

# Dutch Unsalted Lactic Butter

## Min. 82% milkfat

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**General data**


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<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 (or an equal effect).
<b>Commercial name</b>	: Dutch Unsalted Lactic Butter Min. 82% milkfat
<b>Legal name</b>	: Butter
<b>Material number</b>	: 0930315
<b>EAN code Consumer unit</b>	: 8715300239082
<b>EAN code Trade unit</b>	: 8713300124605
<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** : 25 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.

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**Composition**


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Macro nutrients per 100g Nutrient	UoM	Value	Min value	Max value	Method	CoA
Energy (kcal)	kcal	744				
Energy (kJ)	kJ	3,060				
Protein	g	0.5				
Protein_milk	g	0.5				
Fat	g	82				
Fat_milk	%		82		ISO 3727-3	
Mono unsaturated fatty acids	g	22				
Poly unsaturated fatty acids	g	2				
Saturated fatty acids	g	58				
Trans fatty acids	g	2				
Trans fatty acids_dairy	g	2				
Cholesterol	mg	250				
Fibre	g	0				
Mono-and disaccharides	g	1				
Carbohydrates	g	1				

Minerals per 100g Nutrient	UoM	Value	Min value	Max value	Method	CoA
Sodium	mg	8				
Salt (Na*2.5)	g	0.02				

Vitamins per 100g Nutrient	UoM	Value	Min value	Max value	Method	CoA
Vitamin A (Retinol)	µg	800				
Vitamin D3	µg	0.3				
Vitamin E	mg	2.1				

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**Label declaration**


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<b>Ingredient declaration</b>	<b>Butter 82% fat</b>
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**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	Max value	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 detected	ISO 11290-1	
Salmonella spp.	cfu	25 g	Not detected	ISO 6579	

**Shelf life & Storage conditions**

Shelf life	
At production	120 days at max 7°C

Remarks: 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

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**Qualitative information**


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<b>Allergens</b>	
<b>Description</b>	<b>Value</b>
Cereals containing gluten	Does not contain
Wheat	Does not contain
Rye	Does not contain
Barley	Does not contain
Oats	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
Almonds	Does not contain
Hazelnuts	Does not contain
Walnuts	Does not contain
Cashew nuts	Does not contain
Pecan nuts	Does not contain
Brazil nuts	Does not contain
Pistachio nuts	Does not contain
Macademia nuts or Queensland nuts	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

<b>Other qualitative declaration</b>	
<b>Description</b>	<b>Value</b>
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

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**Logistical information**


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Trade unit	
Net weight of TDU	25 kg
Gross weight of TDU	25.53 kg
Transport unit	
Number of TDU per TPU	50