

 Bailieboro	Title: Lakeland Dairies 250g Salted Butter	Doc. Ref: CPdSp 9931 Rev. No.: 7
		Approved by: Martin Nulty
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1.0 Physical & Chemical Specification:

Appearance: Uniform in colour, no free moisture

Colour: Light yellow colour.

Flavour: Typical clean butter flavour, slightly salty.

Odour: Free from foreign taints and odours.

Texture: Smooth and uniform in texture, not dry or crumbly.

Test	Target	Specification
pH	6.70	6.20 - 6.85
% Moisture	15.8	14.0 - 16.0
% Fat	81	80.0 – 82.6
% Milk Solids Non Fat (MSNF)	1.40	1.20 - 2.00
% Salt	1.7	1.0 – 1.9

2.0 Ingredients

Cream, salt and water.

3.0 Microbiological Specification

TEST	Target	Specification
TBC /g	<1,000	<5,000
Coliforms/g	Negative	Negative
Enterobacteriaceae /g	0	0
E. coli/g	0	0
Yeasts/g	0	<50
Moulds /g	0	<50
Staphlococcus Aureus /g	0	0
Listeria /125g	Absent	Absent
Salmonella/ 125g	Absent	Absent

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4.0 Box Information:

1. Box Type: Lakeland Dairies Salted Butter Box
2. Net Weight: 10.10kg (40 x 250g)
3. Overtape: Yes
4. Information applied to boxes: Batch Code – 2 / YY / DDD , Box No.
Best Before – DD / MMM / YYYY
5. Bar Code: 050 99869 74169 3

5.0 Inner Packaging Information:

1. Parchment Type: Lakeland Dairies Salted Butter Inner Parchment
2. Net Weight: 250g
3. Information applied to Parchment: Best Before – DD / MMM / YYYY
4. Bar Code: 5 099869 041694

6.0 Palletisation Information:

7.0

1. Pallet Type: 4 way
2. Number of Units per Case: 40
3. Number of Cases per Layer: 5 layers of 18 and 1 layer of 10
4. Number of Cases per Pallet: 100
5. Pallet Cards: Yes
6. Stretch Wrapped: Yes

8.0 Nutritional Information / 100g:

Energy kJ/kcal	3036/738
Protein	0.6g
Carbohydrates	0.8g
-of which is sugar	0.8g
Fat	81.4g
- of which is saturated	52.3g
Fibre	0g
Sodium	0.76g

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8.0 Storage temperature & Shelflife:

Shelf Life: 180 days
Storage and Transportation: $\leq 5^{\circ}\text{C}$