

# Debic Unsalted Lactic Butter Min. 82% milkfat

## General data

<b>Product description</b>	: Butter, a water in oil emulsion, obtained from pasteurized sweet cream in a continuous churning and kneading process, during which specific cultures of lactic acid bacteria are added (NIZO process). The cream originates from raw cow's milk (animal origin) and has been pasteurized for at least 15 seconds at a minimum temperature of 75°C.
<b>Commercial name</b>	: Debic Unsalted Lactic Butter Min. 82% milkfat
<b>Legal name</b>	: Butter
<b>Material number</b>	: 0910400 0910400
<b>EAN code Consumer unit</b>	: 8715300259219
<b>EAN code Trade unit</b>	: 8718100104000
<b>Product group</b>	: Butter
<b>Product subgroup</b>	: Traditional butter
<b>Product sub-subgroup</b>	: Lactic
<b>Packaging trade unit</b>	: Box
<b>Packaging transport unit</b>	: Pallet
<b>Manufacturing location</b>	: Lochem
<b>Country of origin</b>	: Netherlands
<b>Country of origin of the milk</b>	: Netherlands
<b>Country of origin of the milk</b>	: Belgium
<b>Country of origin of the milk</b>	: Germany
<b>Commodity code</b>	: 04051019

## Health mark



**Remarks** : 10 kg carton box with HDPE foil inside

Statements	
Title	Statement
Legislation	The product complies with the European legislation including chemical contaminant and residue levels (Regulation (EC) 396/2005 and Regulation (EC) 2023/915), Hygiene (Regulation (EC) 852/2004 and Regulation (EC) 853/2004), Antibiotics (Regulation (EC) 37/2010), as amended.
Legislation	To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain ingredients that are ionized or radiated.
Legislation	To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain any ingredients of GMO origin as mentioned in the (EC) 1829/2003, (EC) 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.

Statements Title	Statement
Legislation	The packaging materials used in contact with the above mentioned product is suitable for packing foodstuffs and complies with the legal requirements for food contact materials as laid down in relevant EU legislation, such as; Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 on Good Manufacturing Practice, Directive 94/62/EC on packaging and packaging waste and Regulation (EC) 10/2011 on plastic materials, as amended.

## Composition

Macro nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Fat_milk	g		82		ISO 3727-3	

## Label declaration

**Ingredient declaration** Butter 82% fat

## Component information

### Nutritional information

		Per 100 g
Energy (kcal)	kcal	3.060
Energy (kJ)	kJ	744
Total Fat, of which	g	82
Fat_animal	g	82
Fat_vegetable	g	0
Saturated fatty acids	g	58
Mono unsaturated fatty acids	g	22
Poly unsaturated fatty acids	g	2
Trans fatty acids	g	2,0
Trans fatty acids_dairy	g	2,0
Trans fatty acids_industrial	g	0
Cholesterol	mg	250
Carbohydrates, of which	g	1
Mono-and disaccharides	g	1
Polysaccharides	g	0
Fibre	g	0
Protein	g	0,5
Protein_animal	g	0,5
Protein_vegetable	g	0
Salt	g	0,02
Sodium	mg	0,008
Vitamin A	µg	800

Vitamin D	µg	0,3
Vitamin E	mg	2,1

## Physical / Chemical

Physical / Chemical properties Characteristic	UoM	Value	Min value	Max value	Method	CoA
Moisture	%	16		16	ISO 3727-1	
Fat free milk solids	%			2,0	ISO 3727-2	
pH			4,5	5,3	ISO 7238	
Free fatty acids, as oleic acid	%			0,30	ISO 1740 / IDF 006	

## Sensory

Sensory Characteristic	Description
Flavour	No off flavour
Taste	Typical for butter
Colour	Pale yellow (seasonal variance)

## Microbiology

Microbiology Characteristic	UoM	Sample size	n	c	m	M	Method	CoA
Mesophilic aerobic bacteria	cfu/g					5000	ISO 4833	
Yeasts	cfu/g					50	ISO 6611	
Moulds	cfu/g					50	ISO 6611	
Enterobacteriaceae	cfu/g					10	ISO 21528-2	
Coliforms	cfu/g					10	ISO 4832	
Listeria monocytogenes	cfu	25 g				Not detecte d	ISO 11290-1	
Salmonella spp.	cfu	25 g				Not detecte d	ISO 6579	

## Shelf life & Storage conditions

Shelf life		
At production	140 days at <7°C	
At production	730 days at <-18°C	

Shelf life: 90 days at max. 7°C after defrosting. Shelf life for unopened packaging

Statements	
Title	Statement
Storage conditions	Store in a clean, dry, dark and refrigerated place and keep away from strong odours

### Qualitative information

Allergens Description	Value
Cereals containing gluten	Does not contain
Crustaceans and products thereof	Does not contain
Eggs and products thereof	Does not contain
Fish and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Milk and products thereof (incl lactose)	Contains
Nuts and products thereof	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites > 10 mg/kg	Does not contain
Lupin and products thereof	Does not contain
Molluscs and products thereof	Does not contain

Other qualitative declaration Description	Value
Gluten intolerance	Suitable for
Lactose Intolerance	Not suitable for
Vegan	Not suitable for
Vegetarian (Lacto-Ovo)	Suitable for
Vegetarian (Lacto-Vegetarian)	Suitable for
Vegetarian (Ovo-Vegetarian)	Not suitable for
Halal	Suitable for
Kosher	Suitable for

### Logistical information

Trade unit	
Net weight of TDU	10 kg
Gross weight of TDU	10,40 kg
Transport unit	
Number of TDU per TPU	110

