

Current on 09-12-16 Created on 01-12-16

Spec./Rev. 0900090 [29]

General Information - Product Identification

Item Description

	Description	Comment
Brand Name	Debic	
Article Description (as supplied)	DEBIC BUTTER CONSTANT 4X2,5KG	
Article Description (short)	DEBIC BUTTER CONSTANT 4X2,5KG	
Legal Description	Butter.	

Code Description

	Value	Comment
Commodity Code	04051030	

Barcode Info

	Type	Code	Label Layout
EAN ARTICLE	EAN13	5410488903581	
EAN COLLI	EAN13	5410488025382	
EAN PALLET			Not Applicable

Ingredient Declaration

Declaration (EU1169/2011) - Ingredient :

BUTTER (min. 82% fat).



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Storage / Distribution / User Information

Storage / Distribution Conditions

	Target	Min	Max	UOM	Comment
Temperature Closed Pack			7	°C	
Temperature Opened Pack			7	°C	

Shelf Life

	Target	Period	Comment
Shelf Life Closed Pack	112	Days	after production
Shelf Life Opened Pack			no commitment

Additional Storage Conditions

Protective atmosphere

	Yes	No
Packaged in a protective atmosphere		☑



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Quality Parameters - Chemical Parameters

Chemical Values

	Target	Min	Max	UOM	Method	Comment
Free Fatty Acids			0,3	%		expressed as oleic acid ISO 1740/IDF 6
Salt			0,1	%		ISO 15648
Free Moisture			16	%		
Dry Matter		84		%		ISO 8851-1/IDF 191-1
Nonfat Milksolids			2	%		ISO 8851-2/IDF 191-2
Milk fat		82		%		

Chemical Properties

	Target	Min	Max	UOM	Method	Comment
рН		4,5	5,3		,	

Quality Parameters - Physical Parameters

Physical Values

		Target	Min	Max	UOM	Method	Comment
Solid Fat Content (NMR)	10 °C		47,5	51,5	%		ISO 8292
Solid Fat Content (NMR)	15 °C		33,5	37,5	%		ISO 8292
Solid Fat Content (NMR)	20 °C		17	18,5	%		ISO 8292
Solid Fat Content (NMR)	25 °C		10	11	%		ISO 8292
Solid Fat Content (NMR)	30 °C		4,5	5,5	%		ISO 8292
Slip Melting Point	-		30	32	°C		NEN 6313

Quality Parameters - Organoleptic Parameters

Organoleptic Values

	Description	
Appearance	Solid	
Odour	Typical butter	
Taste	Typical butter	
Colour	pale yellow	

Quality Parameters - Microbiological Parameters



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Microbiological Analysis

	n	С	m	М	UOM	Method	Comment
Total Plate Count				5000	cfu/g	ISO 4833	
Enterobacteriaceae				10	cfu/g	ISO 21528	
Coliforms				10	cfu/g		ISO 4832
Yeasts				50	cfu/g		ISO 6611/IDF 94
Moulds				50	cfu/g		ISO 6611/IDF 94
Salmonella				0	cfu/25g	ISO 6579	monitoring
Listeria monocytogenes	·			0	cfu/25g	ISO 11290	monitoring end manufacturing
Escherichia coli				10	cfu/g		ISO 11866/IDF 170

Microbiological definitions

Reference: Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

- n = number of units comprising the sample

- c = number of sample units giving values between m and M
 satisfactory, if all the values observed are smaller than or equal to m
 acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are smaller than or equal to m
 - unsatisfactory, if one or more of the values observed are higher than M or more
- than c/n values are between m and M



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Nutritional Information

Nutritional Data

		Indicative value	/100g	Comment
Energy	kJ	3060	kJ	
Energy	kcal	744	kcal	
Fats Total	-	82	g	
Fat of which	Vegetable Fat	0	g	
Fat of which	Milk Fat	82	g	
Fat of which	Saturated Fat	58	g	
Fat of which	Mono Unsaturated Fat	22	g	
Fat of which	Poly Unsaturated Fat	2	g	
Fat of which	Cholesterol	250	mg	
Trans Fatty Acids	Vegetable Fat	0	g	
Carbohydrates Total	-	1	g	max
Carbohydrates of which	Sugars (Mono + Di)	1	g	
Carbohydrates of which	Sucrose	0	g	
Carbohydrates of which	Glucose / Dextrose	0	g	
Carbohydrates of which	Fructose	0	g	
Carbohydrates of which	Lactose	1	g	
Carbohydrates of which	Maltose	0	g	
Carbohydrates of which	Higher Sugars	0	g	
Carbohydrates of which	Starch	0	g	
Carbohydrates of which	Other carbohydrates	0	g	
Polyols	Sorbitol	0	g	
Polyols	Other polyols	0	g	
Fibre Total	-	0	g	
Fibre of which	Inuline	0	g	
Fibre of which	Cellulose	0	g	
Fibre of which	Other fibres	0	g	
Proteins Total	-	0,5	g	max
Proteins of which	Milk Proteins	0,5	g	
Proteins of which	Other proteins	0	g	
Retinol (Vit A)	-	0,8	mg	
Calciferol (Vit D)	-	0	mg	
Tocopherol (Vit E)	-	2,1	mg	
Sodium (Na)	-	0	mg	
Salt	-	0	g	

Nutritional declaration

FrieslandCampina Professional is conscious of the importance in supplying correct nutritional information regarding its products. Therefore, based upon supplier information, all nutritional data are calculated and rounded off automatically within the specification management system. We reserve the right to update and fine-tune this information based upon new information coming from our suppliers.



