



11004 Specification for NÖM Butter 15 g

1. Product description

NÖM Butter is made from pasteurised cream.

2. Sensory characteristics

Appearance	light yellow
Odour	aromatic
Taste	mild acid, butter taste
Consistency	spreadable

3. Chemical and physical parameters

pH value	4,4 – 5,1
Fat	min. 82%
Fat free dry mass	max. 2%
Water	max. 16%

4. Microbiological parameters

Coliforms	n=5 c=2 m=0 M=10	n= sample size
Yeast/Mould	n=5 c=2 m=10 M=100	c= sample size allowed to be higher than m
Pathogens	neg/ 25g	m= amount of cfu
		M= cfu not to be exceeded

5. Hazardous substances and residues

Values not higher than values specified by the food legislation. Monitoring programme of the raw milk performed by the Austrian Agency for Nutritional Safety.

6. Provisional Nutritional values

Typical nutritional values per 100 g:

Energy	3054 kJ/743 kcal
Protein	0,7 g
Carbohydrate	0,6 g of which sugars 0,6 g
Fat	82,0 g of which saturates 49,2 g
Dietary fibre	0 g
Sodium	0,005 g

7. Legal requirements

NÖM Butter corresponds with the Austrian Food law and the valid and relevant legal requirements of the European Community.

8. Labelling

Legal Product

description butter from pasteurised cream, minimum 82% milk fat

Storing conditions Keep refrigerated (3-9°C). Use by: DD.MM.

Sanitary Oval AT 31057 EG

Document name: NÖM AG:
Product specification



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9. Shelf life

According to customer agreement

10. Allergens

According to food labelling regulation: milk and dairy products (including lactose)

11. GMO Genetic modified organisms

No special labelling necessary according to EC regulation EC 1829/2003 and 1830/2003.

12. Packaging

Aluminium layered paper foil

Document approval

Name:	Created by: Birgit Fitz	Checked by: Andreas Hagen	Approved by: Franz Notbauer
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