Productspecificatie		Blad 1 / 2
Butter	Datum: 26-02-2024	Definitief
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	1. General information	
Name of the company		
Address	Jan gevers Ambachtsstraat 1-5 B-2400 Mol Tel. algemeen +32 (0)14 34 70 70 Fax +32 (0)14 31 66 10 info@jangevers.be BTW BE 0403.772.396 RPR Turnhout	
Product name	2. Productspecification Butter	
Product description	Butter is obtained from pasteurized cream	

3. Ingredient declaration		
Ingredients	Butter (MILK) from cream	
Geographical origin	The Netherlands	

4. Nutritional value		
	Per 100 ml	
Calories / Energy value	3065 kJ / 732 kcal	
Fats	82 g	
Saturated	58 g	
Carbohydrates	1,1 g	
Sugars	1,1 g	
Proteins	0,7 g	
Salt	0,01 g	

5. Storage advice		
Storage conditions	Store the product at a cool place at a maximum of 7°C.	
	Keep clean, dry and dark.	
	Keep away from strong odours.	
Temperature at delivery	Max. 7°C	
Best before date	120 days after production, if stored refrigerated (max 7 ° C)	
	365 days after production, if stored frozen (max 18 ° C)	
Packaging	Box 10 kg	

Productspecificatie		Blad 2 / 2
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6. List of allergens		
	Present in this product	Present at the production location
Cereals containing gluten	-	+*
Crustaceans	-	-
Eggs	-	-
Fish	-	-
Peanuts	-	-
Soybeans	-	-
Milk (incl. lactose)	+	+
Nuts	-	-
Celery	-	-
Mustard	-	-
Sesame seeds	-	-
Sulphur dioxide and sulphites	-	-
(E220 - E228)		
Lupin	-	-
Molluscs	-	-

* no chance for cross contamination because it is not used on the same production equipment.

7. Microbiological standards	
- Absent	
+ Persent	

7. Microbiological standards			
Yeast	Production date < 100 kve/g		
	BBD < 1.000 kve/g		
Molds	Production date < 100 kve/g		
	BBD < 1.000 kve / g		
Salmonella	Production date Absent in 25 g		
	BBD Absent in 25 g		
Listeria monocytogene	Production date Absent in 25 g		
	BBD < 100 kve/g		
	8. Chemical properties		
Fat%	> 82%		
Moisture	< 16%		
рН	< 5,0		
Non-fat dry matter	< 2%		
Firmness	Fluctuates with season		
	9. Organoleptic characteristics		
Smell	Normal, fresh, buttery		
Taste	Normal, fresh, buttery		
Colour	Creamy, pale yellow. Colour intensity may differ with season		
Consistency	Solid		
	10. GMO statement		

Based on statements from suppliers, it is stated that this article does not contain GMO-derived ingredients as referred to in "Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed".

11. Contaminants / residues

The guidance levels and maximum levels defined by law for contaminants, heavy metals, residues and mycotoxines are complied with. At the same time the requirements regulated by law (especially: regulation on maximum levels of pollutants (SHmV), regulation on maximum residues (RHmV), regulations on maximum amounts of mycotoxine (MHmV) as well as the regulation of the Regulation (EC) No 1881/2006 stating the maximum amounts for certain contaminants in foodstuffs) including current enhancements and modifications are fulfilled. Onetime per year, the results of the analyses will come available.