



BUTTER

PRODUCTION GROUP: **BUTTER**

PRODUCT ITEM CODE: **TRYG**

Butter; It is produced by pasteurizing high quality cow's milk cream.

Application:

It is pasteurized in accordance with the technique of cow's milk cream and matured in cold storage. It is released by purifying the cream from the buttermilk by mechanical action.

Origin Country: Turkey

Microbiological Analysis:

Analysis	Value	/	Unit
Koagulaz pozitif Staf.	<100		cfu/g
Salmonella	not detected		/25g

Physical Specifications:

Color; Uniform light yellow. Not moldy. Cheese molds should be rectangular or square, prism or cylindrical.
Flavour; It has its own unique taste and smell, does not contain foreign taste and smell.
Foreign Matter; Free of all foreign matter.

Ingredients

Pasteurized Cow Milk Cream

Chemical Specifications:

Analysis	Value/Unit
Moisture	max. 16 % m/m
Milk Fat:	80 % m/m Salty 82 % m/m non-Salty
Salt:	2 % m/m
Sum of dioxins (WHO/PCDD/F-TEQ):	2,5 pg/g fat
Sum of PCB (WHO/PCDD/F- PCB-TEQ):	5,5 pg/g fat
PCB28, PCB52, PCB101, PCB138, PCB153 ve PCB180 (ICES – 6) toplamı	40 ng/g fat
Pesticides:	It must comply with the Turkish Food Codex Regulation on Maximum Residue Limits of Pesticides.

Quality Assurance:

The manufacturing environment is subject to regular monitoring and control. Final product is sampled, examined, and subjected to laboratory analysis. The dairy products are manufactured and tested in premises meeting legislative standards administered by the Ministry for Primary Industries. During storage and shipment precautions are taken to ensure that product quality is maintained. Each package is identified, enabling trace back.





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Packing:

It is vacuumed in vacuum packaging that is not harmful to health, has never been used, is clean, does not impair the quality of cheese, and is closed in a way that does not get airtight.

Net Weight: 5 kg

Dimensions:

Pieces in Box: 1

Cartons per Layer: 30

Layers per pallet:

Total Cartons:

Container Load: (20ft) 1000 cartons– 20 tonne**

* Packing and pallet information may change to suit product, customer or shipping requirements.

** Weight restrictions apply.

Preservative:

Does not contain preservatives.

Terms of use:

After vacuum packaging is opened, it should be stored in the refrigerator. It can be consumed alone as an additive without undergoing any processing.

Legal Requirements:

Veterinary Services, Phytosanitary, Food and Feed Law, Turkish Food Codex Regulations, Turkish Food Codex Communiqué on Raw Milk and Heat Treated Drinking Milk, Turkish Food Codex Cheese Communiqué

Coding:

The cartons are coded with factory registration number, lot number (line, cypher), unit number, date of manufacture (DD MMM YYYY), best before date (90 days) (DD MMM YYYY), and product description (type).

Storage Instructions and Shelf Life:

This product is stored and transported at between 2 - 4 °C. It should be protected from sunlight. It should be consumed within 6 months from the date of manufacture.

Allergen Status:

Contains milk and milk products.

Certifications:

ISO 22000 FSSC, Halal Certified, ISO 9001

Nutritional Informations:

Nutrient	Average Quantity per 100g
Energy (kJ)	3.081,00
Protein (g)	0.50
Fat - total (g)	80.00
- saturated (g)	52.00
Carbohydrate (g)	0.80
- sugars (g)	0.80

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