



# UN RATIONS STANDARD

DATE: 31/08/2018

## BUTTER CANNED SALTED

ED No: 03

CODE: UNSTD-COM 3100

Page: 1 of 2

### 1. PRODUCT NAME

BUTTER CANNED SALTED

#### PRODUCT RISK

LOW	<b>MEDIUM</b>	HIGH
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### 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 Canned Salted shall contain ingredients such as, but not limited to 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

Salt	1.0 -2.0 %
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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Page: 2 of 2

#### PARAMETER

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	Ambient temperature

#### 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	Can (food grade)
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 250g to 500g
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.

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

12.3. CAC/RCP 60-2005- "Code of practice for the prevention and the reduction of Inorganic Tin Contamination in Canned Foods.

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

12.5. UNSTD-GEN-03: "UN Inspection"

12.6. UNSTD-GEN-04: "UN Certification"