

PRODUCT INFORMATION SHEET

Sweet Cream Butter, Salted

Product Description

Sweet Cream Butter is obtained from pasteurized sweet cream from pure cow's milk in a continuous churning and kneading process, while adding a small amount salt.

25 kg

Salt	Chemical	Typical value	Specification
Salt	Fat	81.5	80,0 – 81,9 % min.
Moisture 15.8 16.0 % max. pH 6.5 6.5 6.0 - 6.8 Peroxyde Value 0.5 meq. O./kg max. Free Fatty Acids (as oleic acid) 0.6 % max. Sensory Colour 0 light yellow 0.7 Taste 1 authentic, free from foreign flavours 0.7 Taste 2 authentic, free from off tastes 0.7 Foreign material 2 absent; visual, metal detection 0.7 Microbiological 0.7 Standard Plate Count 0.7 Yeast & Moulds 0.7 Coliforms 0.7 E-Coli 0.7 In 100 0.7 In 100 0/g max. Coliforms 0.7 In 100 0/g max. In 100 0/g m	Milk Solids Non Fat	1.5	2.0 % max.
PH 6.5 6.0 - 6.8 Peroxyde Value 0.5 meq.O/kg max. Free Fatty Acids (as oleic acid) 0.6 % max. Sensory Colour light yellow authentic , free from foreign flavours flavours flavours flavours Taste authentic, free from off tastes foreign material absent; visual, metal detection Microbiological Standard Plate Count < 1,000 10,000 /g max. Yeast & Moulds < 10 100 /g max. Coliforms < 1 < 10 /g E-Coli negative negative / g Salmonella negative negative / g Listeria negative negative / g Nutritional Information Energy content 3,050 kJ/100 g Storage & Keeping Periods Storage & Keeping Periods Storage at -18 °C Date of production + 8 weeks. Frozen at -18 °C Date of production + max. 1 year.	Salt	1.3	2.0 % max.
Peroxyde Value 0.5 meq.O/kg max. Free Fatty Acids (as oleic acid) 0.6 % max. Sensory Colour light yellow odur authentic , free from foreign flavours Taste authentic, free from off tastes Foreign material absent; visual, metal detection Microbiological Standard Plate Count < 1,000 10,000 /g max. Yeast & Moulds < 10 100 /g max. Coliforms < 1 < 10 /g E-Coli negative negative / g Salmonella negative negative / g Listeria negative / g Nutritional Information Energy content 3,050 kl/100 g Storage & Keeping Periods Storage & Keeping Periods Storage of production + 8 weeks. Frozen at -18 °C Date of production + max. 1 year.	Moisture	15.8	16.0 % max.
Free Fatty Acids (as oleic acid) Sensory Colour Odour Ilight yellow authentic , free from foreign flavours Taste Foreign material Microbiological Standard Plate Count Yeast & Moulds Coliforms Incoliforms Incolifor	рН	6.5	6.0 - 6.8
Sensory Colour light yellow authentic , free from foreign flavours flavours flavours authentic, free from off tastes Foreign material absent; visual, metal detection Microbiological Standard Plate Count < 1,000 10,000 /g max. Yeast & Moulds < 10 100 /g max. < 10 /g max.	Peroxyde Value		0.5 meq.O ₂ /kg max.
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Yeast & Moulds < 10			
Coliforms < 1			
E-Coli negative negative / g Salmonella negative negative / 25 g Listeria negative negative / g Nutritional Information Energy content 3,050 kJ/100 g Storage & Keeping Periods Stored dry and cool at 2 to 8°C Date of production + 8 weeks. Frozen at -18 °C Date of production + max. 1 year.	Yeast & Moulds	< 10	
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Energy content 3,050 kJ/100 g Storage & Keeping Periods Stored dry and cool at 2 to 8°C Date of production + 8 weeks. Frozen at -18 °C Date of production + max. 1 year.	Listeria	negative	negative / g
Energy content 3,050 kJ/100 g Storage & Keeping Periods Stored dry and cool at 2 to 8°C Date of production + 8 weeks. Frozen at -18 °C Date of production + max. 1 year.			
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Stored dry and cool at 2 to 8°C Prozen at -18 °C Date of production + 8 weeks. Date of production + max. 1 year.	Energy content	3,050 kJ/100 g	
Stored dry and cool at 2 to 8°C Prozen at -18 °C Date of production + 8 weeks. Date of production + max. 1 year.			
Frozen at -18 °C Date of production + max. 1 year.		Date of production + 8 weeks.	
Chilled after defrosting at 2-6 °C Date of thawing + 7 weeks		Date of production + max. 1 year.	
	Chilled after defrosting at 2-6 °C	Date of thawing + 7 weeks	

Quality and assurance

25 kg cardboard box, wrapped in

Packaging

foil(HDPE)

The product is manufactured in accordance with international standards and guidelines. Each package is marked to enable trace back.