

**SALTED CREAMERY BUTTER**

GDT Specification - Fonterra New Zealand

PSB.0980

VERSION: 03.0424

**UNRESTRICTED**

Salted Creamery Butter from Fonterra is made from high quality fresh cream using world leading buttermaking technology. Salted Creamery Butter consistently delivers the superior flavour and mouthfeel needed in many applications such as baked goods and spreads. It also serves as an ingredient in a wide range of food products. Salted Creamery Butter has an excellent shelf life and maintains its fresh flavour well.

**FEATURES**

- Manufactured from pasteurised milk or cream
- Is frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream
- Salted Creamery Butter is full of natural goodness, it contains no added ingredients other than salt
- Is produced in a sophisticated processing plant to ensure product consistency
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers
- Is microbiologically more stable than unsalted butter

**SUGGESTED USES**

Fonterra recommends that it is the customer's responsibility to determine the suitability of this product in their processing and final applications.

**CERTIFICATION**

- Halal
- Kosher

**ORIGIN**

- Product of New Zealand


**NUTRITIONAL INFORMATION**
**TYPICAL**

(per 100 g product)

Energy (kJ)	3030
Protein (g)	0.6
Fat (g)	81.4
Carbohydrate (g)	0.6
Moisture (g)	15.7
Ash (g)	1.5

**INGREDIENTS (ALLERGENS IN BOLD)**

 Pasteurised cream from cow's **milk**, Salt

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

**PACKAGING**

Salted Creamery Butter is available as a plastic wrapped 25 kg block, inside a cardboard outer. No staples or metallic fasteners are used.

- Net Weight: 25 kg
- Gross Weight: 25.7 kg
- Typical Packaging Dimension: 38 x 24 x 29 cm

**STORAGE AND HANDLING**

Salted Creamery Butter is a perishable food. In order to preserve its pure clean flavour it should be:

- Kept frozen at -10°C to -25°C in accordance with importing country requirements
- Kept away from odours
- Kept out of direct sunlight
- Used strictly in rotation



Keep frozen at  
-10°C to -25°C



Handle  
with  
care



Keep  
away from  
odours

Provided that the packaging remains intact and the above storage conditions are followed, Salted Creamery Butter will have a shelf life of 24 months from the date of manufacture.

**TRUSTED QUALITY****COMPLIANCE:**

- CODEX STAN 279

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC22000 certification.

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade packaging for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

**NUTRITIONAL ANALYSIS**
**TYPICAL**

(per 100 g product)

Energy	3030 kJ
<i>Calories</i>	725 kcal
Protein (N x 6.38)	0.6 g
Fat	81.4 g
<i>Saturated fatty acids</i>	52.7 g
<i>Monounsaturated fatty acids</i>	17.2 g
<i>Polyunsaturated fatty acids</i>	1.5 g
<i>Trans<sup>1</sup> fatty acids<sup>2</sup></i>	3.3 g
Cholesterol	195 mg
Total Carbohydrate	0.6 g
<i>Lactose</i>	0.6 g
Dietary Fibre	0 g

<sup>1</sup>Methylene interrupted trans

<sup>2</sup>Refer to individual country regulations for Trans fatty acid labelling requirements

**MINERAL**
**TYPICAL UNITS**

Calcium	22	mg
Iron	<0.2	mg
Potassium	22	mg
Sodium	600	mg

**TYPICAL PHYSICAL PROPERTIES**

Colour	Uniform, Pale Yellow
Body	Uniform
Texture	Fine, Close
Flavour & Odour	Pure, Clean, Creamy
Melting Point	33°C

**VITAMIN ANALYSIS**
**TYPICAL**

(per 100 g product)

Total Vitamin A (retinol)	862 µg
Vitamin C	<0.1 mg
Vitamin D	<0.2 µg
Vitamin E	3.1 mg

**TYPICAL CHEMICAL ANALYSIS**

Free fatty acids as Oleic acid	<0.3 %m/m
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Fonterra does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product.

The typical values are an average of representative samples taken from across the manufacturing season, and are based on the typical composition.

CHEMICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	% m/m	15.7		16.0	ISO 8851-1
Milk Solids Not Fat	% m/m	1.4		2.0	Calculation
Milkfat	% m/m	81.4	80.0		ISO 8851-3
Salt	% m/m	1.5	1.0	1.9	ISO 15648 IDF 179

MICROBIOLOGICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g	<1000		10000	ISO 4833 MOD
Coliforms	cfu/g	<1		10	ISO 4832 MOD
Coagulase Positive Staphylococci	cfu/g	<10		10	ISO 6888-1 MOD
Escherichia coli	/g	Not Detected		Not Detected	ISO 11866-1 MOD
Listeria	/125 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 11290
Salmonella	/750 g	Not Detected		Not Detected	GeneUp-Biomerieux/ISO 6579
Yeasts and Moulds	cfu/g	<1		10	ISO 6611 MOD

PHYSICAL	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100 g	Pass		Pass	Fonterra

SENSORY	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Atypical/Typical	Typical	Typical		Sensory Analysis

**OTHER**

Fonterra will only ship this product to countries listed on the Import Eligibility Statement and Bidders Contracting Information file.

Where there is a "Typical" value or attribute listed anywhere in the Bulletin, or Product Specification, this is an indication only, and Fonterra Limited is not obliged to satisfy a "Typical" value so long as the product is still within specification.

The MIN and MAX values set out in the Product Specification section of the Bulletin are the specification limits that Fonterra Limited agrees to meet.

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GDT Specification - Fonterra New Zealand

DATE: 10 September 2024

**UNRESTRICTED**

## Fonterra will only ship Salted Creamery Butter, GDT Specification – Fonterra New Zealand to the Markets that are specifically listed below:

If you want this product shipped to a Market that is not listed below, please contact a Fonterra representative. There is no “obligation” on Fonterra to ship to a Market that is not listed or has not been agreed between the customer and Fonterra prior to purchase.

\*\* Prior to contracting with Fonterra importers or agents must ensure that they meet all registration requirements imposed by their importing government agencies.

This butter specification, does not meet the requirements needed for importation into the EU under Regulation (EC) No 2020/760, supplementing Regulation (EU) No 1308/2013 and Regulation (EU) 1306/2013.

## Destination Market

Australia  
Bangladesh  
Canada  
Chile  
EU  
Fiji  
Hong Kong  
Indonesia  
Malaysia  
New Zealand  
\*\*Nicaragua  
Nigeria  
Philippines  
Saudi Arabia  
Singapore  
South Africa  
Taiwan  
United States  
\*\*Venezuela

This Eligibility Statement should be used in conjunction with Product Bulletin Number and Selling Specification Number PB/SS 980