

PRODUCT SPECIFICATION UNSALTED LACTIC BUTTER

Article code:	<i>BU82, BU82W</i>
Description:	<i>Lactic Butter (Unsalted)</i>
H/S code:	0405 1019
Approved on :	13/01/2026

General Information

Product description

Lactic butter is the product of churning pasteurized and matured cream derived from cow's milk

Product Target

This product is fit for human consumption. Normal use does not include any risk for young, elderly, pregnant or immuno-suppressed people. Only persons who suffer from cow's milk protein allergy or lactose intolerance should not consume this product. This product is not suitable for infants (<6 months).

Consumer information

Vegetarian:	YES
Vegan:	NO
Kosher:	YES
Halal:	YES

Ingredients

Pasteurized cream, starter culture

Organoleptical Characteristics

Appearance:	Homogenous product, free from visible water and oil droplets
Colour:	Cream to yellowish coloured
Taste & flavour:	Fresh, acidic, typical butter odor and taste

Chemical Specifications

Moisture:	Max. 16%	%	ISO 3727-1
Milkfat:	Min. 82%	%	ISO 3727-3
Fat free dry matter:	Max. 2	%	ISO 3727-2
pH:	4,6 – 5,2		IDF 104

Microbiological Specifications

Enterobacteriaceae:	Max. 10	cfu/g	ISO 21528-2
Yeast & Moulds:	Max. 100	cfu/g	ISO 6611
E. Coli:	Max. 10	cfu/g	ISO 16649-2 :2001
Salmonella:	Absent	/25g	AFNOR BRD 07/06-07/04
Listeria monocytogenes:	Absent	/25g	AFNOR BRD 07/04-09/98

Allergens

Sources of food allergy:	Contains allergen:	If Yes	Possibility of cross-contamination on the production line	Presence in the factory
	Yes / No	Form	Yes / No	Yes / No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof	No		No	No
Crustaceans and products thereof	No		No	No
Eggs and products thereof	No		No	No
Fish and products thereof	No		No	No
Peanuts and products thereof	No		No	No
Soybeans and products thereof	No		No	No
Milk and products thereof (including lactose)	Yes	Butter is made of cream derived from cow's milk.		
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No		No	No
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame seeds and products thereof	No		No	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No		Yes	Yes
Lupine	No		No	No
Molluscs	No		No	No

Nutritional Values / 100g Butter

	<u>Unit</u>	<u>Typical</u>
Energy	kJ / kcal	3056 / 743
Fat	g	82
Of which saturated	g	53
Carbohydrates	g	0.8
Of which sugars	g	0.8
Protein	g	0.5
Salt	g	0.05

Contaminants

The product is in accordance with Commission Regulation (EC) 2023/915 on maximum levels for certain contaminants in food and repealing Regulation (EC) 1881/2006.

Pharmacologically active substances (MRL) are in accordance with Commission Regulation 37/2010 and its amendments.

Every delivery of the raw material milk is analysed for antibiotics.

Pesticides are in accordance with Commission Regulation 396/2005 and its amendments.

Radioactive contamination is in accordance with Commission Regulation 2016/52 and its amendments.

Statements

GMO-statement:

We declare that our products in accordance with regulations 1829/2003/EU and 1830/2003/EU do not need GMO-labeling.

EU-regulations:

We declare that our products are in accordance with current EU-regulations

Storage

Delivered fresh refrigerated

The product should be stored refrigerated (< 7°C) and should not be exposed to direct sunlight.

Strong odours and direct contact with walls and floors should be avoided. The packaging should be undamaged.

The packaging should be closed properly after use.

Delivered frozen

The product should be stored frozen (<-18°C) and should not be exposed to direct sunlight.

Strong odours and direct contact with walls and floors should be avoided. The packaging should be undamaged.

The packaging should be closed properly after use.

Transport

The product should be transported cool and under controlled temperature: refrigerated: < 7°C, frozen <-18°C

Shelf Life

Delivered fresh refrigerated

15 weeks if kept refrigerated (undamaged packaging)

Delivered frozen

12 months if kept frozen (undamaged packaging)

Starting from controlled thawing (butter temperature never exceeding 7°C), to be used within 8 weeks (thawing process included).


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