	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>BUTTER CANNED SALTED</b>	ED No: 04
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## 1. PRODUCT NAME

BUTTER CANNED SALTED

## PRODUCT RISK

LOW

**MEDIUM**

HIGH

## 2. DESCRIPTION



Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil to which salt has been added.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Milk and /or products obtained from milk, Salt

Butter Canned Salted shall contain ingredients such as, but not limited to Starter cultures of harmless lactic acid and /or flavour producing bacteria, potable water.

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. PROCESSING

### Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

### MAXIMUM LIMITS

Salt

≤ 2.0 %

Aflatoxin M1

≤ 0.05 µg/kg

### QUALITY PARAMETERS

### LIMITS

Minimum milk fat content

≥ 80% m/m

Maximum water content

≤ 16.0% m/m

Maximum milk solids-not-fat content

≤ 2.0% m/m


## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour

Uniform, light to medium yellow colour.

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Odour or flavour

Appropriate to the product.

Texture

Smooth, firm and homogeneous.

Foreign matter

Shall have no foreign matter.

Storage and Transportation Temperature

15°C to 25°C

## 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	730 kcal
Proteins	0.9 g
Carbohydrate	0.1 g
Fats	81.1 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can (food grade)
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigors of transport and handling.
Primary packaging net weight	From 250 g to 500 g
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

12.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

12.2. CODEX-STAN A-1-1979, Rev. 1-1999, Amended 2003 and 2006 – Codex Standard for butter 279-1971

12.3. CAC/RCP 60-2005- "Code of practice for the prevention and the reduction of Inorganic Tin Contamination in Canned Foods.

12.4. CAC/GL 67-2008 – Model export Certificate for Milk and Milk Products

12.5. UNSTD-GEN-01: "Contaminants"

12.6. UNSTD-GEN-03: "UN Inspection"

12.7. UNSTD-GEN-04: "UN Certification"