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Erudus ID 863957bfdefb471286a99225c7f7e32a

Version 2.0

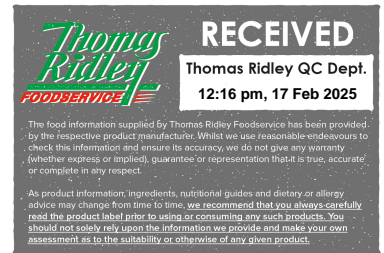


Lurpak Spreadable Slightly Salted 6x100x8g

Blended Spread Portions 6x100x0.01kg

PRODUCT DESCRIPTION

Blended spread 78%. A blend of Lurpak butter and rapeseed oil.



Brand	Arla Foods UK PLC
Manufacturer Product Code	85452
Effective Date	May 2, 2024
Product Type	Food
Product Category	Butter, Yellow Fats & Other Fats
Storage Type	Chilled
Erudus ID	863957bfdefb471286a99225c7f7e32a
Specification Type	Dairy
Inner Component GTIN	5740900404168
Manufacturer Component Code	795099
Inner Pack GTIN	5740900107144
Inner Pack Product Code	795869
Outer Case GTIN	05740900402881



INGREDIENTS

Ingredient Declaration

Ingredients: Butter (64%) (**milk**), rapeseed oil, water, lactic culture (**milk**), salt (0.9%)

ALLERGENS

Product Contains:

Celery/Celery	No	Mustard	No
Cereals Containing Gluten	No	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	No	Cashew nuts	No
Wheat (including Spelt and Khorasan)	No	Hazelnuts	No
Crustacea	No	Macadamia (Queensland) nuts	No
Eggs	No	Pecan nuts	No
Fish	No	Pistachio nuts	No
Lupin	No	Walnuts	No
Milk	Yes	Peanuts	No
Molluscs	No	Sesame Seeds	No
		Soybeans	No
		Sulphur Dioxide and Sulphites	No

Allergen Statement On Pack

For allergens, see ingredients in bold.

SUPPLEMENTARY
INGREDIENT
INFORMATION

Palm Oil	No
Hydrogenated Vegetable Oil/Fat	No
GM Protein/DNA	No

ADDITIVES

Product Contains:

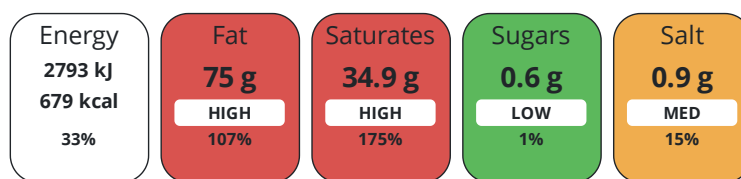
Artificial Antioxidants	No	Artificial Flavourings	No
Artificial Colours	No	Artificial Preservatives	No
Artificial Flavour Enhancers	No	Artificial Sweeteners	No

DIET
SUITABILITY

Vegetarian Diet	Suitable for	Halal Diet	Suitable for
Kosher Diet	Suitable for		

NUTRITIONAL
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 679kcal / 2793kj

Nutrient	per 100g	RI per 100g	per 8g serving	RI per 8g serving
Energy (kJ)	2793 kJ	33%	223.4 kJ	3%
Energy (kcal)	679 kcal	34%	54.3 kcal	3%
Fat	75 g	107%	6 g	9%
of which Saturates	34.9 g	175%	2.8 g	14%
of which Mono-unsaturates	25.7 g		2.1 g	
of which Polyunsaturates	7.4 g		0.6 g	
Carbohydrate	0.6 g	0%	-	
of which Sugars	0.6 g	1%	-	
Fibre	< 0.5 g		-	
Protein	0.5 g	1%	-	
Salt	0.9 g	15%	0.1 g	2%
Sodium	360 mg		28.8 mg	
Serving Size	8 g			

VITAMINS AND
MINERALS

Nutrient	per 100g	RI per 100g	per 8g serving	RI per 8g serving
Vitamin A	465 µg	58%	37.2 µg	5%
Vitamin D	1 µg	20%	0.1 µg	2%
Potassium	15 mg	1%	1.2 mg	0%
Calcium	11 mg	1%	0.9 mg	0%

SUPPLEMENTARY
NUTRITIONAL
INFORMATION

HANDLING &
STORAGE
INFORMATION

Directions For Use

Ready to eat.

