	Page 1 of 8	Rev No : 12
	Date : 13.06.05	Revised Date 06/03/2017
	Product Name : Fresh Cultured Buttermilk	
	Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

CONFIDENTIAL

Product Name: Fresh Cultured Buttermilk	Brand Name : Dale Farm
Pack Size : 1 Pint Polybottle, 1 gallon Polybottle, 25L Pergal, Pallecon, Road Tanker	
Customer Name : Various	
Customer Contact Name :	Customer Address :
Position :	
Supplier Product Code:	
Manufacturing Site/Address: Pennybridge Industrial Estate Larne Road Ballymena Co.Antrim N.Ireland BT42 3HB	
Health Mark : UK NI 215M EC	
Telephone:	028 256 61520
Fax:	028 256 61521

Product Description :

Buttermilk produced from milk of good bacteriological quality free from off colours, off odours, off flavours and foreign material.



Page 2 of 8	Rev No : 12
Date : 13.06.05	Revised Date 06/03/2017
Product Name : Fresh Cultured Buttermilk	
Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

INGREDIENT DECLARATION

(in descending order by weight)

INGREDIENTS	DESCRIPTION	%	SUPPLIER	COUNTRY OF ORIGIN
Pasteurised Skimmed Milk		90.24	United Dairy Farmers	N.Ireland
Pasteurised Water		9.76	Mains Supply	
Starter B-11 & CHN-19			Charles Hansen & Co	

Ingredient list for declaration purposes on packaging

Added Ingredients (e.g. fruit mixes) –

Name	Declaration
	100 % Pasteurised Buttermilk



Date : 13.06.05

Revised Date 06/03/2017

Product Name : Fresh Cultured Buttermilk


Section : GTD.QAM 018 PB 012

Authorised By: G.McAuley

FOOD INTOLERANCE DATA


FREE FROM	YES/NO	Identify Source
Additives	Yes	
Benzoate (E210 - E219)	Yes	
Colours + AZO + Coal Tar Dyes	Yes	
Corn/Maize Derivatives	Yes	
BHA/BHT (E320, E321)	Yes	
Egg & Egg Derivatives	Yes	
Flavour Enhancers	Yes	
Gluten	Yes	
Milk & Milk Derivatives	No	Made from Cows Milk
Yeast & Yeast Derivatives	Yes	
Garlic	Yes	
Honey	Yes	
Added Sugar	Yes	
Added Salt	Yes	
Lactose, Galactose and galactosides	No	Dairy Product
Gelatine	Yes	
Cocoa	Yes	
Hydrolysed Vegetable Protein	Yes	
Sweeteners Containing Aspartame	Yes	
Polyols	Yes	
Glutamates - MSG	Yes	
Natural Colours	Yes	
Preservatives	Yes	
Animal products (other than milk products)	Yes	
Genetically Modified Soya & Maize	Yes	
Caffeine	Yes	
Malt Extract	Yes	
Nuts & Nut Derivatives	Yes	
Fruit & Fruit Derivatives	Yes	
Seafood / Seafood Derivatives	Yes	
Seeds & Seed Derivatives	Yes	
Sesame Seeds /Oil	Yes	
Soya & Soya Derivatives	Yes	
Sulphur Dioxide (E220 - E228)	Yes	
Wheat & Wheat Derivatives	Yes	

Suitable For	Y/N	Identify Source
Suitable for OVA - Lacto Vegetarians	Yes	
Suitable for Vegans	No	
Kosher	No	
Halal	No	
Coeliacs	Yes	
Diabetics	Yes	
PKU (phenyl ketone uriacs)	Yes	

	Page 4 of 8	Rev No : 12
	Date : 13.06.05	Revised Date 06/03/2017
	Product Name : Fresh Cultured Buttermilk	
	Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

NUTRITIONAL INFORMATION

CRITERIA	LEVEL per 100 mls	DATA SOURCE
Energy Kcal	31 Kcal	
Energy Kj	131 Kj	
Moisture		
Ash		
Protein	3.1 g	
Total Fat	0.1 g	
Fat (% Dry Matter)		
Saturated Fats		
Monounsaturated Fats		
Polyunsaturated Fats		
Carbohydrates	4.5 g	
Of which Sugars		
Starch		
Vitamin B2		
Vitamin B12		
Fibre		
Sodium		
Calcium	120 mg	(16 % RDA)
Phosphorous		
Iodine		

	Page 5 of 8	Rev No : 12
	Date : 13.06.05	Revised Date 06/03/2017
	Product Name : Fresh Cultured Buttermilk	
	Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

Primary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Pack Wt	Pack Dimensions (mm)		
						W	D	H
1 Pint	PPOB00036	HDPE Polybottles	Nampak	N/A	See Tare Info	70	70	170
25 Litres	PPLS00002	Polythene Inner Liner		N/A		N/A	N/A	N/A
1 gallon	PPOB00043	HDPE Polybottle	GEM Plastics	N/A				
Pallecon		Polythene Inner Liner	TNT	N/A		N/A	N/A	N/A

