

	UN RATIONS STANDARD	DATE: 01/04/2024
	BUTTER SALTED FROZEN	ED No: 04
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1. PRODUCT NAME

BUTTER SALTED FROZEN

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 Salted shall contain ingredients such as, 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

Salt

≤ 2 %

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.

Odour or flavour

Appropriate to the product.

Texture

Smooth, firm and homogeneous.

Foreign matter

Shall have no foreign matter.

Storage and Transportation Temperature

-18°C to -25°C

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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	Food grade paper or equivalent recyclable/ biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	From 125 g to 250 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/GL 67-2008 – Model export Certificate for Milk and Milk Products
- 12.4. UNSTD-GEN-01: "Contaminants"
- 12.5. UNSTD-GEN-03: "UN Inspection"
- 12.6. UNSTD-GEN-04: "UN Certification"