

**PRODUCT SPECIFICATION**  
**PRODUCT NAME: Butter GHEE**

**1. DESCRIPTION**

Butter GHEE is produced from sweet or whey cream and/or butter derived from whole cow's milk, which is heat treated at 80 °C for 15 secs min then centrifugally separated and pasteurized at 90 °C for 30 secs min to procedure a finished product containing not less than 99.8% fat. The finished product is packed into cans or tubs.

Country of origin: United Kingdom

Veterinary number: GB CY 005

**2. INGREDIENTS**

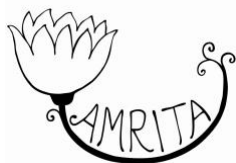
Butter GHEE fat 99.8%, Water 0.2%.

**3. SENSORY CHARACTERISTICS**

**Color:** Pale creamy/yellow solid fat which melts to a clear yellow/russet oil at temperatures in excess of 34 °C. (Organoleptic method).

**Texture:** Free from particulate matter with a smooth fine grain structure.

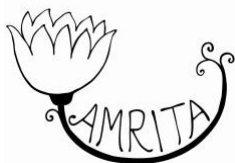
**Odor:** Mild flavour typical of pure butter fat. No off flavour (Organoleptic method).



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**4. ORGANOLEPTIC, CHEMICAL AND MICROBIOLOGICAL PARAMETERS**

Analysis	Limits	Test method	Data/ Protocol number
<b>Insoluble impurities content, g/100g</b>	0,01 Max	LST EN ISO 663:2017	
<b>Moisture, %</b>	0,2 Max	ISO 5536 I IDF 23	
<b>Water content, %</b>	0,2 Max	IQ-LN-0104	
<b>Fat content, %</b>	99,8 Min	IQ-LN-0104	
<b>Lactose, %</b>	< 0,1	R- Biopharm:10986119035	2021-02-09 Nr. 1- 21/02483/1CH
<b>Density at 30 °C, kg/l</b>	0.92	-	
<b>Peroxide value, mekv O2/kg</b>	0,5 Max	ISO 3976:2006	2022-11-22 Nr.1- 22/25373/1CH
<b>FFA, %</b>	0.35 Max	ISO 1740:2004	2022-11-22 Nr.1- 22/25373/1CH
<b>Heavy metals</b>	Lead (Pb) – max 0,02 mg/kg	According to Commision Regulation No. 1881/2006 of 19 December 2006	
<b>Pesticides</b>	-	According to Regulations 396/2005 of 23 February 2005	
<b>Dioxins PCB</b>	Maximum sum of dioxins 2,5 pg/g fat Sum of dioxin+polychlorinated biphenyl max 5,5 pg/g fat Sum of PCB28, PCB52, PVB101, PCB138, PCB153,	According to Commision Regulation No. 1881/2006 of 19 December 2006	



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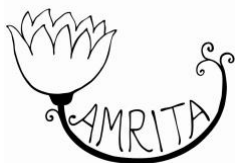
	PCB180 max 40 ng/g fat		
<b>Polycyclic Aromatic Hydrocarbon, µg/kg</b>	< 20	According to Commission Regulation No. 1881/2006 of 19 December 2006	
<b>Test property</b>			
<b>Total aerobic microbial count at 30° C, 1g</b>	Max 1000	LST EN ISO 4833-1:2013	2022-11-14 Nt. 1-22/25374/1M
<b>Total combined yeasts and moulds count, 1 g</b>	Max 50	EN ISO 6611	
<b>Coliform bacteria, 1 g</b>	< 10	EN ISO 4832	
<b>E.coli bacteria, 1 g</b>	< 10	EN ISO 16649	
<b>Enterobacteriaceae, 1g</b>	< 10	EN ISO 21528	
<b>Coagulase positive Staphylococcus, 1g</b>	< 10	EN ISO 6888	
<b>Salmonella</b>	Absent in 25 g	EN ISO 6579	
<b>Listeria monocytogenes</b>	Absent in 25 g	EN ISO 11290	

**5. NUTRITIONAL FACTS**

Average quantity per 100 g, test method is calculated.

Energy/ Calories	3693 kJ/898 kcal
Total Fat	99,8 g
Including saturated fat	66 g
Trans fatty acids (natural)	4-5g
Carbohydrate	< 0,1 g
Including sugars	< 0,1 g
Protein	< 0,1 g
Fibre	< 0,1 g
Salt	< 0,1 g

**6. PACKING, STORAGE**



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**PACKING**

The finish product is carefully packed into cans.

Primary:

Cans – 500 g.

Secondary:

Carton box.

**STORAGE CONDITIONS**

The Ghee butter should be stored in dry, clean, out of direct sunlight, ambient temperature odorless warehouse. Shelf life is 15 months. Once opened store in the refrigerator.

**7. ALLERGENS**

**According to Regulation (EU) No. 1169/2011 milk and milk products on the label should be presented as allergens.**

Note:

Chemical criteria: Heavy metals and Mycotoxins does not exceed the norms of the EU regulation 1881/2006 and amendments to this regulation. Pesticides does not exceed the norms of the EU regulation Nr. 396/2005.

Physical criteria: The product is filtered with a filter, which a mesh diameter is 1 mm.

GMO: Butter GHEE is produced from sweet or whey cream and/or butter derived; using whole cow's milk which has not been subject to genetic modification or the inclusion genetically modified organisms (GMO).

Usage: Suitable for anyone except babies.

Quality Manager  
Dr. Natalija Liškauskienė  
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