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| **FINISHED PRODUCT SPECIFICATION – NETHEREND FARM LTD** |
| **General Information** |
| Product Title | 10g Salted Portions |
| Product Code | SP1 |
| Production Address | Netherend Farm, Woodside, Woolaston, Lydney, Glos. GL15 6PB |
| Company Telephone/Email | 01594 529484info@netherendfarmbutter.co.uk |
| Contacts: Accounts Technical Commercial Emergency/Recall (out of hours contact no.) | Rachel Hardacre |
| Alison Hutchinson |
| Linda Weeks |
| 07831 220940 |
| Packaging Format | English Salted Butter produced from fresh cream sourced from the West Country. The cream is Traditionally Barrel Churned and then formed into 10g round discs and wrapped in aluminium foil, laminated with 10-12gsm wax to 40gsm greaseproof paper, embossed linen finish. Packed into cardboard boxes |
| Quantity | 100 x 10g  | Minimum or Average Weight | 1.0 kg (e) |
| **Ingredients and Allergens** |
| Legal Name/Descriptive Name | Netherend Farm Salted ButterTraditionally churned in Gloucestershire |
| Ingredients: | Quantity in Recipe | % in Finished Recipe |
|  | *In descending order at time of manufacture* |  |
| Cream (40% butterfat) | 1000 litres | 98.5% |
| Salt | 7.5 kg | 1.5% |
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| Processing Aids used (if any): |
| Current Ingredients Declaration | Pasteurised Cows Cream **(Milk)**Salt (Typically 1.5%) |

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| **Allergens present in: Ingredients, additives & processing aids** | **Contains****(YES/NO)** | **Risk of Allergen Cross-Contamination/or ‘May Contain’ (comments)** |
| Cereals containing Gluten namely wheat, rye, barley, oats and hybridised strains | NO | NO |
| Peanuts/peanut derivatives | NO | NO |
| Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil, pistachio, Macadamia) and derivatives | NO | NO |
| Sesame seeds/sesame and derivatives | NO | NO |
| Crustacean/crustacean derivatives | NO | NO |
| Molluscs/mollusk derivatives | NO | NO |
| Fish/fish derivatives | NO | NO |
| Egg and egg derivatives | NO | NO |
| Milk/milk derivatives | YES | NO |
| Soyabeans/soybean derivatives | NO | NO |
| Celery/celery derivatives | NO | NO |
| Mustard/mustard derivatives | NO | NO |
| Lupins/lupin derivatives | NO | NO |
| Sulphites (if over 10mg/kg in whole product | NO | NO |

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| **Suitable for:** | **YES/NO** |
| Ovo-lacto vegetarians | YES |
| Coeliacs | YES |
| Peanut allergy sufferers | YES |
| Vegans | NO |
| Lactose intolerants | NO |
| Contains Genetically Modified Organisms/Materials | NO |
| **Certification:** | **YES/NO** |
| Kosher certification | NO |
| Halal certification | NO |
| Organic certification | NO |

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| **Nutrition** |

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| TYPICAL VALUES PER 100g  |
| Energy kj | 3147kJ  |
| Energy kcal | 765 kcal |
| Fat (g) | 83.8g |
| Of which Saturates (g) | 55.8g |
| Carbohydrates (g) | 2.4g |
| of which Sugars (g) | <0.1g |
| Fibre (g) (optional) | nil |
| Protein (g) | 0.3g |
| Salt (g) | 1.5 |
| *HFSS Score* | *25* |

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| **Product Handling** |
| **Durability Type** | Use By  | **(Best Before)**  | Best Before End  |
| **Shelf-life unopened** |  | 16 weeks |  |
| **Shelf-life once open** |  | Shelf Life |  |
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| **Storage Conditions** |  | **(Chilled)**  |  |
|  |  | <5 degree C |  |
| Instructions for Use, if relevant: |  |

