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|  | **INGREDIENT SPECIFICATION**FROZEN BUTTER | Specification number:SPS 3240102 |

1. **IDENTIFICATION INFORMATION**
	1. **Material name**: FROZEN BUTTER (NO ADDED SALT) - block butter
	2. **Identification number**: 3240102
	3. **Law/ Rulebook/ Standard:**
2. Law on Food Safety (Official Gazette RS 41/09, 17/19)
3. Law on Genetically Modified Organisms (Official Gazette RS 41/09)
4. Rules for Quality of Products from Milk and Starter Cultures (Official Gazette of the RS 33/10, 69/10, 43/13 – other rule, 34/14)
5. Rulebook on General and Special Conditions of Food Hygiene in Any Stage of Production, Processing and Trade (Official Gazette RS 72/10, 62/18), Guide for the Application of Microbiological Criteria for Food, June 2011.
6. Rulebook on Food Hygiene Requirements (Official Gazette RS 73/10)
7. Rulebook on Maximum Concentrations of certain Contaminants in Food (Official Gazette of RS 81/19, 126/20)
8. Rulebook on Food Additives (Official Gazette RS 53/18)
9. Rulebook on the Maximum Allowed Quantities of Plant Protection Products Residues in Food and Feed (Official Gazette of RS 132/20)
10. Rulebook on the Limits of Radionuclide Content in Drinking Water, Foodstuffs, Feeding Stuffs, Medicines, General Use Products, Construction Materials and Other Goods that are put on Market (Official Gazette of RS 36/18)
11. Rulebook on Declaration, Labelling and Advertising of Food (Official Gazette of RS 19/17, 16/18, 17/20 and 118/20)
12. Ordinance on the Quantities of Pesticides, Metals and Metalloids and other Toxic Substances, Chemotherapeutics, Anabolics and other Substances that may be found in Foodstuffs (Official Gazette ofSRJ 5/92, 11/92 - and 32/02, Off. Gazette RS 25/10, 28/11)
13. **QUALITY CHARACTERISTICS**

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| POS. | CHARACTERISTICS | SIZE/ VALUE AND LIMITS OF ACCEPTABILITY | METHOD/ MEASURING DEVICE |
|  | **SENSORY CHARACTERISTICS** |
|  | Appearance | Specific colour, homogenous consistency, free from visible water dropsandwithout presence of any impurities. | Sensory method |
|  | Odour | Specific, free from other odours and free from rancid odour | Sensory method |
|  | Taste | Specific, free from other tastes and free from rancid taste | Sensory method |
|  | **PHYSICAL - CHEMICAL CHARACTERISTICS** |
|  | Water content (%) | max.16 | / |
|  | Milk fat content (%) | min. 82 | / |
|  | Content of dry matter without fat (%) | max.2 | / |
|  | Frozen butter, transport and storage temperature(°C) | Below -15  | / |
|  | **CONTAMINANTS** |
| 2.3.1. | Sum of dioxins (WHO-PCDDD/F-TEQ)maximum allowable concentration(pg / g fat) | 2,5 | / |
| 2.3.2. | Sum of dioxins and dioxin-like PCBs (WHO-PCDD/ F-PCB-TEQ)maximum allowable concentration(pg / g fat) | 5,5 | / |
| 2.3.3. | Sum of PCB 28, PCB 52, PCB 101, PCB 138, PCB 153 and PCB 180 (ICES-6)maximum allowable concentration(ng/ g fat) | 40 | / |
| **2.4** | **PESTICIDES** |
| 2.4.1. | Content of pesticides | According to according to the appropriate regulations(under No. 8) | / |
| **2.5** | **ANABOLICS** |
| 2.5.1. | Does not contain | Proper, recognized method |
| **2.6** | **SUBSTANCES WITH THYROSTATIC EFFECT, TRANCILANCES AND BETA-BLOCKERS, CHEMIOTHERAPEUTICS** |
| 2.6.1. | Does not contain | Proper, recognized method |
| **2.7** | **ANTIBIOTICS** |
| 2.7.1.  | Does not contain | Proper, recognized method |
| **2.8** | **SULPHONAMIDES** |
| 2.8.1 | Sulfonamide contentMaximum allowable concentration (mg/ kg) | ≤0,10 | Proper, recognized method |
| **2.9** | **RADIONUCLIDES** |
| 2.9.1. | Concentration of radionuclide activity | activity 137Cs -15Bq/kg | / |
| **2.10** | **MICROBIOLOGICAL CHARACTERISTICS** |
| FOOD SAFETY CRITERIA |
| Parameter | Sampling plan | The limit values | Method |
| n | c |  m | M |
| 2.10.1. | *Salmonella sp.* | 5 | 0 | Not allowed in 25 g | EN ISO 6579 |
| 2.10.2. | *Listeria monocytogenes* | 5 | 0 | Not allowed in 25 g | EN ISO 11290-2 |
| HYGIENE CRITERIA IN PRODUCTION PROCESS |
| 2.10.3. | *Escherichia coli* | 5 | 1 | 10-100 | ISO 16649-2 |
| 2.10.4. | *Lipolytic microorganisms* (number/g) | 5 | 0 | Not allowed in 0,001 g | Off. Gazette of SFRJ 25/80 |
| **2.11** | **BIOLOGICAL CHARACTERISTICS** |
| 2.11.1. | GMO (Law under No. 2) | It does not contain genetically modified organisms  | / |
| **2.12** | **FOOD ADULTERATION** |
| 2.12.1. | Butter is produced necessarily from milk, without additives that partially or completely replace any milk component. Authentication is is verified by an accredited method. |

