

	Butter		PRODUCT SPECIFICATION No. SE-090.2
	SM „MLEKPOL” w Grajewie	Edition number: 14	Page 1 of 4 Number of copy:

Producer:	Sign of the Plant	Veterinary number:	Country of origin:
Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Ul. Elewatorska 13, 19-203 Grajewo	G	PL 20041601 WE	Poland

Article description	Butter is a high-fat product, obtained by the churning of properly prepared cream separated from milk.	Ingredients	Butter	cream.
	Salted butter is a high-fat product, obtained by the churning of properly prepared cream separated from milk with salt.		Salted butter	cream, salt.
	Lactic butter is a high-fat product, obtained by the churning of properly prepared cream separated from milk with natural lactic acid and natural flavor.		Lactic butter	cream, natural lactic acid and natural flavor.

STATEMENTS

Butter is a product:	intended for direct consumption and as a semi-finished product for the food industry, excluding persons with allergies or intolerance reactions to ingredients provided in below allergens declaration.
	Which contains allergens: milk including lactose
	In accordance with Regulation (EU) of the European Parliament and of the Council No 1169/2011 of 25 October 2011 on the provision of food information to consumers, as amended and the Commission Notice of 13 July 2017 concerning the provision of information on substances or products causing allergies or intolerance reactions listed in Annex II to Regulation (EU) No 1169/2011 of the European Parliament and of the Council on the provision of food information to consumers.
	Authentic which basic ingredient is raw milk collected by the Dairy Cooperative only from the farms of the Cooperative members and located in Poland. The authenticity of the other components and additives is ensured through the declarations of Suppliers.
	Polish
	In accordance with Act of 21 December 2000 on the commercial quality of agri-food products (Journal of Laws 2018, item 2164), as amended.
	Suitable for vegetarian
	In accordance Regulation (EU) of the European Parliament and of the Council No 1169/2011 of 25 October 2011 on the provision of food information to consumers, as amended and the Regulation of the Minister of Agriculture and Rural Development of 23 December 2014 on the labelling of individual types of foodstuffs, as amended.
	In package compliant with Regulation (EC) of the EP and of the Council No. 1935/2004 of 27 October 2004 on materials and articles intended to come into contact with food, Commission Regulation (EU) No. 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (Journal of Laws L 12 of 15.01.2011, p.1) as amended
	Commission Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Tag and Surname	Function	Date and signature	Agreed with: GTK, GPM, DL, DN, DS
Developed: Marlena Kropiewnicka	Laboratory Assistant	26.04.2024 Marlena Kropiewnicka	Date and signature of the issuing person 30.04.2024r. <i>Ur</i>
Accepted by: Justyna Karwowska	Laboratory Manager	26.04.2024 J. Karwowska	
Approved by: Piotr Dziegielewski	Director of Production Plant in Grajewo	30.04.2024. Piotr Dziegielewski	

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PARAMETER	ACCEPTABLE LEVEL			METHODOLOGY
Type	Butter	Lactic butter	Salted butter	-
Smell and taste	Clean, slightly acid, lactic, light aftertaste of pasteurization, slightly fatty, salted butter slightly salty. Dry surface, at the cross-section is allowed ribbon and few gaps resulting from the packaging process. Uniform, it may be slightly more intensive on the surface at the end of the storage period. Single, compact, lubricant, it may be a little hard, slightly greasy.			Organoleptic assessment
Appearance				
Colour				
Consistence and structure				
Moisture, %	max. 16			According to the operating manual of the device or MB-DL-07
Fat content, %	83±1,0		82±1,0	According to the operating manual of the device or MB-DL-08
pH of plasma butter	6,0-6,9	4,5-5,9	4,5-6,9	MB-DL-06
Pasteurization	Effective (absent peroxidase)			PN-80/A-86207

PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER		MAX. ACCEPTABLE LEVEL	METHODOLOGY
Coliforms, cfu/g or Coliforms in 1 g		max. 10 Absent	IS-DL-013 or IS-DL-07	DIOXINS (raw milk)	Total pg/g fat WHO-PCDD / F-TEQ	2,0	According to the EU No 2023/915
Enterobacteriaceae, cfu/g		max. 10	IS-DL-12		Total pg/g fat WHO-PCDD / F-PCB-TEQ	4,0	
					Total ng/g fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB180	40	
Moulds /Yeasts , cfu/g		max. 10/ max. 10	IS-DL-08	Organochlorine and organophosphorus pesticides		According to the EC No 396/2005 as amended	
E.coli, cfu/g		max. 10	PN- ISO 16649-2	Aflatoxin M1, µg/kg (raw milk)		0,05	According to the EU No 2023/915
Staphylococcus coagulans – positive (including Staphylococcus aureus), cfu/g		m =10 M=100 c = 2, n = 5	PN-EN ISO 6888-1 or PN-EN ISO 6888-2				
Salmonella in 25 g		Absent	PN-EN ISO 6579	Lead, mg/kg (raw milk)		0,02	
Listeria monocytogenes	Products placed on the market during the shelf-life	m = M =100 cfu/g c = 0, n = 5	EN/ISO 11290-2				
	Before the food has left the immediate control of the food sector, which is a manufacturer of the food	Absent in 25 g	EN/ISO 11290-1	Melamine, mg/kg		2,5	

