



## DALE FARM – SPECIFICATION

**Dale Farm 500g Foil**

**Product Code: 3257**

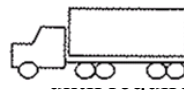
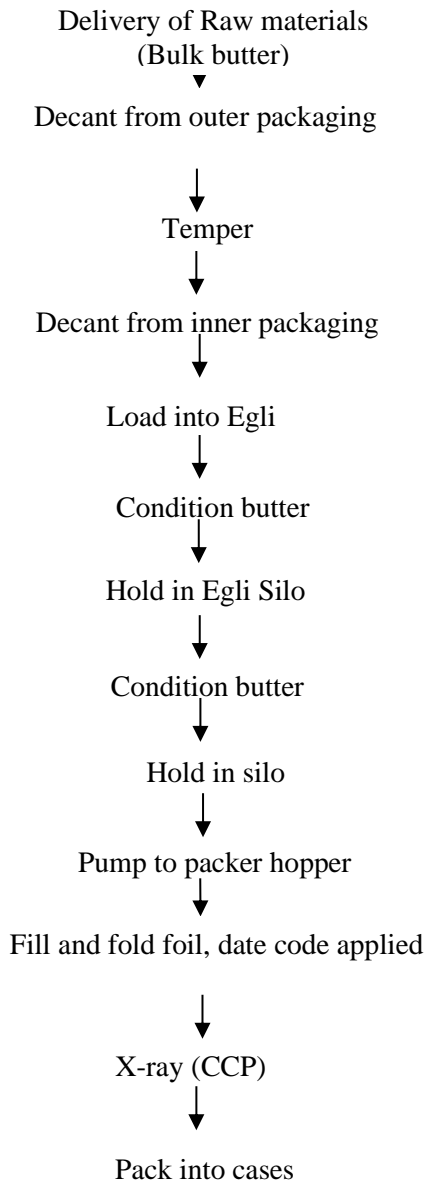
**Dale Farm Limited Registered Office:**

15 Dargan Road  
Belfast  
Northern Ireland  
BT3 9LS  
United Kingdom

**Dale Farm limited Manufacturing Site:**

75 Dunminning Road  
Cullybackey  
Ballymena  
Northern Ireland  
BT42 1PE

### Process Flow Diagram



### Summary

The churning process butter is stored in deep freeze. Upon return from deep freeze butter is stripped from outer packaging to temper. Butter is then transferred to the Egli where inner packaging is removed before and the butter is transferred through the egli via pipes, which are cleaned by a CIP system, to filling hoppers. The butter is checked for a range of chemical parameters including moisture level and taste. Butter is then packed into foil.

### Nutritional Information

	Typical values (per 100g)
Energy KJ	2980
Energy K Cal	725
Fat	80.5
Of which saturates	52.1
Carbohydrates	0.6
Of which sugars	0.6
Protein	0.6
Salt	1.8

### Dietary and Intolerance Information

Suitable for vegetarians	Y
Suitable for coeliacs	Y
Suitable for nut allergies	Y
Kosher approved	N
Halal approved	Y

### Ingredients

Cream (**Milk**), Salt (1.8%).

For allergens, see ingredients in **bold**.

### Product Description

Slightly Salted butter

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### Chemical & Organoleptic Analysis

Test	Specification	Frequency of Sampling
Moisture	15.8 +/- 0.1 %	1 per Batch (Flame Test)
Salt	1.7 +/- 0.1	1 per Batch (Silver Nitrate Titration )
Texture	Smooth	Every batch
Appearance	Compact– no aeration, open appearance	Every batch
Colour	Pale cream, No surface discolouration or blotchiness	Every batch
Taste	Fresh Cream Flavour with a hint of nuttiness and salt	Every batch
Aroma	Fresh – no off taints	Every batch

### Microbiological Analysis

Test	Test Method	Target Limit	Reject Limit	Frequency of Sampling
TVC	MPCA, pour plate, 30°C/72h	<5000	10,000	1 per day
Enteros	VRBGA, pour plate + overlay, 37°C/24h.	<10	>10	1 per day
Yeasts	OGYEA, pour plate, 25°C/5d.	<10	>100	1 per day
Moulds	OGYEA, pour plate, 25°C/5d.	<10	>100	1 per day
E.coli	TBX agar, pour plate, 37°C/4h followed by 44°C/18-20h.	Absent	Present	1 batch monthly
S.aureus	ISO 6888-1:1999 with confirmation by coagulase tube test	<10	100	1 batch monthly
Salmonella	ISO 6579-1:2017 with confirmation by TSI agar slope, urease slop, oxidase, serology and biochemical gallery	Absent	Present	1 batch monthly
Listeria	ISO11290-1:2017 with confirmation by gram stain, catalase, oxidase, haemolysis and biochemical gallery	Absent	Present	1 batch monthly

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**Packaging**

Dale Farm 500g is packed into foil.

PFOIC0100	DF Salted 500g
POUT00095	20x500g Foil Side Fill

Weight

Name of Product



**NB** Ingredients, nutritionals, storage and further details on base of pack

Best Before Date & Time Code

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**NB**  
Ingredients,  
nutritional  
and further  
details on  
base of pack

Pack size	Packs/Box	Box / layer	Layers /pallet	Trays /pallet	Pots /pallet
500 g	20	10	8	80	80

**Shelf Life**

Stored under the following conditions:

Keep Refrigerated below 5<sup>0</sup>C

Standard shelf life: Fresh (Chilled): 120 days from production

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Use within 7 days of opening.

**Traceability**

Full traceability records are maintained through process to customer

**Delivery**

A certificate of analysis will be prepared on request and provided after despatch and forwarded to customer through the nominated contact.

**Health Registration Number**



*A. Smyth*

**Issued By:**

**Date:**

30/07/2021

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