Storage Instructions

Keep refrigerated.

Shelf Life from Time of Production 84 Days

ACCREDITATIONS/
CERTIFICATIONS/
ASSURANCE
SCHEMES
ORIGIN

BRCGS Certified

ISO 14001 (Environmental Management)

BRCGS Food Safety

Sedex

Product Country of Origin/Place of Denmark

Provenance

Additional Origin Details

Produced in Denmark.

PRODUCT
CHARACTERISTICS

Standards Testing

Do you undertake trend analysis of microbiological results? No

Is shelf life testing undertaken? No

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
Coliforms (cfu/g or ml)	ISO 4832	Every Batch	<10	1000	1
E. Coli (cfu/g or ml)	ISO16649, tested only when coliforms >100/g	Occasionally	<10	100	1
Listeria Monocytogenes (cfu/g or ml)	ISO 11290, tested 1 per filling line per month and if E.coli >100/g	Monthly	=0	0	25

Analytical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
pH	ISO 7238	Daily	<5.2	4.6 to 5.6	100
Salt Content (%)	ISO 15648	Daily	=0.9	0.7 to 1.2	100
Moisture (%)	ISO 3727	Every Batch	<23.2	22.2 to 24.2	100

SUPPLEMENTARY INFORMATION

Milk Type Cow **Pasteurised** Yes

Fried During Manufacture No

ORGANOLEPTICS

Appearance

The product should have a dense and homogenous cut surface, which is matte

Aroma

The product must have a clean and balanced butter odour and a mild aromatic lactic culture smell.

Taste

Clean and balanced buttertaste and a mild aromatic lactic culture taste. Salt taste that is diminishing over time.

Texture

The product should at 5C be smooth and coherent. The product must be moderately firm. The product should have a smooth meltdown in the mouth. Hardness value: 300-600g

CONFIGURATION

Case Configuration

Variable Inner Components in Outer Case	No
Total Quantity of Inner Components in Outer Case	600 Units
Total Quantity of Inner Packs in Outer Case	6 Units
Is the Outer Case Splittable?	Yes

Inner Pack Configuration

Is Inner Pack Splittable?	Yes
Quantity of Inner Components in Inner Pack	100

PRODUCT WEIGHTS

Inner Component

Variable Weight Consumer Item	No
Inner Component Weight	0.01 kg
Net Drained Weight	0 kg

Outer Case

Outer Case Gross Weight	5.92 kg
Outer Case Net Weight	4.8 kg

Inner Pack

Inner Pack Gross Weight	0.95 kg
Inner Pack Net Weight	0.8 kg

PRODUCT DIMENSIONS

Inner Component

Inner Component Depth	30 mm
Inner Component Width	58 mm
Inner Component Height	11.2 mm

Outer Case

Outer Case Depth	321 mm
Outer Case Width	271 mm
Outer Case Height	220 mm

Inner Pack

Inner Pack Depth	265 mm
Inner Pack Width	155 mm
Inner Pack Height	72 mm

PALLET INFORMATION

Quantity of Cases Per Pallet Layer	12 Cases
Quantity of Layers Per Pallet	5 Layers
Quantity of Cases Per Pallet	60 Cases

Pallet Height	1.25 MTR
Pallet Gross Weight	384.01 kg

PACKAGING

Inner Component Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pack	Plastic	0.88 g	- %			

Inner Pack Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pack	Paper/Cardboard	62 g	- %			

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard	222 g	- %			
Label	Paper/Cardboard	0.91 g	- %			

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Pallet Wrap	Plastic	4,148 g	- %	No		
Pallet	Wood	28000 g	- %			
Label	Paper/Cardboard	2.45 g	- %			

OTHER INFORMATION

Identification/Health Marks	DK M199 EC
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CONTACT
INFORMATION

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