



Black Lion International
Dairy, your source of Life

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.

Chemical	Typical value	Specification
Fat	81.5	80,0 – 81,9 % min.
Milk Solids Non Fat	1.5	2.0 % max.
Salt	1.3	2.0 % max.
Moisture	15.8	16.0 % max.
pH	6.5	6.0 - 6.8
Peroxyde Value		0.5 meq.O ₂ /kg max.
Free Fatty Acids (as oleic acid)		0.6 % max.

Sensory

Colour	light yellow	
Odour	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 /25 g
Listeria	negative	negative / g

Nutritional Information

Energy content	3,050 kJ/100 g	
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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.	
Chilled after defrosting at 2-6 °C	Date of thawing + 7 weeks	

Packaging

25 kg cardboard box, wrapped in foil(HDPE)	25 kg	
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Quality and assurance

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