

Butter Croissant Min. 82 % milkfat

General data

Product description	: Standardised butter obtained from pasteurised milk fat and cream serum. 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).
Commercial name	: Butter Croissant Min. 82% milkfat
Legal name	: Butter
Material number	: 0900074
EAN code Trade unit	: 5410488903321
Trade unit net weight	: 10 kg e
Product group	: Butter
Product subgroup	: Recombined butter
Product sub-subgroup	: Lactic
Packaging trade unit	: Box
Packaging transport unit	: Pallet
Manufacturing location	: Noordwijk
Country of origin	: Netherlands
Country of origin of the milk	: Netherlands
Country of origin of the milk	: Belgium
Country of origin of the milk	: Germany
Commodity code	: 04051030

Health mark



Remarks

: 5x2kg e in carton box on wooden pallet

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.
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 and Regulation (EC) 10/2011 on plastic materials, as amended.

Composition

Macro nutrients per 100g						
Nutrient	UoM	Value	Min value	Max value	Method	CoA
Energy (kcal)	kcal	740				
Energy (kJ)	kJ	3,043				
Protein	g	0.5				
Protein_milk	g	0.5				
Fat	g	82				
Fat_milk	g		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				

Label declaration

Ingredient declaration Butter 82% fat

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	
Solid fat content	%		54.5	56.5	ISO 8292, 10°C	
Solid fat content	%		42.0	43.5	ISO 8292, 15°C	
Solid fat content	%		24.0	29.0	ISO 8292, 20°C	
Solid fat content	%		16.0	20.0	ISO 8292, 25°C	
Solid fat content	%		8.5	12.0	ISO 8292, 30°C	
Free fatty acids, as oleic acid	%			0.30	ISO 1740 / IDF 006	
Melting point	°C		34	36	Calculated	

Sensory

Sensory Characteristic	Description
Flavour	No off flavour
Taste	Typical for butter
Colour	Pale yellow

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	
E. coli	cfu/g		10	ISO 16649-2	
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	20 weeks at max 7°C	

Remarks: Shelf life for unopened packaging

Statements	
Title	Statement
Storage conditions	Exposure to direct sunlight must be avoided any time.
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
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

Other qualitative declaration Description	Value
Gluten intolerance	Suitable for
Lactose Intolerance	Not suitable for

Other qualitative declaration	
Description	Value
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 e
Gross weight of TDU	10.36 kg
Transport unit	
Number of TDU per TPU	77