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General Information - Product Identification

Item Description

	Description	Comment
Brand Name	Debic	
Article Description (as supplied)	Debic traditional butter 10 kg	
Article Description (short)	DEBIC TRAD. BUTTER 10KG	
Legal Description	Traditional butter.	

Code Description

	Value	Comment
Commodity Code	04051019	

Barcode Info

	Туре	Code	Label Layout
EAN ARTICLE	EAN13		
EAN COLLI	EAN13	8718100104000	
EAN PALLET			

Ingredient Declaration

Declaration (EU1169/2011) - Ingredient :

BUTTER (min. 82% fat).



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Storage / Distribution / User Information

Storage / Distribution Conditions

	Target	Min	Max	UOM	Comment
Temperature Closed Pack			7	°C	
Temperature Opened Pack				°C	not available

Shelf Life

	Target	Period	Comment
Shelf Life Closed Pack	120	Days	see additional storage conditions
Shelf Life Opened Pack			not available

Additional Storage Conditions

120 days for unopened packaging if stored at max. 7°C

730 days for unopened packaging if stored at max. -18°C (within this shelflife, max. 90 days for unopened packaging if stored at max. 7°C after defrosting).

Store in clean, dry, dark and cooled room. Keep away from strong odours.

Protective atmosphere

	Yes	No	
Packaged in a protective atmosphere		☑	

Characteristics

Pure butter from fresh pasteurized cream from pure cow's milk



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Quality Parameters - Chemical Parameters

Chemical Values

	Target	Min	Max	UOM	Method	Comment
Free Fatty Acids			0,3	%		expressed in oleic acid ISO 1740/IDF 6
Free Moisture			16	%		
Dry Matter		84		%		
Nonfat Milksolids			2	%		ISO 8851-2/IDF 191-2
Milk fat		82		%		

Enzyme Activity

	Yes	No	Comment
Phosphatase		abla	

Chemical Properties

	Target	Min	Max	UOM	Method	Comment
pH		4,5	5,3			
Diacetyl		1		ppm		

Quality Parameters - Physical Parameters

	1		
1			

Quality Parameters - Organoleptic Parameters

Organoleptic Values

	Description
Appearance	semi solid and homogenous
Odour	typical butter
Taste	typical butter
Colour	pale yellow

Quality Parameters - Microbiological Parameters



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Microbiological Analysis

	n	С	m	М	UOM	Method	Comment
Total Plate Count				5000	cfu/g	ISO 4833	sugar free agar
Enterobacteriaceae				10	cfu/g		
Coliforms				10	cfu/g		ISO 4832
Yeasts				50	cfu/g		ISO 6611/IDF 94
Moulds				50	cfu/g		ISO 6611/IDF 94
Salmonella				0	cfu/25g	ISO 6579	AOAC 995.07
Listeria monocytogenes				0	cfu/25g	ISO 11290	

Microbiological definitions

Reference: Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs

- n = number of units comprising the sample
 c = number of sample units giving values between m and M
 satisfactory, if all the values observed are smaller than or equal to m
 acceptable, if a maximum of c/n values are between m and M, and the rest of the
 - values observed are smaller than or equal to m
- unsatisfactory, if one or more of the values observed are higher than M or more than c/n values are between m and M



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Nutritional Information

Nutritional Data

		Indicative value	/100g	Comment
Energy	kJ	3060	kJ	According to EC 90/496
Energy	kcal	744	kcal	
Fats Total	-	82	g	
Fat of which	Vegetable Fat	0	g	
Fat of which	Milk Fat	82	g	
Fat of which	Saturated Fat	58	g	
Fat of which	Mono Unsaturated Fat	22	g	
Fat of which	Poly Unsaturated Fat	2	g	
Fat of which	Cholesterol	250	mg	
Carbohydrates Total	-	1	g	
Carbohydrates of which	Sugars (Mono + Di)	1	g	
Carbohydrates of which	Lactose	1	g	
Proteins Total	-	0,5	g	
Proteins of which	Milk Proteins	0,5	g	
Retinol (Vit A)	-	0,8	mg	
Calciferol (Vit D)	-	0	mg	
Tocopherol (Vit E)	-	1,9	mg	
Sodium (Na)	-	0	mg	
Salt	-	0	g	< 0,01 g

Nutritional declaration

FrieslandCampina is conscious of the importance in supplying correct nutritional information regarding its products. Therefore, based upon supplier information, all nutritional data are calculated and rounded off automatically within the specification management system. We reserve the right to update and fine-tune this information based upon new information coming from our suppliers.