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| **Additional Requirements** |
| Origin/Place of Provenance if required | UK |
| Packaged in a protective atmosphere | No |
| Product-specific Requirements | No |
| Health Mark | GB FD001  |
| Warning Statements | None |
| **Quality or Safety Parameters** |  |
| **Parameter** | **Target** | **Tolerance +/-**  | **Frequency of test** |
| Fat | 80% | 80% + | Random |
| Water Content | 16% | 15% - 18% | Random |

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| **MICROBIOLOGICAL STANDARDS** |
| **Test** | **Target (cfu/g)** | **Action** | **Reject (cfu/g)** | **Method** | **Frequency** |
| ACC | <105/g | Extra tests | >107/g | innoculation | Fortnightly |
| Enterobactericae | <100/g | Extra tests | >104/g | innoculation | Fortnightly |
| Salmonella spp in 25g | Absent in 25g | Recall | Detected | innoculation | Monthly |
| Listeria Monocytogenes in 25g | Absent in 25g | Extra tests | >100/g | innoculation | Monthly |
| Yeast & Moulds (no official guidance) | <20/g | Extra tests | >100/g | innoculation | Every 3 months |
| Bacillus cereus | <103/g | Extra tests | >103/g | innoculation | Every 3 mths |

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| **PACKING INFORMATION** |

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| PrimarySecondaryTertiary | Type of Material | Description | Is the PackagingRecyclable | Colour of Packaging | ComponentWeight (g) | Packaging Dimensions (mm) |
| Length | Width | Height | Diameter |
| Primary | Paper | Aluminium foil laminated with wax greaseproof paper | No | Cream Green print | 0.45 | n/a | n/a | 15 | 30 |
| Secondary | Cardboard | Corrugated cardboard boxes | Yes | Brown/Blue print  | 57 | 185 | 190 | 60 | n/a |
| Tertiary | Wood | Pallet | Yes | Brown | 20,000 | 1200 | 1000 | 150 | n/a |
| Total Weight Primary Packaging (kg) | 27.00 | Primary Barcode details | n/a |
| Total Weight Secondary Packaging (kg) | 34.20 | Secondary Barcode details | 5034321000215 |
| Total Weight Pallet (kg) | 681.20 | Intrastat code:8 digit commodity code for tradeBetween EU countries | n/a |
| Total Units per Case | 100 |  |  |
| Number of cases per layer | 30 | Packed in protective atmostphere | No |
| Number of layers per pallet | 15 | Vacuum packed | No |
| Number of cases per pallet | 450 | Gas Mixture (%) | n/a |
| Pallet Dimensions (L x W x H)Pallet Type | 120cm/100cm/135cmGKN 28kg |

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| **ORGANOLEPTIC PROFILE AT END OF LIFE:** |  |  |
| Appearance: | free from any blemishes |  |  |
| Aroma and Taste: | free from adverse taste and odours |  |  |
| Colour: | pale cream |  |  |
| Texture: | smooth |  |  |
| Shape: | round disc |  |  |
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| **MICROSTANDARDS AT END OF LIFE** |
| **Test** | **Target** | **Action** | **Reject** | **Method** | **Frequency** |
| ACC | <105/g | Extra Tests | >107/g | innoculation | Annually |
| Enterobacteriaceae | <100 /g | Extra Tests | >104/g | innoculation | Annually |
| Salmonella | Absent in 25g | Recall | Detected | innoculation | Annually |
| Listeria spp in 25g | <100/g | Extra Tests | >100/g | innoculation | Annually |
| Escherichia coli |  <10 | Extra Tests |  >10 /g | innoculation | Annually |
| Other: Please state |   |   |   |   |   |

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| DOC NO: 10g Salted Portions | Issue Date | Issue No | Written by | Authorised by |
| Salsa Ref: 3.8.1 | 06.10.22 | 12 | L. Weeks | A. Hutchinson |

**History of Amendments / Revisions**

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| Rev No | Date of Revision | Details of Revision |
| 9 | 08.07.20 | Changes to ingredient declaration |
| 10 | 30.12.21 | Removal of Eu from Health Mark |
| 11 | 07.01.22 | Amendment to Health Mark |
| 12 | 06.10.22 | Addition of HFSS score |