

	<b>UN RATIONS STANDARD</b>	DATE: 01/08/2016
	<b>BUTTER SALTED FROZEN</b>	ED No: 02
	<b>CODE: UNSTD-COM 3101</b>	Page: 1 of 2

**1. PRODUCT NAME**

BUTTER SALTED FROZEN

PRODUCT RISK		
LOW	<b>MEDIUM</b>	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.

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

**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	Shall be maintained at -18°C during storage and delivery.

## 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 that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigors of transport and handling.
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	Up to 250g
Warranty at delivery location	4 months

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

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

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