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Packaging - Unit Packaging (Primary Packaging)

Packaging Type

	Comment
Wrapper	

Identification

		Description
Туре	-	lotcode + production date printed
Lotcode	Format	f.i. 411.792 + prod. date: dd-mm-yy
Lotcode	Description	unique 7-digit code with letters and figures + prod. date: dd-mm-yy
Lotcode	Position	on wrapper
Shelf Life	Format	not applicable
Shelf Life	Description	not applicable
Shelf Life	Position	not applicable

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Wrapper	1	Plastic	50	g

Dimensions/Weight

	Value	UOM	Comment
Length	384	mm	
Width	282	mm	
Height	107	mm	
Diameter		mm	not applicable
Net Weight	10	kg	
Gross Weight	10,05	kg	

Declared Quantity

	Yes	No	Specify Quantity	UOM	Comment
Declared Quantity (e)		Ø	10	kg	



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Packaging - Outer Packaging (Secondary Packaging)

Packaging Type

	Comment
Box	

Identification

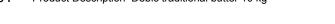
		Description
Туре	-	lotcode + production date printed
Lotcode	Format A	f.i. 411.792 + prod. date: dd-mm-yy
Lotcode	Format B	not applicable
Lotcode	Description A	unique 7-digit code with letters and figures + prod. date
Lotcode	Description B	not applicable
Lotcode	Position A	on box
Lotcode	Position B	not applicable
Shelf Life	Format	not applicable> see palletlabel
Shelf Life	Description	not applicable> see palletlabel
Shelf Life	Position	not applicable> see palletlabel

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Box	1	Paper / Cardboard	343	g

Dimensions/Weight

	Value	UOM	Comment
Length	384	mm	
Width	282	mm	
Height	107	mm	
Diameter		mm	not applicable
Net Weight	10	kg	
Gross Weight	10,393	kg	





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Packaging - Transport Packaging

Identification

		Description
Туре	-	labelled
Lotcode	Format	unique 7 digit code generated by SAP + prod. date: dd-mm-yy
Lotcode	Description	unique 7 digit code generated by SAP + prod.date: dd-mm-yy
Lotcode	Position	on label
Shelf Life	Format	uitslagdatum + THT: dd-mm-yy
Shelf Life	Description	BEST BEFORE: day-month-year
Shelf Life	Position	on label

Packaging Details

	N° Elements	Packaging Material	Weight	UOM
Pallet	1	Wood	18000	g

Dimensions/Weight

	Value	UOM	Comment
Length	1200	mm	
Width	1000	mm	
Height	1327	mm	
Diameter		mm	not applicable
Net Weight	1100	kg	
Gross Weight	1162	kg	

Composition

	Number	Comment
N° Units / Outer Packaging	1	
N° Packs / Layer	10	
N° Layers / Transport Unit	11	total 110 units/pallet



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Allergen Information

Legal List	Present	Comment
Cereals containing gluten	No	
Wheat	No	
Rye	No	
Barley	No	
Oats	No	
Spelt	No	
Kamut	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof	Yes	
Nuts and products thereof	No	
Almonds	No	
Hazelnuts	No	
Walnuts	No	
Cashews	No	
Pecan nuts	No	
Brazil nuts	No	
Pistachio nuts	No	
Macadamia/Queensland nuts	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame and products thereof	No	
Sulphur dioxide and sulphites (SO2)	No	
Lupin and products thereof	No	
Molluscs and products thereof	No	

Additional List	Present	Comment
Lactose	Yes	
Cocoa	No	
Glutamate (E620 - E625)	No	
Poultry	No	
Coriander	No	
Corn / Maize	No	
Leguminous Plants	No	
Beef	No	



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Additional List	Present	Comment
Pork	No	
Carrot	No	



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Claims & Legislation

General legal compliance

To the best of our knowledge, we herewith declare that the products produced by FrieslandCampina are in compliance with current European and local legislation. FrieslandCampina is a company selling cream and dairy (related) products and is approved by local authorities. To assure the high quality level we stand for, FrieslandCampina has several certified quality management systems in place. For more information and certificates, please address your direct sales contact.

GMO Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that this article does not contain any ingredients of GMO origin as mentioned in "Regulation (EC) 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed". The product therefore does not have to be labelled as of GMO origin. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Ionisation Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina Professional do not contain any ingredients which have been irradiated. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Contaminants Declaration

To the best of our knowledge and based on statements of our suppliers, we herewith declare that products produced by FrieslandCampina comply with current European legislation regarding contaminants (including heavy metals, mycotoxins, pesticides, herbicides and dioxins). Statements are based on the national monitoring program for contaminants of milk and the HACCP risk assessment of the production plant. All results of the national monitoring program are below the maximum standards of the Dutch and EC legislation relating to contaminants. Declarations and statements of suppliers are challenged as part of our supplier audit program.

Liability declaration

This specification, provided to you by way of information, was drawn up as correctly, accurately and completely as possible, on the basis of our knowledge and experience at the moment of drafting. This specification, however, is the record of the product composition at the moment of drafting. We, as a producer, reserve the right to alter the product composition. Consequently, this specification may be subject to modification. Therefore, it is advisable to directly acquaint yourself with the most recent specification we as a producer have, in case an important decision with regard to further processing (also) depends on the composition of our product.

In case of any question regarding this specification, please get in touch with your direct sales contact.

Allergen Declaration

To the best of our knowledge and based on statements of our suppliers and HACCP-teams of our plants, we herewith declare that products produced by FrieslandCampina comply with current European legislation regarding allergens (including cross-contamination). Declarations and statements of suppliers are challenged as part of our supplier audit program.