

SPECIFICATION SHEET

Sweet Cream Butter, Unsalted 82% Milk Fat

Product Description

Sweet Cream Butter is obtained from pasteurized sweet cream from pure cow's milk in a continuous churning and kneading process.

Chemical	Typical value	Specification
Milk Fat	82.0-82.5	82.0 % min.
Milk Solids Non Fat	1.7-1.9	2.0 % max.
Moisture	15.8-15.9	16.0 % 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	
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.