



# Commodity Lactic Unsalted Butter

## TYPICAL PRODUCT SPECIFICATION

DFI CLUB 001  
Version: Sep 11

**Product Name** Commodity Lactic Unsalted Butter.

**Product Description** Product is manufactured from cream which is derived from milk of the required quality standard. This cream is treated and processed so as to yield all the required properties in the resultant butter.

### Chemical Standards

Parameter	Limit	Test Method
Moisture %	16.0 maximum	IDF 137
Butterfat %	82.0 minimum	AOAC
Curd %	2.0 maximum	AOAC
pH	4.7 +/- 0.3	BS 770:1976
PV m.eg O <sup>2</sup> /kg Fat	0.3 maximum	IDF 74A
FFA m. mol/100g Fat*	0.338% Oleic Acid	IDF 6B

\*Please discuss or agree ffa values for contracts / deliveries for Q4 & Q1

### Microbiological Analysis

Parameter	Target	Limit	Test Method
TBC/g	1,000	5,000	ISO 4833:2003
Coliforms/g x 3		Negative	ISO 4832:2006
E.Coli/g x 3		Negative	ISO 7251:2005
Yeast & Moulds/g		50 maximum	ISO 6611:2004
Salmonella/25g		Negative	ISO 6579:1993

**Product Presentation** Product is presented in taped 25kg corrugated boxes which are pre-lined with blue polyethylene film. Rectangular boxes are stacked and secured in a dependable manner, typically 10 boxes by 5 rows high on 4 way pallets with typical dimensions of 1,200 x 1,000mm.

**Shelf Life** Dependent on storage conditions, typically 2 years at -18°C.



It is the responsibility of buyer/agent to support this specification and communicate to Dairygold Food Ingredients any requirements of local relevant legislation.

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