

1253 Westgold™ Salted Butter, 1 kg Pats



Description and Applications	Ingredients
Westgold™ Salted Butter is churned from fresh pasteurised cream using the Fritz process.	Cream (from Milk), Salt.
Westgold™ Salted Butter is consumer packed and is suitable for use in a wide range of food and baking applications.	

Allergen Statement	Shelf Life	Pack Sizing
Contains Milk.	24 months when stored frozen. Maximum 9 months after moving to chilled storage to a total age not exceeding 24 months.	10 x 1 kg pats per carton. Carton: 10.00 kg net, 10.29 kg gross

Halal & Kosher Certification	Storage Conditions	Packaging
Westland Milk Products certifies that this product is manufactured under Halal and Kosher conditions. Halal and Kosher certificates are available on request.	Store away from direct contact with floors, walls and sunlight.	The standard export pack is a white foil wrap inside a fibreboard carton. Packages are labelled with unit number, manufacturing date and best before date. Production and Best Before dates are printed in the format DD/MM/YYYY.
	Keep frozen* in storage and chilled (at or below +5°C) in use. Once chilled, do not refreeze. *store in accordance with importing country regulations	

Regulatory Information
Westland Milk Products certifies that this product is manufactured using milk sourced from New Zealand dairy cows which contains no preservatives, antioxidants or food additives. It is also free of hormone growth promotants, which are prohibited for use in dairy cows under New Zealand law.

Quality Assurance
<p>Our manufacturing premises operate under a Risk Management Programme administered by New Zealand's Ministry for Primary Industries. This HACCP based programme documents strict quality processes which are maintained during the manufacture of this product. The manufacturing environment is subject to regular verification by Government appointed auditors.</p> <p>Westland Milk Products has been FSSC certified since 2014. FSSC 22000 is internationally recognised and benchmarked by the Global Food Safety Initiative. This certification gives us global recognition that Westland can identify and control food safety hazards and maintain quality. In addition to HACCP, Westland has developed both threat assessment (TACCP) and vulnerability assessment (VACCP) plans, capturing both threats and vulnerabilities in our entire supply chain.</p> <p>Final product is sampled and tested for chemical, sensory and microbial parameters using internationally accredited procedures in an ISO 17025 certified laboratory.</p> <p>During storage and shipment, precautions are taken to ensure that product quality is maintained. Each product batch is fully traceable back to all source ingredients and inputs and forward to the customer.</p>

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Specification

Chemical Specification

Test	Units	Min	Max	Typical*
Fat	% m/m	80.0		81.6
Milk Solids Non Fat	% m/m		2.0	1.3
Moisture	% m/m		16.00	15.70
Nitrate	mg/kg		150	
Nitrite	mg/kg		2.0	
Salt (Sodium chloride)	% m/m	1.00	1.80	1.40

Physical Specification

Test	Units	Min	Max	Typical*
Foreign Matter	/100g		ND [#]	

Functional & Sensory Specification

Test	
Colour ^{>}	Yellow
Flavour	Clean / Typical

Microbiological Specification

Test	Units	n	c	m	M
Aerobic Plate Count at 30°C	cfu/g	5	0	5000	n/a
Coliform Count	cfu/g	5	0	10	n/a
Coagulase-positive Staphylococci Count at 37°C	cfu/g	5	0	<1	n/a
Listeria Detection	/25g	5	0	ND [#]	n/a
Salmonella Detection	/50g	5	0	ND [#]	n/a
Yeasts and Moulds Count	cfu/g	5	0	10	n/a

[#]ND = Not Detected

> Result not reported on Certificate of Analysis

* Actual values may vary from typical values due to seasonal variation of milk composition.

According to the International Commission on Microbiological Specifications for Foods (ICMSF), the following terms as used in reference criteria:

n = The number of sample units which must be examined from a lot of food to satisfy the requirements of a particular sampling plan.

c = The maximum allowable number of defective sample units. When more than this number is found, the lot is rejected by the sampling plan.

m = Represents an acceptable level and values above it are marginally acceptable or unacceptable in the terms of the sampling plan.

M = A microbiological criterion which separates marginally acceptable quality from defective quality. Values above M are unacceptable in the terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

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Nutritional

Average Composition*		Per 100g	Per Serving (5g)
	Units	Typical*	Typical*
Energy, total (Kilojoules)	kJ	3032	152
- from fat	kJ	3019	151
- from carbohydrate	kJ	7.0	-
- from protein	kJ	5.0	-
Energy, total (Calories)	kcal	725	36
- from fat	kcal	722	36
- from carbohydrate	kcal	2.0	-
- from protein	kcal	1.0	-
Protein	g	0.30	0.02
Fat, total	g	81.6	4.1
Saturated	g	52.8	2.6
Monounsaturated	g	-	-
Polyunsaturated	g	-	-
Trans	g	3.8	0.2
Cholesterol	mg	207	10.4
Carbohydrate, total	g	0.4	0.02
Sugar (lactose)	g	0.4	0.02
Added Sugar	g	0	-
Fibre	g	-	-
Sodium	mg	531	27
Potassium	mg	24	1.2

* Actual values may vary from typical values due to seasonal variation of milk composition.

1253 Westgold™ Salted Butter, 1 kg Pats **Barcodes & Pack Sizes**

Unit barcode	9421016151097
Carton barcode	19421016153951
Unit weight (gross)	1.01 kg
Unit weight (net)	1.00 kg
Carton weight (gross)	10.29 kg
Unit dimensions (mm) (w x h x d)	172 x 78 x 78
Pallet dimensions (mm) (h x w x d)	1580 x 1075 x 1000