

Product Specification

Product:	Lakeland Unsalted Butter 20x250g	Issue Number:	3
Resource Number:	0874803	Issue Date:	19/02/2020

Production Site:	Bailieboro		
Inner Barcode:	5099869042080	Outer Barcode:	05099869748036
Gross Weight (Kg):	5.117	Net Weight (Kg):	5
Palletisation:	Cases per layer: 16 Layers on pallet: 12 Qty on pallet: 192	Outer case dimensions:	318mm x 203mm x 94mm

Product Description: Unsalted Butter

Uses / Benefits: Pure Irish creamery Butter

Packaging: 250g Foil Wrapped Butter in a box of 20.

Shelf Life: 6 months

Ingredients: Butter (**Milk**). Fat 82% min.

Allergy Advice: For allergens, see ingredients in **bold**

Nutritional Information:

Approximate Composition

Nutrient	Per 100g
Energy	3059kJ/ 744kcal
Fat	82g
-of which saturates	52g
Carbohydrate	0.6g
-of which sugars	0.6g
Fibre	0g
Protein	0.6g
Salt	0g

Instructions for Use:

Storage Instructions: Keep refrigerated at 0 to 4°C

Suitable For:					
Coeliacs	Yes	Kosher	Yes	Vegans	No
Halal	Yes	Lactose Intolerance	No	Vegetarians	Yes
Halal Certified					

Free From:					
Celery	Yes	GM Ingredients	Yes	Nuts	Yes
Cereals containing Gluten	Yes	Lupin	Yes	Peanuts	Yes
Crustaceans	Yes	Milk	No	Sesame Seeds	Yes
Eggs	Yes	Molluscs	Yes	Soybeans	Yes
Fish	Yes	Mustard	Yes	Sulphur Dioxide	Yes

Other: Made using milk from Ireland and Northern Ireland

Analytical Information

Appearance / Colour:	Pale yellow colour	
Flavour:	Buttery and creamy, slightly salty	
Foreign Matter:	Absent	
Fat:	82% min	
Milk Solids Non Fat:	2% max	
Moisture:	16% max	
Processing:	Made using pasteurised Cream	
Microbiological:	Total Viable Count:	Target <10,000/g max 30,000/g
	Presumptive Coliform:	Absent in 0.1g
	Yeasts & Moulds:	Target <10/g max 100/g
	Staphylococcus aureus:	Absent in 1.0g
	Salmonella:	Absent in 25g
	Listeria:	Absent in 25g
Coding:	Production Code:	None on pack
	Best Before:	DD MMM YYYY
Legislation:	The product meets all relevant UK & EC legislation	

Please note: Lakeland Dairies assume that where the content of the above specification is not queried, or the specification is not rejected by the customer, the customer has accepted the specification and the product manufactured in accordance with it.