



UN RATIONS STANDARD

DATE: 31/08/2018

BUTTER SALTED FROZEN

ED No: 03

CODE: UNSTD-COM 3101

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1. PRODUCT NAME

BUTTER SALTED FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil to which salt has been added and with No trans fats.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Milk and /or products obtained from milk, Salt

3.2. OTHER PERMITTED INGREDIENTS

Butter Salted shall contain ingredients such as, starter cultures of harmless lactic acid and /or flavour producing bacteria, potable water

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Aflatoxin M1

0.5 µg/kg

QUALITY PARAMETERS

MAXIMUM LIMITS

Minimum milk fat content

80% m/m

Maximum water content

16.0% m/m

Maximum milk solids-not-fat content

2.0% m/m

7. PHYSICAL CRITERIA



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PARAMETER

LIMITS

Appearance and colour	Uniform, light to medium yellow colour.
Odour or flavour	Appropriate to the product.
Texture	Smooth, firm and homogeneous.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	≤-18°C

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	717 Kcal
Proteins	0.9 g
Carbohydrate	0.1 g
Fats	81.1 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade paper or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 125g to 250g
Warranty at delivery location	4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

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12.2. CODEX-STAN A-1-1979, Rev. 1-1999, Amended 2003 and 2006 – Codex Standard for butter 279-1971

12.3. CAC/GL 67-2008 – Model export Certificate for Milk and Milk Products

12.4. UNSTD-GEN-03: “UN Inspection”

12.5. UNSTD-GEN-04: “UN Certification”