

Dutch Unsalted Lactic Butter

Min. 82% milkfat

Number: 930324

Version: 10.0

Date: 26-10-2022

Butter is a fully natural ingredient which provides a delicious creamy taste. Our long history of artisanal knowledge ensures the superior taste and consistent high quality. All our butters are derived from fresh pasteurized cream supplied by our own member farmers. This secures our unique grass-to-glass traceability supply chain.

Technical data

Chemical parameter		Method
Milkfat %	Min. 82%	ISO 8851-3 IDF 191-3
Moisture	Max. 16%	ISO 8851-1 IDF 191-1
Milk solids non fat	Max. 2.0%	ISO 8851-2 IDF 191-2
Free fatty acids (as oleic acid)	Max. 0.30%	ISO 1740 IDF 6

Microbiological parameter		Method
Total Plate Count	<5000 CFU/g	ISO 4833
Enterobacteriaceae	<10 CFU/g	ISO 21528-2
Yeast	<50 CFU/g	
Mould	<50 CFU/g	ISO 6611 IDF 94
Coliforms	<10 CFU/g	ISO 4832
Salmonella	Not detected/25g	ISO 6579 AOAC 995.07
Listeria Monocytogenes	Not detected/25g	ISO 11290-1

Physical parameter		Method
pH	4.5 - 5.3	ISO 7238 IDF 106
Taste and flavour	Typical for butter. No off flavour.	-
Colour	Pale yellow (seasonal variance)	-

Nutritional information

Energy (kJ/100g)	3060	Carbohydrate (g/100g)	1
energy (kcal/100g)	744	sugars (lactose)	1
Fat (g/100g)	82	polysaccharides	0
animal fat	82	dietary fibers	0
vegetable fat	0	Protein (g/100g)	0.5
saturated fatty acids	58	animal	0.5
mono unsaturated fatty acids	22	vegetable	0
poly unsaturated fatty acids	2	Salt (g/100g)	0.02
Trans fatty acids (g/100g)	2.0	Sodium (g/100g)	0.008
natural trans fatty acids	2.0	Vitamin A (µg/100g)	800
industrial trans fatty acids	0	Vitamin D (µg/100g)	0.3
Cholesterol (mg/100g)	250	Vitamin E (mg/100g)	2.1

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Technical description

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.

Packaging	Storage conditions	Shelf life (<i>unopened packaging</i>)
Carton 25 kg	Keep clean, dry, dark and refrigerated.	120 days at max. 7°C
HDPE foil in carton box	Keep away from strong odours.	
50 cartons on block pallet		

Dietary information

Lactose intolerance	No	Kosher	Yes
Coeliacs	Yes	Halal	Yes
Vegans	No		
Lacto-ovo vegetarians	Yes		
Lacto vegetarians	Yes		
Ovo vegetarians	No		

List of allergens (according to EC 1169/2011 and amendments)

Description	Presence	Produced		Cross contact
		On the same equipment	In the same factory	
Cereals containing gluten and products thereof ¹	No	No	No	No
Crustaceans and products thereof	No	No	No	No
Eggs and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	No	No	No	No
Milk and products thereof (incl. lactose)	Yes	x	x	x
Nuts and products thereof ²	No	No	No	No
Celery and products thereof	No	No	No	No
Mustard and products thereof	No	No	No	No
Sesame seeds and products thereof	No	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/l expressed as SO ₂	No	Not applicable	Not applicable	Not applicable
Lupine and products thereof	No	No	No	No
Molluscs and products thereof	No	No	No	No

¹ I.e. wheat, rye, barley, spelt and kamult or their hybridised strains.

² I.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*).

Suggested labelling

Butter 82% fat

Production location	Health mark	CN code
Den Bosch	NL Z 0161 EC	0405 1019

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Compliance

This product is compliant to all relevant Dutch and EU legislation and intended for application in food stuff.

Contaminants & residues

The product complies with the current European legislation including chemical contaminant and residue levels (EC 396/2005 and EC 1881/2006), Hygiene and Foodstuff (EC 852/2004 and EC 853/2004), antibiotics (EC 37/2010) and EC 1308/2013 and amendments.

GMO

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 regulations 1829/2003, 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.

Ionization

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.

Food contact material

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; the EC framework regulation 1935/2004, EC/2023/2006 on Good Manufacturing Practice, EC/94/62 on packaging and packaging waste and EC/10/2011 on plastic materials, including amendments.

FrieslandCampina

P.O. Box 1551, 3800BN, Amersfoort, NL
Stationsplein 4, 3818LE Amersfoort, NL
t +31 (0)33 7133333

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