



# Specification

Doc.-No. S-9253-E

Revision 11

Page 1/4

## PRODUCT

# Meggle GARLIC BUTTER

### 1. Name of the food (generic name)

Butter preparation.

### 2. Product description

The MEGGLE Garlic Butter is a butter speciality produced of butter and a well-balanced garlic preparation.  
62% milk fat.

### 3. Product composition

#### 3.1 Ingredients

Butter, water, garlic 7%, spices, salt, starch, lemon juice\*, natural garlic flavouring.  
\*from concentrate

Date of issue: 19.03.2013

	Check			Approval
Date of issue	14.03.2013	19.03.2013	13.03.2013	19.03.2013
Electronic Signature	Josef Bock, Sales	Stefan Dreiheller, Regulatory Affairs	Rudolf Kahl, Prod.Develop.	Gabriele Mueller, QA/QM
Date of issue	13.03.2013	19.03.2013	15.03.2013	
Electronic Signature	Michael Muench, Production	Klothilde Wimmer, QC	Markus Zimmer, QC	

## 3.2 Nutritional information

	per 100 g	% GDA
Energie value	2379 kJ 578 kcal	29
Fat	62 g	89
Of which saturates	41 g	205
Carbohydrate	3.7 g	1
Of which sugars	1.7 g	2
Protein	1.2 g	2
Salt	2.0 g	33
Sodium	0.78 g	33
Fibres	<0.5 g	<1

## 4. Quality standards

### 4.1 Sensoric features

Appearance	like butter with many homogenously distributed pieces of garlic
Odour/taste	spicy, intense of garlic

### 4.2 Chemical/physical

Fat	§ 64 LFGB L03.00-8/ ISO 1735	62%
pH		4-5

### 4.3 Microbiological:

Enterobacteriaceae	ISO 21528	< 10 / g
Listeria monocytogenes	ISO 11290	negative / 25 g
Salmonella spp.	§ 64 LFGB L00.00-20/ ISO 6579	negative / 25 g

## 5. Allergy Information

Based on used ingredients according to the relevant legal requirements of the EU and Germany

Yes	No	Allergen	Yes	No	Allergen
	X	Cereals containing gluten*		X	Nuts*
	X	Crustaceans *		X	Celery*
	X	Eggs*		X	Mustard*
	X	Fish*		X	Sesam seeds*
	X	Peanuts *		X	Sulphur dioxide and sulphites
	X	Soybeans *		X	Lupin*
X		Milk* (incl. lactose)		X	Molluscs*

\*and products thereof

## 6. Storage/Transport

- Clean, dry, package undamaged
- Cooling < 10 °C without interruption or deep frozen (≤-18 °C)
- Refrigerated truck, truck for deep frozen transport

## 7. Batch Coding

<dd.mm.yyyy> or <dd/mm/yyyy> or <dd/mm/yy>  
<xxx><xxx><hhmm>

With:

<date of minimum durability>  
<code of the machinery><day of year (001 – 365)><time>

## 8. Suitability for specific diets

The product is suitable for following specific diets:  
Ovo-lacto-vegetarian (according to definition of European Vegetarian Union)  
Coeliacs: The product does not contain ingredients containing gluten.

## 9. Place of provenance /approval number, Country of origin

Molkerei MEGGLE Wasserburg GmbH & Co. KG / DE BY 111 EG  
Germany

## 10. Customs tariff number

According to EU legislation

04052030

## 11. Regulatory Information

The product conforms to the relevant legal requirements of the EU and Germany in the currently valid version.

### **Traceability**

Traceability according to the relevant legal requirements of the EU and Germany in the currently valid version is assured.

### **Hygiene / HACCP**

The production of the product conforms to the relevant legal hygiene requirements of the EU and Germany in the currently valid version. An HACCP system is installed.

### **GMO**

According to the relevant legal requirements of the EU and Germany in the currently valid version the product does not have to be labeled regarding GMO. The product is not a genetically modified organism (GMO). It does not contain GMO and does not consist of GMO. It is not produced from GMO and does not contain ingredients produced from GMO.

### **Residues and contaminants**

The product fulfils the demands of the relevant legal requirements of the EU and Germany in the currently valid version regarding residues and contaminants.

### **Irradiation treatment**

The product and its ingredients have not been treated with ionising radiation.

### **Packaging**

The used packaging material conforms to the relevant legal requirements of the EU and Germany in the currently valid version for food contact materials. Declarations of compliance of the packaging manufacturer are available. We confirm that the packaging material is adequately used.

### **Certification**

DIN EN ISO 9001

DIN EN ISO 14001

IFS Food – International Featured Standards Food

### **Notes**

This information is confidential. Compliance with food legislation and requirements other than of the EU and Germany is within the responsibility of the customer. The information contained herein is reliable to the best of our knowledge and belief.