



Government
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**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Butter and Margarine

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-26 – Butter and Margarine

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

[FQS-26-01 – Butter](#)

[FQS-26-02 – Margarine](#)

[Applicable Regulations and Resources for Butter and Margarine](#)

FQS-26-01 – Butter

Description

1. Butter is made from milk fat by churning fresh or fermented cream or milk. Butter consists of butterfat, water and milk proteins. Butter is most frequently made from cows' milk, but it can also be manufactured from the milk of other mammals, including sheep, goats, buffalo, and yaks. For the purpose of this specification, butter shall be the product manufactured from the milk of cows. Salt flavourings and preservatives are sometimes added to butter.
2. Butter supplied must be in compliance with:
 - a. the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#); and
 - b. food packaging and labelling requirements specified by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).
3. All butter supplied must:
 - a. be in full compliance with the requirements of the [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 8, Dairy Products](#);
 - b. be graded Canada 1 as per the grade requirements outlined in the [Dairy Products Regulations \(SOR/79-840\)](#);
 - c. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#); and
 - d. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - e. made from pasteurized milk;
 - f. be of a typical flavour;
 - g. be a smooth texture;
 - h. be firm;
 - i. be uniform in colour;
 - j. contain not less than 80% milk fat;
 - k. be of the type and size specified and shall meet the characteristics as described in [Table 1](#); and
 - l. be labelled according to the [Dairy Products Regulations \(SOR/79-840\)](#).

4. All butter procured outside Canada must:
- a. be in full compliance with the requirements of the [Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#), (or its equivalent in the country of origin);
 - b. have originated in a country that has a system substantially equivalent to those prescribed by the [Dairy Products Regulations \(SOR/79-840\)](#);
 - c. be graded Canada 1 (or the equivalent in the country of origin) as per the grade requirements outlined in the [Dairy Products Regulations \(SOR/79-840\)](#);
 - d. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#); and
 - e. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All butter shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
 - g. made from pasteurized milk;
 - h. be of a typical flavour;
 - i. be a smooth texture;
 - j. be firm;
 - k. be uniform in colour;
 - l. contain not less than 80% milk fat;
 - m. be of the type and size specified and shall meet the characteristics as described in [Table 1](#); and
 - n. be labelled according to the [Dairy Products Regulations \(SOR/79-840\)](#).

FQS-26-01-01 - Table 1: Types of Butter

Type of Butter	Characteristics
Salted butter	Salted butter has a longer shelf-life than sweet butter. The word salted must be shown in close proximity to the common name. May contain milk solids, bacterial culture, salt and permitted food colour as per the Dairy Products Regulations (SOR/79-840) . All butter is usually salted unless it specifically says unsalted.
Unsalted butter	Unsalted butter is preferred in baking so the baker has control over the salt content. Unsalted butter is more perishable since salt act as a preservative. The word unsalted must be shown on the principal display, in close proximity to the common name on the panel of the container.
Whipped butter	The volume of whipped butter increases 25-30%. Whipping is achieved by injecting an inert gas (nitrogen) into the butter after churning. The word whipped butter must be shown on the principal display, in close proximity to the common name on the panel of the container.
Clarified Butter	Clarified Butter shall be a product prepared from butter or cream by removing most of the water and solids (not fat content) and shall contain not less than 99.3 per cent milk

Type of Butter	Characteristics
	fat and not more than 0.5 per cent water.

Packaging

5. All butter supplied must meet the requirements of the [Dairy Products Regulations \(SOR/79-840\)](#), the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).

Storage and Distribution

6. Store air tight at refrigeration temperatures for one month for regular and two weeks for unsalted, or both in the freezer for up to 6 months.

FQS-26-02 – Margarine

Description

7. Margarine is a plastic or fluid emulsion of water in fats, oil or fats and oils that are not derived from milk. Margarine is vegetable fat that is processed into a spread. Margarine is produced with a combination of different types of vegetable oils. Margarine as a generic term can indicate any of a wide range of butter substitutes.

8. All margarine supplied must be in compliance with:

- a. the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#), and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#).

