

	QUALITY SPECIFICATION	
	Unstalted Irish BUTTER Irish Origin	
	Source Document No. & Release	2021B001 22.01.2022
	AG No. & Release	03/02-01 22.10.2023

1.SUBJECT					
The specification object is chilled & frozen lactic butter in 25 kg block / Irish Origin					
2.REQUIREMENTS					
Product have to meet followings terms: Flavour: Fresh, clean lactic flavour. Free of all taints and off flavours. Appearance: Butter should be a yellowish, pale yellow or yellow colour. The color consistent across the block. Water evenly dispresed through the butter. Odour: Fresh clean, without foreign odours.					
Organoleptic:					
Look	taste and smell	consistency	colour	water distribution	
unit neatly formed	clean, milky, light flavour of pasteurization, lightly fat, incomplete taste is allowed	unitary, cohesive, lubricious, lightly hard is allowed, lightly gunky, lightly brittle and non-uniform is allowed	unitary, more intensive on surface is allowed	marks correct, surface smooth and dry, water beads are allowed	
Chemical:					
Water less than	Fat content more than	Active acidity of plasma	FFA m.mol / 100 g	Peroxide value not more than	Metal content, pesticides and other pollutions
16% (ISO 8851)	82% (ISO 8851)	pH typical 4.7 allowed 4.40-5.00 (ISO 7238)	max. 0,35% (ISO 1740)	0,2 meqO ₂ /kg	By the actual regulations
Microbiological – according to Plan Control and Product Proving – PKBW-01					
E. Coli / g	Salmonella / 375g	Listeria monocytogenes / 25g	Enterobateriaceae / g	Yeasts & Mould / g	
Not detected / ISO 21528-2	Not detected / ISO 6579	Not detected / ISO 11290	Not detected / ISO 21528-2	50 cfu / ISO 7954	
Nutritional value in 100 g					
Energy	748 kcal / 3076 KJ				
Butterfat	Min. 82 g / ISO 8851				
Moisture	Max. 16 g / ISO 8851				
Curd	Max. 2 g / ISO 8851				
3. PACKAGING					
Produced butter is packed in the following way: a) sell in block 25 kg net b) packed in a cardboard with LDPE plastic bag inside c) all materials used for the packaging certified to be used with food.					
4. LABELING:					
On a wrapping/ label should be following data: a) producer name and address b) name of product c) batch d) net weight e) production date f) components					
5. STORAGE					
Keep in a cold place below -18° C. Protect against light. Process within max. 30 days in case of thawing in temp. 1-4°C. Product traceability: Production date, day code, and box number are printed on all boxes, example: 23/01/21 P023 1006					
6. EXPIRY DATE					
- frozen*: max. 24 months since the production date in temperature max. -18,1°C / + 30 days after thawing in max. 4°C - fresh/chilled*: max. 12 weeks from production date if fresh, chilled, stored in tempreature 0-4°C					

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7. TRANSPORT

Refrigerator trucks with temperature registration (max. 2-8°C for fresh and -18°C if frozen).

8. GMO DECLARATION

The product offered meet all EU legislation on genetically modified foods. Based on our suppliers' declarations made by our products do not contain genetically modified ingredients. Moreover, in producers production processes (at any stage) non genetic engineering is used.

9. IONIZATION PROCESSES

Butter is not subjected to ionization processes.

10. ORIGINS

Republic of Ireland- European Union.

11. CERTIFICATION

Both, Peter Emming Agrarkontor und Handel and all our partners are GFSI certified entities.

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