

Agral	<p style="text-align: center;">Specifications : Pasteurized unsalted butter</p> <p style="text-align: center;"><small>N:\Enregistrements qualité\Flux de produits\Commercial\Fiches produits types\versions anglaises\1- Butter (80,82%)\Prod-Enr-04-19 Specifications pasteurized unsalted butter version 26-02-2018.doc</small></p>	Prod-Enr-04-19
Date de création: 02/05/05	Indice version: 11	Date de version: 26/02/2018 page 1/3

1. Product name

- Product title : « Unsalted Lactic Butter »
- Legal name : Butter

2. Ingredients

- Cream (98.7%)
- Lactic ferments (1.3%)

3. Packaging

- Aluminium foil complex: net weight : 100g - 125g - 200g - 250g - 400g - 500g – 1000g
- Plastic cup : net weight : 10g - 225g - 250g
- Paperlike: net weight : 5000g

4. Applied treatment

- This product might contain a proportion of defrosted butter

5. Specifications

1° Organoleptic characteristics

- Appearance : Homogeneous & uniform consistency
- Colour : Homogeneous yellow
- Taste : Fresh, pleasant flavour, without bad taste
- Smell : Butter
- Flavor : Fresh without foreign flavors

2° Chemical and physico-chemical characteristics

- Total fat content : min. 82 % - max. 90%
- Moisture : max. 16 %
- Solid non fat : max. 2 %
- Full compliance with regulation setting maximum levels for certain contaminants in foodstuffs : Regulation (EC) N°1881/2006
- Full compliance with legislation on pesticide residues in foodstuffs: Regulation (EC) N° 396/2005

3° Microbiological characteristics (germs / g)

- Salmonella : none/ 25g
- Listeria : none / 25g
- Free of microbiological toxins

Agral	<p style="text-align: center;">Specifications : Pasteurized unsalted butter</p> <p><small>N:\Enregistrements qualité\Flux de produits\Commercial\Fiches produits types\versions anglaises\1- Butter (80,82%)\Prod-Enr-04-19 Specifications pasteurized unsalted butter version 26-02-2018.doc</small></p>	Prod-Enr-04-19
Date de création: 02/05/05	Indice version: 11	Date de version: 26/02/2018 page 2/3

6. Nutritional information / 100g

▪ Energy	:	3060 kJ (744kcal)
▪ Proteins	:	0,6 g
▪ Carbohydrate	:	0,6 g
of which :		
▪ Sugars	:	0,6 g
▪ Fat	:	82,1 g
of which :		
▪ Saturates	:	49,8 g
▪ Mono-unsaturates	:	29,0 g
▪ Polyunsaturates	:	3,4 g
▪ Cholesterol	:	240 mg
▪ TFA*	:	3.2 g
▪ Dietary fibre	:	0 g
▪ Sodium	:	< 0,1 g
▪ Salt	:	< 0,1 g

*. According to USDA sources (United States Department of Agriculture)

7. Identification

The ID number is made up as follow : L YYMMDD

- First the letter « L » meaning Lot
- 6 digits meaning the production date “YY/MM/DD”
-

For example a product made on the 12th January 2018, ID reference will be L180112

8. Shelf life at production – Retail and Storage conditions

For fresh products: stored at max 7°C

Aluminium foil complex , Plastic cup and Paperlike : 180 days

For frozen products: stored at -18°C during transport and before distribution

Aluminium foil complex , Plastic cup and Paperlike : 18 months

After defrosting the recommended shelf life is 3 months in fridge (max 7C°)

The Shelf life at production is the maximum shelf life of the product.

A minimum guaranteed shelflife at delivery contract will be, if needed, discussed with the customer taking account of his specific commercial and logistical pattern

9. Use

To cook, roast or spread

Agral	<p style="text-align: center;">Specifications : Pasteurized unsalted butter</p> <p><small>N:\Enregistrements qualité\Flux de produits\Commercial\Fiches produits types\versions anglaises\1- Butter (80,82%)\Prod-Enr-04-19 Specifications pasteurized unsalted butter version 26-02-2018.doc</small></p>	Prod-Enr-04-19
Date de création: 02/05/05	Indice version: 11	Date de version: 26/02/2018 page 3/3

10. GMO

This product is NOT made with ingredients coming from genetically modified organisms

11. Allergens

The following table indicates if the major allergens are present (+) or not (-)

Allergens	In the product
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-
Milk and products thereof (including lactose)	+
Nuts and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
Lupin and products thereof	-
Molluscs and products thereof	-

* nuts : 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*).

According to the directives EC 89/2003, 142/2006, 1169/2011

12. Non-Ionisation

We certify that the ingredients used in manufacturing this product are not ionised.