Secondary

Item	Item Code	Material	Supplier	Modified Atmosphere (% Gases)	Case Wt	Case Dimensions (mm)		
						W	D	H
Shrinkwrap	PPLS00003	Polyethylene	Brow packaging	N/A	5.683	315	160	112

ANALYTICAL REQUIREMENTS

CHEMICAL ANALYSIS

TEST	TARGET	Report	FREQUENCY
Skim Milk			
FPD (°H)	≥ 460	< 460	
Phosphatase	< 300	> 300	
Antibiotics	≤ 0.06iu		
Acidity	0.14 – 0.15 %	>0.15 %	
Finished Buttermilk			
Acidity	0.80 – 0.89 %	>0.89 %	

MICROBIOLOGICAL ANALYSIS

ORGANISM & TEST METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Entros	< 1	>50ml	Daily
Yeast & Mould	< 1	>50	Daily



Page 6 of 8	Rev No : 12
Date : 13.06.05	Revised Date 06/03/2017
Product Name : Fresh Cultured Buttermilk	
Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

PHYSICAL ANALYSIS

METHOD	TARGET LIMIT	REJECT LIMIT	FREQUENCY OF TEST
Batch & Date Code	Correct & Legible		Each Batch

ORGANOLEPTIC PARAMETERS

Assessment Conditions
Appearance/Colour Typical
Odour Typical
Taste Typical
Texture Typical

SHELF LIFE AND STORAGE CONDITIONS

Coding Format Used: Use By Date	
Inner	Ink jet coded on top of carton Pergals – inkstamp onto self adhesive labels
Outer	N/A
Batch/Traceability Code	From the Use By Date

Product Shelf Life : Pallecons, and Polybottles Date of Fill + 21 days, Once opened use within 3 days Pergals, Gallon polybottles Date of Fill + 21 days Tanker Date of fill + 15 days, use within 7 days
Once Opened Instructions :
Freezing Instructions / Suitable for Freeze



Page 7 of 8	Rev No : 12
Date : 13.06.05	Revised Date 06/03/2017
Product Name : Fresh Cultured Buttermilk	
Section : GTD.QAM 018 PB 012	Authorised By: G.McAuley

Delivery/Transport/Storage Conditions :
Chilled Storage < 6oC
Product distributed in clean vehicles, display in chilled units < 7oC

PRODUCT BARCODE INFORMATION

Flavour / pack description	Single unit bar code	Sales unit bar code
1 Pint Carton	5000245001454	

WEIGHT CONTROL (Specific Gravity)

Declared Pack Weight	Product Tare Weight	Target Weight	T1	T2
1 Pint Polybottle	22.2	568 ml	553	538
Gallon Polybottle	141g	4546ml	4478	4410
25 Litres	By kg	22.72kg		
Pallecon	By kg			

PALLETISATION

On returnable pallets / Wooden Pallets

Pack size	Pks / Tray	Trays / layer	Layers /pallet	Trays /pallet	Pks /pallet
1 Pint Carton	10	20	4	80	800
25 Litres	1	N/A	N/A	N/A	N/A
Pallecon	1	N/A	N/A	N/A	N/A

Pallet secured By : **Shrink wrap**

Pallet labelled with delivery details and storage conditions



Date : 13.06.05

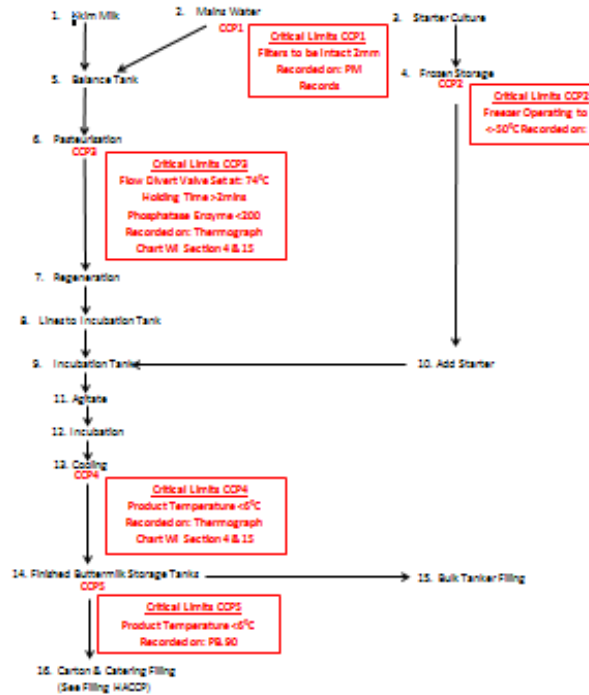
Revised Date 06/03/2017

Product Name : Fresh Cultured Buttermilk

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METHOD OF MANUFACTURE



PERSONNEL TRAINING

All personnel receive induction training and are trained to the minimum level Food Hygiene standard. Machine operators receive full training on relevant machinery, cleaning systems, chemicals handling and use etc.

GENERAL

All processes and procedures are carried out under hygienic conditions and in accordance with good manufacturing practices of the dairy and food industry.

The product to comply with all relevant UK and EC statutory requirements.

Signed :G.McAuley

Date :06/03/2017