9. All margarine supplied must:

- a. be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and [Food and Drug Regulations \(C.R.C., c. 870\)](#), [Division 9, Fats and Oils](#);
- b. be produced, handled and packaged under sanitary conditions in accordance with the [Codex Alimentarius - General Principles of Food Hygiene](#);
- c. be prepared from fully refined oils or fats, water (in combination with dried milk products) and other optional ingredients as set forth in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#);
- d. be prepared in an establishment that is registered under the [Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#) and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
- e. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
- f. come from a facility that meets HACCP criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
- g. where vegetable oil is used, be prepared from fully refined oils of vegetable origin;
- h. have a transfat content of less than 2% of the total fat content. Health Canada provides information on [TRANSforming the Food Supply \[Health Canada, 2006\]](#);
- i. shall have a pleasant, delicate flavour and aroma;
- j. shall be free from objectionable odours or flavours or any kind;
- k. shall have a uniform colour and a smooth texture and shall possess good melt-in-mouth characteristics; and

1. shall be of the size and type specified according to the characteristics as outlined in [Table 2](#).
10. All margarine procured outside of Canada must:
- a. be in full compliance with the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 9, Fats and Oils](#) (or its equivalent in the country of origin);
 - b. have originated in a country that has a system substantially equivalent to those prescribed by the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\), Division 9, Fats and Oils](#);
 - c. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All margarine shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
 - d. be produced, handled and packaged under sanitary conditions in accordance with the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - e. be prepared from fully refined oils or fats, water (in combination with dried milk products) and other optional ingredients as set forth in the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#) and the [Food and Drug Regulations \(C.R.C., c. 870\)](#) (or its equivalent in the country of origin);
 - f. must be prepared in an establishment that is registered under the [Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#) and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
 - g. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - h. come from a facility that meets HACCP criteria as outlined in the Annex to [Codex Alimentarius - General Principles of Food Hygiene](#);
 - i. where vegetable oil is used, be prepared from fully refined oils of vegetable origin;
 - j. have a transfat content of less than 2% of the total fat content. Health Canada provides information on [TRANSforming the Food Supply \[Health Canada, 2006\]](#);
 - k. shall have a pleasant, delicate flavour and aroma;
 - l. shall be free from objectionable odours or flavours of any kind;
 - m. shall have a uniform colour and a smooth texture and shall possess good melt-in-mouth characteristics; and
 - n. shall be of the size and type specified according to the characteristics as outlined in [Table 2](#).

FQS-26-02-02 – Table 2: Types of Margarine

Type	Characteristics
Margarine	Shall meet the characteristics as outlined in the Food and Drug Regulations (C.R.C., c. 870), Division 9, Fats and Oils .
Calorie-reduced margarine	Shall contain no more than 40 percent fat, oil or fat and oil and 50 percent of the calories that would be normally percent in the product if it were not calorie-reduced. Meets criteria as outlined in B.09.017 Calorie Reduced Margarine of the Food and Drug Regulations (C.R.C., c. 870), Division 9, Fats and Oils .
Soft margarine	Referred to as margarine, which has not been hydrogenated and contains less trans

	fatty acids.
Non-hydrogenated margarine	Refers to margarine that has not been hydrogenated at all. It contains no trans fats.
All vegetable margarine	Contains only vegetable fats and no traces of animal or other fats will be added in the process of making vegetable margarine.
Soya margarine	Refers to margarine made from 100% soy oil. Can be marketed as all vegetable margarine.

Packaging

11. Margarine shall be in compliance with the [Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#) and the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#). Unless otherwise specified, normal commercial packaging, labelling, packing and marking shall be accepted. It shall be supplied in sizes specified.

Storage and Distribution

12. Margarine shall have been manufactured and packaged not more than thirty days prior to delivery.

13. Regular margarine should be stored at room temperatures around 28-30°C. It usually has a shelf life of 9 months and therefore it should not be over stored longer.

14. Soft margarine and light margarine should be stored at refrigerator temperatures, between 4-7°C and have a shelf life of about 12 months.

Applicable Regulations and Resources for Butter and Margarine

[Food and Drug Regulations \(C.R.C., c. 870\)](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 8, Dairy Products](#)

[Food and Drug Regulations \(C.R.C., c. 870\), Division 9, Fats and Oils](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Consumer Packaging and Labelling Act \(R.S.C., 1985, c. C-38\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Dairy Products Regulations \(SOR/79-840\), Operation and Maintenance of Registered Establishments](#)

[Dairy Products Regulations \(SOR/79-840\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[TRANSforming the Food Supply \[Health Canada, 2006\]](#)

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)