergency Contacts for Product Recall

- (a) In accordance with their obligations under Article 19 of EU General Food Law (EU Regulation 178/2002) Ornua Butter Trading UK Limited have a documented a Product Recall procedure and provide 24 hour emergency contact details to customers, suppliers, storage and distribution contractors and other relevant service providers.
- (b) The contacts and emergency numbers are per below:

Name	Title	24 hour contact number (mobile)	e-mail address for confirmations
Gary Norcott	Managing Director	07792 001522	gary.norcott@ornua.com
Ryan Pedder	Trading Manager	07885 672248	ryan.pedder@ornua.com
Jackie Buckle	Quality Manager	07736 465961	Jackie.buckle@ornua.com

It would be helpful if you could provide 2 Emergency Contacts for inclusion in our listing. These should be e-mailed to Jackie.buckle@ornua.com

Document Control Note: This Specification is confidential between the parties and will be cross referenced in sale confirmations. It is held electronically within OBTUK controlled document system and is current at the time of issue to customers' or potential customers but thereafter must be treated as "uncontrolled". For certainty details of current issue should be verified by enquiry to OBTUK

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