

DAIRY COOPERATIVE IN ŁAPY

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EXTRA BUTTER

in blocks 25 kg, unsalted, frozen /fresh

INGREDIENTS LIST: pasteurized sweet cream

ORGANOLEPTIC PROPERTIES: pure product, light taste of pasteurization, uniform texture, compact, lubricant, smooth surface, uniform color

CHEMICAL PROPERTIES:

Moisture	max 16%
Fat content	min. 82%
Antibiotics	negative
Pasteurization (peroxidase)	negative
Dry matter	max 2%
FFA	<0,3%
pH value	6.6 – 6.8

Nutritional value per 100g of product

Calories	3095kJ / 753kcl
Total Fat	82 g
Saturated Fat	54 g
Total Carbohydrates	0,8 g
Sugar	0,8 g
Protein	0,6 g
Salt	0 g

DIOXIN PCB: total dioxin max. 3,0 pg/g fat, total dioxin + polychlorinated biphenyl max. 6,0 pg/g fat ; Directive 1881/2006/WE on 19 December 2006

AFLATOXINS M1: max. 0,050 µg/kg ; Directive 1881/2006/WE on 19 December 2006

PESTICIDES: Directive 396/2005 on 23 February 2005

RADIOACTIVITY: Cs 134 max. 100 Bg/kg; Cs 137 max. 100 Bg/kg ; Council Regulation No. 2218/89 on 18 July 1989

LEAD: max. 0,1 mg/kg ; Directive 1881/2006/WE on 19 December 2006

MICROBIOLOGICAL PROPERTIES:

E Coli	m=10/g	M=10/g	n=5	c=2
Yeast and moulds	m<1/g	M=10/g	n=5	c=2
Salmonella	absent / 25 g		n=5	c=0
Listeria monocytogenes	absent / 25 g		n=5	c=0

ALLERGEN DECLARATION: with reference to Directive 2000/13/WE

GMO DECLARATION:

With reference to the following legal acts:

1. Act on 22 June 2001 about genetically modified organisms, Corpus Nr 76 item 811 with later changes
2. European Parliament Directive and Council of Europe 2001/18/EC on 12 March 2001 annulling Council Directive 90/220/EEG about intentional release into environment genetically modified organisms.
3. European Parliament Regulation and Council Nr 1829/2003 on 15 July 2003 about genetically modified food and feed.
4. European Parliament Regulation and Council Nr 1830/2003 on 22 September 2003 about identification and labeling genetically modified organisms and identification of food and feed products manufactured from genetically modified organisms, changing Directive 2001/18/WE

EXTRA BUTTER is not genetically modified and doesn't contain genetically modified ingredients. doesn't need special labeling

PACKAGING:

Extra Butter is packed into:

- 25 kg carton ; (carton dimension: 0,3m/0,38m/0,255m)
- on the palette : 40 cartons (8 cartons layer X 5 layers) ; palette dimension: (0,8m X1,2m)

STORAGING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature:

- frozen -18°C
- fresh 0 / +10°C

- Shelf life of Extra Butter is:

- frozen - 12 months from production date
- fresh - 45 days from production date

MARKING

There should be at least following information placed on packaging:

1. product name,
2. producer's name and address,
3. oval veterinary mark,
4. production date or batch code,
5. nett weight,
6. gross weight,
7. best before date,
8. temperature information,

Additional label can be prepared according to customer requirements.