1. **PACKAGING MATERIAL**

3.1. The raw material should be packaged in such a way as to ensure the hygienic, nutritional, technological and organoleptic qualities of the product. Packaging should protect the raw material from microbiological and other contamination, moisture and spillage.

The correctness of the packaging that comes into direct contact with the food should be in accordance with: The Law on Packaging and Packaging Waste (Official Gazette RS 36/09) and 95/18 and other laws, the Law on General Use Items (Official Gazette RS 25/19); Rulebook on the conditions regarding the health safety of objects of general use that can be placed on the market (Official Gazette SFRY no. 26/83, 61/84, 56/86, 50/89, 18/91, 60/2019) - others. Rulebook and 78/2019 - others. Rulebook.

3.2. Raw material should be in cardboard boxes with colored PE bag inside, net weight 20 or 25 kg.

3.3. Boxesshould be compactly stacked on pallets of appropriate,EUR quality and dimensions (800x1200 mm or 1000x1200 mm), max. gross height 1600mm, without crossing the edge of the floor pallet. The whole pallet should be wrapped with stretch foil.

1. **LABELING**

4.1. Each individual package should contain a declaration in Serbian, which is in accordance with the relevant Rulebook (Rulebook listed under no. 10), including the date of manufacture.

4.2. Each pallet should be marked with a pallet sticker in Serbian, which should be placed in the upper right corner on the wider part of the pallet.

1. **TRANSPORT AND HANDLING**
2. Transport in clean and dry conditions, protected from external influences. Transport in vehicles with thermo king, at a temperature lower than -15OC.
3. **STORAGE**
	1. Frozen butter should be stored on pallets, at the temperature lower than -15OC, without the presence of foreign odors and protected from external influences.
4. **EXPIRY DATE**
5. Expiry term: prescribed by the manufacturer's declaration.
6. Usability of materials after delivery: min. 2/3 shelf life.
7. **SPECIAL NOTES**

8.1. Mandatory required documentation:

• Health safety report by an accredited laboratory, which includes quality and safety parameters according to the requirements of this specification - every 6 months

• Internal laboratory report - each delivery

• Allergen statement - once a year

• GMO statement - once a year

* Statement of conformity of quality with the requirements of HALAL standards

• Valid manufacturer specification - once a year

• Valid certificates for management systems - once a year

8.2 Butter can only be frozen once after production. Once frozen butter is marketed as frozen butter.

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| **For the Seller** |
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| [Name and surname]Director |

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|  | Number | Date: | Prepared by: | Approved by: |
| Edition: | 9.0 | 4.12.2020. | Jasmina Matić | Velinka Božić |
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