

<b>ROSHEN</b>	<b>PrJSC "VDP "ROSHEN" 7, Energetichna str. Vinnitsa, 21022 Ukraine</b>	<b>Date: 10.10.2017</b>
<b>standard product specification</b>	<b>UNSALTED LACTIC BUTTER</b>	<b>Page: 1 of 1</b>

**Product description**      Manufactured from pasteurized cream derived from fresh cow's milk by churning and addition of: lactic acid distillate, lactic acid permeate.

**Organoleptic properties:**

<b>Parameter</b>	<b>Limit</b>
Taste and odor	Well-defined taste of sour cream with signs of pasteurization, without foreign tastes and odors
Color	Light-yellow or yellow

**Physical and chemical parameters:**

<b>Parameter</b>	<b>Limit</b>	<b>Method</b>
Milk fat, %	no less 82,5	ISO 8851-3
Moisture, %	no more 16	ISO 8851-1 ISO 3727-1
Non-fat milk solids, %	no more 1,7	ISO 8851-2
pH (serum)	4,4 – 5,2	ISO 7238
Acidity, millimoles/100 g of fat	no more 2,12	ISO 1740
FFA (Oleic acid), %	no more 0,6	ISO 1740

**Microbiological parameters:**

<b>Parameter</b>	<b>Limit</b>	<b>Method</b>
Total plate count, in 1g	no more $1 \times 10^4$ CFU	ISO 4833
Coliform, in 1g	no more 10 CFU	ISO 4832
Enterobacteriaceae, in 1g	no more 10 CFU	ISO 21528-2
E.coli, in 1g	no more 10 CFU	ISO 16649-2
Coagulase-positive staphylococci (including Staphylococcus aureus), in 1g	no more 10 CFU	ISO 6888-1
Yeast and mold, in 1g	no more 10 CFU	ISO 6611
Listeria monocytogenes, in 25g	absent	ISO 11290:1
Salmonella, in 25g	absent	ISO 6579
Clostridium perfringens, in 1g	no more 10 CFU	ISO 7937

**Storage conditions:**

*No more than 3 months in the temperature range between minus 1°C and minus 5°C and relative air humidity under 80%.*

*No more than 11 months in the temperature range between minus 6°C and minus 11°C and relative air humidity under 80%.*

*No more than 18 months in the temperature range between minus 12°C and minus 18°C and relative air humidity under 85%.*

**Packaging:**

25 kg in paper box with polyethylene liner  
20 kg in paper box with polyethylene liner