



SM „MLEKPOL“

## Product specification Butter MARGE

Nr: SE-090.1

Edition number: 2

Page 1 of 2

Number of copy:

Sign of the plant	Producer:	Veterinary number:	Country of origin:
G	Spółdzielnia Mleczarska „MLEKPOL” w Grajewie, Oddział Zakład Produkcji Mleczarskiej w Grajewie ul. Elewatorska 13, 19-203 Grajewo	PL 20041601 WE	Poland

Article description	Ingredients
Butter is a product of a high-fat, obtained by the churning of properly prepared cream separated from milk	sweet butter: cream
<b>Usage</b>	For direct consumption and as a semi-finished product for the food industry. The “MARGE” brand intended for Sanitex Company.
<b>Allergens</b>	Milk with lactose
<b>GMO</b>	The above mentioned product in accordance with EC Regulations 1829/2003; EC 1830/2003 does not include: - Genetically modified organisms, - derivatives of GMOs, - products created on the basis of genetically modified organisms.

PARAMETER	ACCEPTABLE LEVEL	METHODOLOGY
<b>Type</b>	Sweet	-
<b>Smell and taste</b>	Clean, slightly acid, lactic, light aftertaste of pasteurization, slightly fatty, salted butter slightly salty	Organoleptic assessment
<b>Appearance</b>	Surface dry, at the cross-section is allowed ribbon and few gaps resulting from the packaging process	
<b>Colour</b>	The uniform, it may be slightly more intensive on the surface at the end of the storage period	
<b>Consistence and structure</b>	The single, compact, lubricant, it may be a little hard, slightly greasy	
<b>Moisture</b>	not more than 16,0	MB-DL-07
<b>pH of butter plasma</b>	6,0-6,9	MB-DL-06
<b>Pasteurization</b>	effective (absent peroxidase)	PN-80/A-86207

### Nutritional value in 100g

Energy		ACCEPTABLE LEVEL	METHODOLOGY
	Nutritional elements Tolerance limits according to EU guidelines	3095 kJ / 753 kcal	Derived from the data source
<b>Fat</b>		83 g	Operating manual of the device MB-DL-08
<b>of which saturated fatty acids</b>		54 g	ISO 15885: 2002
<b>Carbohydrates</b>		0,8 g	Derived from the data source
<b>of which sugars</b>		0,8 g	
<b>Protein</b>		0,6 g	Operating manual of the device or PN-EN ISO 8968-3
<b>Salt</b>		0 g	Derived from the data source

PARAMETER	ACCEPTABLE LEVEL	METHODOLOGY	PARAMETER	ACCEPTABLE LEVEL	METHODOLOGY	
<b>Listeria monocytogenes</b>	Products placed on the market during the shelf-life	m = M = 100 cfu/g c = 0, n = 5	EN/ISO 11290-2	Total pg / g fat WHO-PCDD / F-TEQ	2,5	According to the EC No 1881/2006
				Total pg / g fat WHO-PCDD / F-TEQ	5,5	
	Until the food is under direct control of the manufacturer	negative in 25 g	EN/ISO 11290-1	DIOXINS (raw milk)	Total ng / g fat PCB28, PCB52, PCB101, PCB 138, PCB153, PCB180	
<b>Salmonella</b>	negative in 25g	PN-EN ISO 6579:2003	<b>Organochlorine and organophosphorus pesticides</b>		According to the EC No 396/2005	
<b>Aflatoxin M1 µg / kg (raw milk)</b>	0,05	According to the EC No 1881/2006	<b>Lead mg/kg (raw milk)</b>		0,02	
<b>Metals content</b>	According to current Ordinance of Minister of Health, in accordance with applicable law		<b>Lead mg/kg (raw milk)</b>		According to the EC No 1881/2006	



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Page 2 of 2

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<b>Means of transport</b>	In accordance with applicable law
<b>Marking</b>	In accordance with applicable law. Marking of expiry date: dd.mm.yyyy
<b>Food law aspects</b>	The finished product has been produced in accordance with the requirements of the national and EU law.
<b>Shelf life and storage conditions</b>	60 days from the date of packing, stored at temperature between 0 °C and +10 °C.(between 0 °C and plus 10 °C)
	12 months from the date of freezing, stored at temperature below -18 °C (below minus18 °C) and 60 days after defrosting, kept under refrigeration conditions from 0 °C to + 10 °C (from 0 °C to plus 10 °C.).
	Store in a dry, clean, well-ventilated place, free foreign odors, protected from pests. Protect from light.

<b>Single packaging type</b>	Aluminum foil with printed, laminated parchment	<b>Number of single pack. per pallet</b>	3000
<b>Net weight / capacity [kg/l]</b>	0,2 kg	<b>Net weight /capacity on pallet [kg/l]</b>	600 kg or according to the customer's needs
<b>Dimensions of single pack. (length, width, height [mm])</b>	100 x 75 x 30	<b>Maximum number of layers per pallet</b>	15
<b>Number of single pack. per layer</b>	200	<b>Dimensions of the pallet with the goods (length, width, height [m])</b>	1,2 x 0,8 x 1,2

<b>Name and Surname</b>	<b>Function</b>	<b>Date and signature</b>	
<u>Developed:</u> Mariola Wszeborowska	Quality Specialist	13.03.2015 <i>Mariola Wszeborowska</i>	
<u>Approved:</u> Sławomir Olszewski	V-ce President of the Board for Technology and Production	13.03.2015 <i>Sławomir Olszewski</i>	