



DALE FARM – SPECIFICATION

Dale Farm Portions

Product Code: 0324

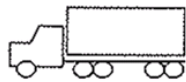
Dale Farm Limited Registered Office:

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



Delivery of Raw materials
(Bulk butter)



Decant from outer packaging



Temper



Decant from inner packaging



Load into Hopper



Fill and fold foil, date code applied



Pack into cases

Process Summary

Following the churning process butter is stored in deep freeze until required. Upon return from deep freeze butter is stripped from outer packaging to temper. Butter is then transferred to the portion packer hoppers. The butter is checked for a range of chemical parameters including moisture level and taste. Butter is then packed into foiled portions.

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

Salted butter portions

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Chemical & Organoleptic Analysis

Test	Specification	Frequency of Sampling
Moisture	15.8 +/- 0.1 %	1 per Batch (Flame Test)
Salt	1.8 +/- 0.2	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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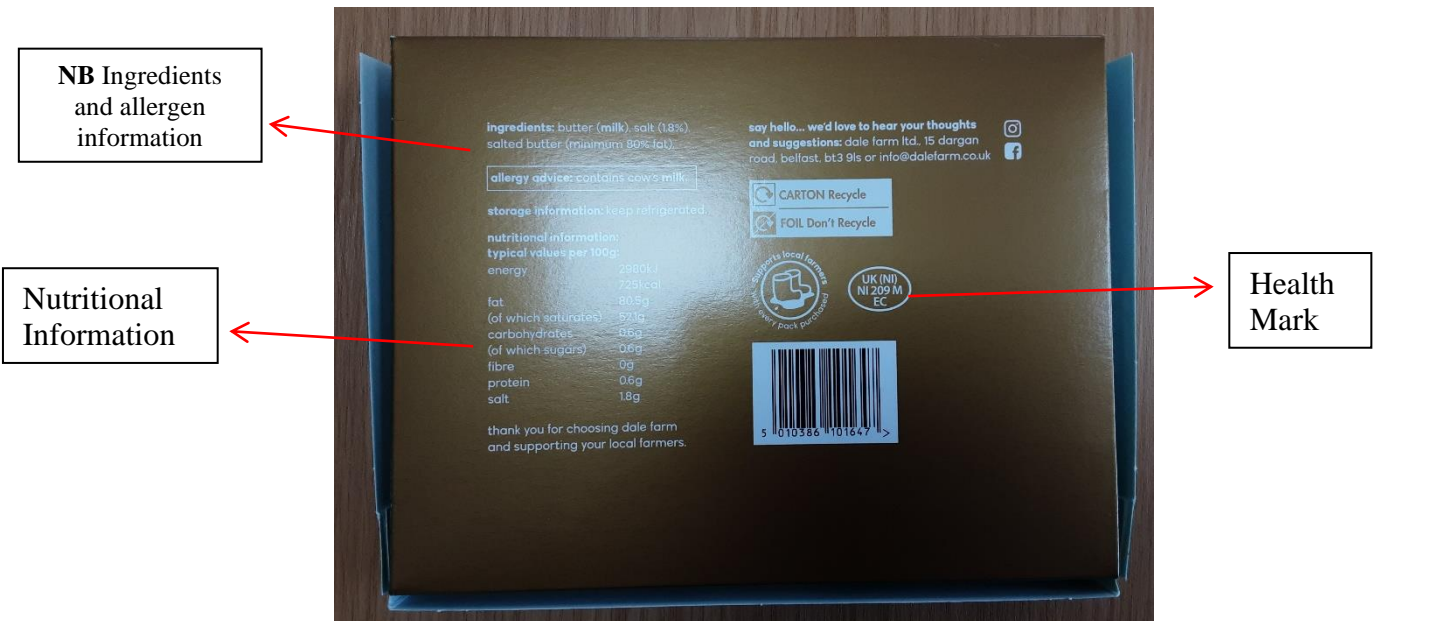
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Packaging

Dale Farm portions are packed into foil.

PCARC0002	Dale Farm Mini Portion 100 FIR
PFOIC0020	Dale Farm 7g Portion 55gsm
POUT00114	Dale Farm 7g Outer 100's



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Pack size	Packs/box	Box / Outer	Outer / layer	Layers/pallet	Outer /pallet
Size 7	100	5	31	9	279

Shelf Life

Stored under the following conditions:

Keep Refrigerated below 5°C

Standard shelf life: Fresh (Chilled): 180 days from production

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



Issued By: A. Smyth

Date: 17/09/2021

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