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Packaging - Unit Packaging (Primary Packaging)

Packaging Type

	Comment
Wrapper	blue foodgrade

Identification

		Description
Туре	-	printed
Lotcode	Format	example: LOT BB06H9K
Lotcode	Description	unique 7-digit code with letters and figures
Lotcode	Position	on wrapper
Shelf Life	Format	example: BEST BEFORE: 10-08-14
Shelf Life	Description	Best before: dd-mm-yy
Shelf Life	Position	on wrapper

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Wrapper	1	Plastic	15	g

Dimensions/Weight

	Value	UOM	Comment
Length	305	mm	
Width	110	mm	
Height	75	mm	
Diameter		mm	not applicable
Net Weight	2,5	kg	
Gross Weight	2,515	kg	

Declared Quantity

	Yes	No	Specify Quantity	UOM	Comment
Declared Quantity (e)	\square		10	kg	4x2,5 kg



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Packaging - Outer Packaging (Secondary Packaging)

Packaging Type

	Comment
Box	

Identification

		Description
Туре	-	Printed
Lotcode	Format A	example: LOT BB06H9K
Lotcode	Format B	not applicable
Lotcode	Description A	unique 7-digit code with letters and figures
Lotcode	Description B	not applicable
Lotcode	Position A	on box
Lotcode	Position B	not applicable
Shelf Life	Format	example: BEST BEFORE:10-04-06
Shelf Life	Description	Best before: dd-mm-yy
Shelf Life	Position	on box

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Box	1	Paper / Cardboard	215	g

Dimensions/Weight

	Value	UOM	Comment
Length	320	mm	
Width	235	mm	
Height	165	mm	
Diameter		mm	not applicable
Net Weight	10	kg	
Gross Weight	10,275	kg	



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Packaging - Transport Packaging

Identification

		Description
Туре	-	labelled
Lotcode	Format	unique 7 digit code generated by SAP
Lotcode	Description	unique 7 digit code generated by SAP
Lotcode	Position	palletlabel
Shelf Life	Format	BEST BEFORE : day-month-year
Shelf Life	Description	BEST BEFORE : day-month-year
Shelf Life	Position	palletlabel

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Pallet	1	Plastic	18000	g

Dimensions/Weight

	Value	UOM	Comment
Length	1200	mm	
Width	800	mm	
Height	1320	mm	
Diameter		mm	not applicable
Net Weight	840	kg	
Gross Weight	882	kg	

Composition

	Number	Comment
N° Units / Outer Packaging	4	
N° Packs / Layer	12	
N° Layers / Transport Unit	7	



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Allergen Information

Legal List	Present	Comment
Cereals containing gluten	No	
Wheat	No	
Rye	No	
Barley	No	
Oats	No	
Spelt	No	
Kamut	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof	Yes	
Nuts and products thereof	No	
Almonds	No	
Hazelnuts	No	
Walnuts	No	
Cashews	No	
Pecan nuts	No	
Brazil nuts	No	
Pistachio nuts	No	
Macadamia/Queensland nuts	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame and products thereof	No	
Sulphur dioxide and sulphites (SO2)	No	
Lupin and products thereof	No	
Molluscs and products thereof	No	

Additional List	Present	Comment		
Lactose	Yes			
Cocoa	No			
Glutamate (E620 - E625)	No			
Poultry	No			
Coriander	No			
Corn / Maize	No			
Leguminous Plants	No			
Beef	No			
Pork	No			
Carrot	No			



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Claims & Legislation

General legal compliance

To the best of our knowledge, we herewith declare that the products produced by FrieslandCampina Professional are in compliance with current European and local legislation. FrieslandCampina Professional is a company selling cream and dairy (related) products and is approved by local authorities. To assure the high quality level we stand for, FrieslandCampina Professional has several certified quality management systems in place. For more information and certificates, please address your direct sales contact.

GMO Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that this article does not contain any ingredients of GMO origin as mentioned in "Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed". The product therefore does not have to be labelled as of GMO origin. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Ionisation Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional do not contain any ingredients which have been irradiated. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Contaminants Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding contaminants (including heavy metals, mycotoxins, pesticides, herbicides and dioxins). Statements are based on the national monitoring program for contaminants of milk and the HACCP risk assessment of the production plant. All results of the national monitoring program are below the maximum standards of the Dutch and EC legislation relating to contaminants. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Liability declaration

This specification, provided to you by way of information, was drawn up as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product.

In case of any question regarding this specification, please get in touch with your direct sales contact.

Allergen Declaration

To the best of our knowledge and based on statements of our suppliers and HACCP-teams of our plants, we herewith declare that products produced by FrieslandCampina Professional comply with current European legislation regarding allergens (including cross-contamination). Declarations and statements of suppliers are challenged as part of our supplier audit program.