



SPECIFICATIONS BEURRES SOCIETE FERMIERE ROCHEFORT ARDENNES MATHOT SPRL

Rev.3. 30/06/2025

PRODUCT	99.9% MG BEURRE / BUTTER.
DESCRIPTION	ANHYDROUS MILK FAT (AMF)
N° ARTICLE	1099
FOURNISSEUR	Société fermière Rochefort Ardennes Ets Mathot SPRL 6, route d'Achêne BE-5561 Celles www.beurre-fromage.com Tél : 00 32 (0) 82 666 612 Numéro d'urgence : Pierre Mathot : 00 32 (0) 476 260 788 Fax : 00 32 (0) 82 666 745 TVA : BE 0417 827 203 RPM DINANT Unité d'établissement : 2.015.295.754 Code EAN de la société : 54 10603 0 0000 3 Code Nace Beurrerie : 46331 51331 (01) Emergency line : 00 32 (0)82 22 40 83 – 00 32 (0)476 26 07 88 Agrément UE beurrerie : BE C0122-1 CE Entrepotaire agréé douanes et accises : BE1M000045500 CERTIFICATION IFS
INGREDIENTS	Cow's Milk ± 99.9%
CERTIFICATION	IFS - BRC
USE	Bakery, Industry
PACKAGING	10 kg in cardboard box 72 boxes per palette = 72 x 10kg = 720Kg
NUTRITIONAL INFORMATION (per 100g)	Total energy in kJ : +/- 3700 Total energy in Kcal : +/- 900 Total milk fat : min 99.8g saturated fat : 54-72g monounsaturated fat Sorbic : 25-35g polyunsaturated fat : 1.4 – 4.4g trans fatty acids : 4-8g Total proteins : max1g Total carbohydrates : Traces of which sugars : Traces Cholesterol : 290g Sodium : traces

CHEMICAL SPECIFICATIONS	Fat Content (%) : min 99.8 Moisture and non-fat milk solids (%) : max 0.2 Peroxide value (meq O2 /kg fat) : max 0.3 Free fatty acids (oleic acid) : max 0.35 Melting point : 30-32°C																										
MICROBIOLOGICAL SPECIFICATIONS	<table><tr><th>Test</th><th>Typical</th><th>Specification (Max)</th></tr><tr><td>Total viable count /g</td><td><100</td><td>Max 1000</td></tr><tr><td>Enterobacteriaceae /g</td><td>Absent</td><td>Max 10</td></tr><tr><td>E. coli (cfu/g)</td><td>Absent</td><td>Max 10</td></tr><tr><td>Yeasts (cfu/g)</td><td><10</td><td>Max 50</td></tr><tr><td>Moulds (cfu/g)</td><td><10</td><td>Max 50</td></tr><tr><td>Listeria monocytogenes (/25g)</td><td>Absent</td><td>Absent</td></tr><tr><td>Salmonella (/25g)</td><td>Absent</td><td>Absent</td></tr></table>			Test	Typical	Specification (Max)	Total viable count /g	<100	Max 1000	Enterobacteriaceae /g	Absent	Max 10	E. coli (cfu/g)	Absent	Max 10	Yeasts (cfu/g)	<10	Max 50	Moulds (cfu/g)	<10	Max 50	Listeria monocytogenes (/25g)	Absent	Absent	Salmonella (/25g)	Absent	Absent
Test	Typical	Specification (Max)																									
Total viable count /g	<100	Max 1000																									
Enterobacteriaceae /g	Absent	Max 10																									
E. coli (cfu/g)	Absent	Max 10																									
Yeasts (cfu/g)	<10	Max 50																									
Moulds (cfu/g)	<10	Max 50																									
Listeria monocytogenes (/25g)	Absent	Absent																									
Salmonella (/25g)	Absent	Absent																									
ORGANOLEPTIC CHARACTERISTICS	<table><tr><td>Appearance</td><td>Homogeneous, free from lumps.</td></tr><tr><td>Colour</td><td>Light yellow colour.</td></tr><tr><td>Flavour</td><td>Typical butter flavour.</td></tr></table>			Appearance	Homogeneous, free from lumps.	Colour	Light yellow colour.	Flavour	Typical butter flavour.																		
Appearance	Homogeneous, free from lumps.																										
Colour	Light yellow colour.																										
Flavour	Typical butter flavour.																										
STORAGE CONDITIONS AND SHELF LIFE (FOR UNOPENED PACKAGING)	Chilled at Max. +7°C : Production Date + 12 months Frozen at minimum -18°C : Production Date + 24 months Storage at max +16°C : Delivery Date + max 3 months																										
ALLERGEN	Milk and products thereof Lactose																										
CODIFICATION AND TRACEABILITY	The following information is mentioned on the packaging : Name of the product Quantity per individual unit (net weight) Batch number Production date EU health code																										
CHEMICAL RESIDUES AND CONTAMINANTS	This product is in compliance with the EU current legislation regarding residues and contaminants (aflatoxins, pesticides, heavy metals, dioxin, PCB's and radioactivity).																										
TYPE OF PACKAGING	Primary packaging : Blue HDPE bag Secondary packaging : Cardboard carton if in box (individual or pallet box) Tertiary packaging : Stretch foil (if no box)																										
GMO DECLARATION	Mathot SPRL SOFRA hereby declares that no genetically modified organisms have been used for the production of its products. Mathot SPRL SOFRA cannot guarantee that the applied milk fat is not (partially) coming from cows that have been fed with genetically modified feed. To our knowledge, the use of GM-feed does however not result in GMO-positive test results in such. Mathot SPRL SOFRA is therefore of the opinion that its products can be considered as "GMO-free". Hence, no specific labelling is required within the scope of Directive No. 1829/2003 of 22 September 2003 regarding GMOs and animal feed and Directive No. 1830/2003 of 22 September 2003																										