



## Product Specification: PS020

Rev: 022

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Auth By: C. Sloan

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**Product Name:**

### Cultured Buttermilk

**Description:**

Cultured Buttermilk is pasteurised skim milk fermented by lactic acid culture & by aroma bacteria. Buttermilk possesses mild acid flavour with a diacetyl aroma & has a smooth viscous body & texture & is white in colour.

**Ingredients:**

Skim **Milk**, lactic acid culture 0.01%.

**Health Mark:**

This product is manufactured in a dairy establishment approved to display the EC Health Mark UK(NI) NI 223M EC

**Country of Origin:**

Northern Ireland

**Nutritional Information:**

	Typical values per 100ml
Energy	136KJ/32kcal
Fat	0.2g
(of which saturates)	0.1g
Carbohydrate	4.4g
(of which sugars)	4.4g
Protein	3.4g
Salt	0.1g

**Organoleptic Standards:**

Clean, with a mild acid taste & acetyl aroma characteristic of the product.

**Chemical Standards:**

Skim:	Freezing Point Depression >509°H
Buttermilk:	Titratable Acidity 0.60-0.80% lactic acid
	pH: 4.3-4.7%

**Microbiological Standards:**

Enterobacteriaceae	<1cfu/ml
Salmonella	ND in 25ml
Listeria Spp.	ND in 25ml
E.Coli	<1 cfu/g
Staph Aureus	<10 cfu/g

**Pack Type & Sizes:**

Unit Size	Unit Volume	Units per Outer	Outers per Pallet
1 Pint	568mls	10	60
1 Gallon	4.546ls	Single	As required
5 Gallon	22.73ls	Single	As required
19 litres	19.00ls	Single	As required
10 Gallon	45.46ls	Single	As required

**Packaging:**

The product is filled into the following containers:

**1 Pint/ 1 Gallon Polybottles**

Primary: Clean, high density polyethylene polybottles sealed using a tamper proof, high density polyethylene cap.

Secondary: Pint Polybottles are multipacked using 65 micron polyethene film which is shrink-wrapped around the pack using heat.

**5 Gallon /19 Litre Pergals**

Primary: 5 Gallon food grade plastic pergal bag (48 micron low density polyethene).

Outer: Filled pergal bag is placed into a rigid cardboard box.

**10 Gallon Cans**

Primary: 10 Gallon blue LDPE food grade bag.

Outer: Rigid green/blue plastic drum.

**Traceability:**

Polybottle: Each polybottle is identified using a combination of "Use-By" Date, Day of Packing ID Code, Line Number, Time of Filling & Consecutive polybottle numbering.

Pergal & cans: Each pergal box can is identified using a "Use-By" date & Day of Packing Identification Code.

Bulk Loads: Each bulk load of buttermilk is identified using the despatch docket number & delivery date.

**Allergen Information:**

Allergen	Product Free From (Yes/No)	Not in product but used in manufacturing plant (Yes/No)
Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut) & products thereof	Yes	No
Crustaceans & products thereof	Yes	No
Eggs & products thereof	Yes	No
Fish & products thereof	Yes	No
Peanuts & products thereof	Yes	No
Soybeans & products thereof	Yes	No
Milk & products thereof (including lactose)	No	N/A
Nuts i.e. Almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia nuts, queensland nuts & products thereof	Yes	No
Celery & products thereof	Yes	No
Mustard & products thereof	Yes	No
Sesame seeds & products thereof	Yes	No
Sulphur dioxide & sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	Yes	No
Lupin & products thereof	Yes	No
Molluscs & products thereof	Yes	No

**Special Interest Group Suitability Data:**

Special interest Group	Suitable For (Yes/No)?
People with a nut/seed allergy	YES
Lactose intolerants	NO
Coeliacs	YES
Diabetics	YES
Organic	NO
Vegetarians	YES
Lacto-Ovo Vegetarians	YES
Vegans	NO

**Storage Conditions:**

Chilled to less than 6°C post pasteurisation.  
Despatched at <7.2°C.

**Shelf-life:**

1 pint & 1 gallon polybottles, 5 gallon pergals, 19 litre pergals, 10 gallon cans:  
**Maximum shelf-life= 28 days from day of production.**

**Genetically Modified Materials:**

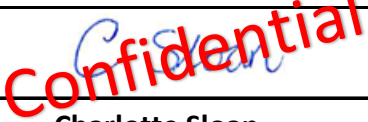
The product does not contain any genetically modified material

**Warranty:**

We warrant that all cultured buttermilk supplied by us to:

1. Conform in all respects with all relevant UK & EC Legislation e.g. The Food Safety Order (Northern Ireland) 1991 (as amended); Regulation (EC) No. 852/2004 of the European Parliament & of the Council on the Hygiene of Foodstuffs (& amendments); Regulation (EC) No. 853/2004 of the European Parliament & of the Council laying Down Specific Hygiene Rules for Foods of Animal Origin (& amendments).
2. Comply in all respects with this specification & will be clean, sound & undamaged on delivery.
3. Will have packaging that complies with all legal Food Contact Material requirements, where appropriate.
4. Will be of the nature, substance or quality described & not presented in such a way to mislead as to nature, substance or quality; & be free from agricultural & veterinary contaminants

**THERE SHALL BE NO DEVIATION FROM THIS PRODUCT SPECIFICATION WITHOUT PRIOR AGREEMENT WITH THE CUSTOMER**

<b>Signed By Ballyrashane:</b>	
<b>Name:</b>	<b>Charlotte Sloan</b>
<b>Title:</b>	<b>Technical Manager</b>
<b>Date:</b>	<b>18/08/2023</b>
<b>Signed On Behalf of Customer:</b>	Suzanne Robinson
<b>Name:</b>	Suzanne Robinson
<b>Title:</b>	Quality Manager
<b>Company Name:</b>	Draynes Farm
<b>Date:</b>	23/08/2023