



Co.Ltd.

MILKPOL

PRODUCT SPECIFICATION

**Product: SWEETCREAM BUTTER UNSALTED FROZEN OR CHILLED
EU ORIGIN**

CN CODE: 04051019

Organoleptical properties:

Color:	White to yellow uniform
Odor:	Typical milky
Taste:	Clean, pleasing
Product definition :	Fresh Unsalted Sweet Cream Butter, min. 82% Milk fat, max. 16% Moisture, fit for human consumption

Additives: No additives, preservatives, dyes or aromas.

Chemical and physical ingredients :	Limit :
Milk fat:	min. 82 %
Moisture:	max. 16 %
Non-fat substance:	2 %
Acidity:	max. 0,55%
PH	6,4 - 6,8

Microbiological Analysis :	Limit :
Phosphatase	negative
Bacterial Colli	absence
Coliforms	negative
Yeast	max. 10/g
Chlorides	max. 0,2 %
Mould	max 10/g
Salmonella	negative in 25gr
Antibiotics	negative
Phathogenic germs	negative
Coagulase-positive Staphylococcus	negative in 0,1gr
Proteus	negative in 0,1gr
Microbiological Analysis :	Limit :
Lipolytic microorganisms	negative in 0,0001gr
Pharmacolog. active substances	negative
Radioactivity Caesium 134/137	max. 5 Bq/kg

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Packaging: 25 kgsexport paper cartons with PE inner liner.

Storage: in clean, dry storage place

Marking: each carton is marked by label with: producer name, product name, production date, expiry date, netto weight.

Transport: by dry, clean frigo trucks

SHELFLIFE

1 month from production date (chilled type)

12 month from production date (frozen type)



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