

CODEX STANDARD FOR BUTTER*CODEX STAN A-1-1971, Rev.1-1999, Amended in 2003 and 2006***1. SCOPE**

This Standard applies to butter intended for direct consumption or for further processing in conformity with the description in Section 2 of this Standard.

2. DESCRIPTION

Butter is a fatty product derived exclusively from milk and/or products obtained from milk, principally in the form of an emulsion of the type water-in-oil.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 RAW MATERIALS**

Milk and/or products obtained from milk.

3.2 PERMITTED INGREDIENTS

- Sodium chloride and food grade salt
- Starter cultures of harmless lactic acid and/or flavour producing bacteria
- Potable water.

3.3 COMPOSITION

| | |
|-------------------------------------|---------|
| Minimum milkfat content | 80% m/m |
| Maximum water content | 16% m/m |
| Maximum milk solids-not-fat content | 2% m/m |

4. FOOD ADDITIVES

Food additives listed in Tables 1 and 2 of the Codex General Standard for Food Additives (CODEX STAN 192-1995) in Food Category 02.2.1.1 (Butter and concentrated butter) may be used in foods subject to this standard.

5. CONTAMINANTS**5.1 HEAVY METALS**

The products covered by this Standard shall comply with the maximum limits established by the Codex Alimentarius Commission.

5.2 PESTICIDE RESIDUES

The products covered by this Standard shall comply with the maximum residue limits established by the Codex Alimentarius Commission.

6. HYGIENE

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57-2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

7. LABELLING

In addition to the provisions of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) and the General Standard for the Use of Dairy Terms (CODEX STAN 206-1999), the following specific provisions apply:

7.1 NAME OF THE FOOD

The name of the food shall be “Butter”. The name "butter" with a suitable qualification shall be used for butter with more than 95% fat.

7.1.1 Butter may be labelled to indicate whether it is salted or unsalted according to national legislation.

7.2 DECLARATION OF MILKFAT CONTENT

If the consumer would be misled by the omission, the milkfat content shall be declared in a manner found acceptable in the country of sale to the final consumer, either (i) as a percentage by mass, or (ii) in grams per serving as quantified in the label provided that the number of servings is stated.

7.3 LABELLING OF NON-RETAIL CONTAINERS

Information required in Section 7 of this Standard and Sections 4.1 to 4.8 of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), and, if necessary, storage instructions, shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer or packer shall appear on the container. However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF SAMPLING AND ANALYSIS

See CODEX STAN 234-1999.