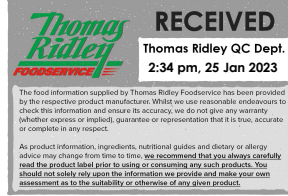




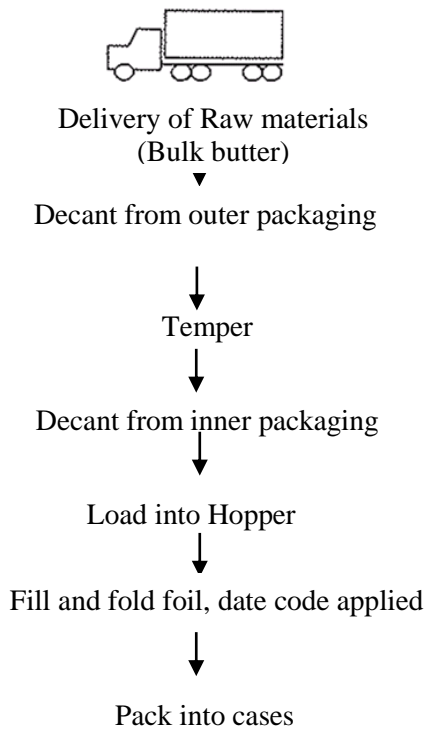
DALE FARM – SPECIFICATION
Dale Farm Portions
Product Code: 0324



Dale Farm Limited Registered Office:
 15 Dargan Road
 Belfast
 Northern Ireland
 BT3 9LS
 United Kingdom

Dale Farm limited Manufacturing Site:
 75 Dunminning Road
 Cullybackey
 Ballymena
 Northern Ireland
 BT42 1PE

Process Flow Diagram



Process Summary

Following the churning process butter is stored in deep freeze until required. Upon return from deep freeze butter is stripped from outer packaging to temper. Butter is then transferred to the portion packer hoppers. The butter is checked for a range of chemical parameters including moisture level and taste. Butter is then packed into foiled portions.

Nutritional Information

	Typical values (per 100g)
Energy KJ	2980
Energy K Cal	725
Fat	80.5
Of which saturates	52.1
Carbohydrates	0.6
Of which sugars	0.6
Protein	0.6
Salt	1.8

Dietary and Intolerance Information

Suitable for vegetarians	Y
Suitable for coeliacs	Y
Suitable for nut allergies	Y
Kosher approved	N
Halal approved	Y

Ingredients

Cream (**Milk**), Salt (1.8%).

For allergens, see ingredients in **bold**.

Product Description

Salted butter portions

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Chemical & Organoleptic Analysis

Test	Specification	Frequency of Sampling
Moisture	15.8 +/- 0.1 %	1 per Batch (Flame Test)
Salt	1.8 +/- 0.2	1 per Batch (Silver Nitrate Titration)
Texture	Smooth	Every batch
Appearance	Compact– no aeration, open appearance	Every batch
Colour	Pale cream, No surface discolouration or blotchiness	Every batch
Taste	Fresh Cream Flavour with a hint of nuttiness and salt	Every batch
Aroma	Fresh – no off taints	Every batch

Microbiological Analysis

Test	Target Limit	Reject Limit	Frequency of Sampling
TVC	<5000	10,000	1 per day
Enteros	<10	>10	1 per day
Yeasts	<10	>100	1 per day
Moulds	<10	>100	1 per day
E.coli	Absent	Present	1 batch monthly
S.aureus	<10	100	1 batch monthly
Salmonella	Absent	Present	1 batch monthly
Listeria	Absent	Present	1 batch monthly

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Packaging

Dale Farm portions are packed into foil.

Name of Product



Weight & Storage instructions

Best Before Date & Time Code

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NB Ingredients,
 nutritionals and
 further details on
 base of pack



Pack size	Packs/box	Box / Outer	Outer / layer	Layers/pallet	Outer /pallet
Size 7	100	5	31	9	279

Shelf Life

Stored under the following conditions:

Keep Refrigerated below 5°C

Standard shelf life: Fresh (Chilled): 180 days from production

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Quality Assurance

Production Site Certified to –
BRC (July 2011)
ISO 14001 (2004)
Soil Association - Organic
Halal

Traceability

Full traceability records are maintained through process to customer

Delivery

A certificate of analysis will be prepared on request and provided after despatch and forwarded to customer through the nominated contact.

Health Registration Number



Issued By: A. Smyth

Date: 13/03/19

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