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Shelf life and storage conditions	60 days from the date of production, stored at temperature from 0 °C to +10 °C (from 0 °C to plus 10 °C.) and 120 days from the date of production, stored at temperature from 0 °C to +10°C (from 0 °C to plus 10 °C) for cup 0.2 kg
	12 months from the date of production, stored at temperature below -18 °C (below minus 18 °C) and 60 days after defrosting date, kept under refrigeration conditions from 0 °C to +10 °C (from 0 °C to plus 10 °C).
	Store in a dry, clean, well-ventilated place, free from foreign odors, protected from pests at a temperature of 0 °C to +10 °C (from 0 °C to plus 10 °C.) and in the case of freezing, store at a temperature below -18 °C (minus 18 °C). Protect from light.
Marking	Marking of expiry date (batch number) and additional identification data. Line, F1, F2, F4, F5, F6, F7, F8, F9: dd.mm.yyyy In accordance with - Act of 25 August 2006 on food and nutrition safety (Journal of Laws 2018.1541) as amended - Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, as amended - Regulation (EC) No 1924/2006 of the EP and of the Council of 20 December 2006 on nutrition and health claims made on foods (OJ L 404, 30.12.2006, p. 9), as amended - Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives (OJ L 354, 31.12.2008, p. 16), as amended - Act of 7 May 2009 on pre-packaged goods (Journal of Laws of 2015, item 1161, i.e. of 2015.08.13), as amended - Regulation of the Minister of Economy of 20 July 2009 on detailed requirements for marking pre-packaged goods (Dz. U. Of 2009, No. 122, item 1010), as amended
Means of transport	In accordance with: Act of 25 August 2006 on food and nutrition safety, as amended Regulation (EC) of the EP and of the Council No. 178/2002 of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety, as amended Regulation (EC) of the EP and of the Council No. 852/2004 of 29 April 2004 on the hygiene of foodstuffs, as amended Agreement on international carriage of perishable foodstuffs and on the special equipment to be used for such carriage (ATP) adopted in Geneva on 1 September 1970 as amended

Nutritional value

The declared values shall be average values agree with EU Regulation No. 1169/2011

Type		Nutritional value in 100 g			
		Butter	Lactic butter	Salted butter	-
Energy	Nutritional elements Tolerance limits according to EU guidelines	3095 kJ / 753 kcal		3058 kJ / 744 kcal	Derived from the data source
Fat		83 g		82 g	According to the operating manual or MB-DL-08
of which saturated fatty acids		54 g		49 g	ISO 15885
Carbohydrates		0,8 g		0,8 g	Derived from the data source
of which sugars		0,8 g		0,8 g	
Protein		0,6 g		0,6 g	According to the operating manual of the device or PN-EN ISO 8968-3
Salt		0 g		1,0 g	Derived from the data source

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LOGISTIC DATA

Single packaging type Net weight / capacity [kg/l]	Grey paper cardboard with an inner liner of PE	Butter laminate with an overprint							Ecologic film		PP Cup	
	Block 25 kg	cube 2kg	cube 1 kg	cube 0,5 kg	cube 0,2 kg	cube 0,1 kg	cube 0,18 kg	cube 0,25 kg	whetstone 0,5 kg	whetstone 0,3 kg	cup 0,2 kg	
Dimensions of single packaging (length, width, height [mm])	385 x 285 x 242	240x90x95	160x75x85	160x75x43	100 x 75 x 30	75 x 50 x 30	100 x 75 x 28	75 x 50 x 37	160x70x55	120 x 65 x 45	130 x 88 x 60	
Collective packaging type Net weight / capacity [kg/l]	Not applicable	cardboard paper with print										
		10 kg	10 kg	10 kg	10 kg	1,6 kg	2,0 kg	1,44 kg	10 kg	5 kg	7,2 kg	1,6 kg
Dimensions of collective packaging (length, width, height [mm])	Not applicable	465x245x105	390x165x188	390x165x188	390 x 210 x 160	305 x 105 x 70	260 x 150 x 65	305 x 105 x 65	390 x 210 x 160	264 x 167 x 116	285 x 250 x 145	370 x 140 x 115
Number of single packagings in collective packaging	Not applicable	5	10	20	50	8	20	8	40	10	24	8
Number of single packagings per layer	8	35	130	260	550	200	460	200	440	140	288	120
Number of single packagings per pallet	40	280	650	1300	3300	3000	6900	3000	2640	1120	2016	960
Number of collective packagings per layer	Not applicable	7	13	13	11	25	23	25	11	14	12	15
Number of collective packagings per pallet	Not applicable	56	65	65	66	375	345	375	66	112	84	120
Net weight / capacity on pallet [kg/l]	1000 kg or according to the customer's needs	560 kg or according to the customer's needs	650 kg or according to the customer's needs		660 kg or according to the customer's needs	600 kg or according to the customer's needs	690kg	540	660kg or according to the customer's needs	560 kg or according to the customer's needs	604,8 kg or according to the customer's needs	192 kg or according to the customer's needs
Maximum number of layers per pallet	5	8	5	5	6	15	15	15	6	8	7	8
Dimensions of the pallet with the goods (length, width, height [m])	1,2 x 0,8 x 1,42	1,2 x 0,8 x 1,0	1,2 x 0,8 x1,05	1,2 x 0,8 x1,05	1,2 x 0,8 x 1,1	1,2 x 0,8 x 1,15	1,2 x 0,8 x 1,2	1,2x0,8x1,1	1,2 x 0,8 x 1,1	1,2x0,8x1,1	1,2 x 0,8 x 1,2	1,2 x 0,8 x 1,1