

SPECIFICATION**SWEET CREAM BUTTER, frozen**

Product has been manufactured from the cream that was pasteurized for at least 0,01 seconds at 100°C or was subjected to a similar treatment. Free from foot and mouth disease for the past 12 months prior to export. Goods are fit for human consumption

Sensory evaluation Clean, taste and odor proper to butter.

Chemical / Physical properties

Moisture	16 pct.max
Fat content	82 pct.min
Dry matter	2 pct.max
pH	6,2....6,8
FFA	max 0,34 pct. as oleic acid
P.O. value	max 0,2 meq O ₂ /kg fat

Microbiological properties

Total plate count	5000 /g max
Coliforms	absent in 0,01 g
Salmonella	absent in 25 g
Lysteria	absent in 25 g
Yeast & Mould	10 g max

Transportation and storage conditions: -18°C ... - 25 °C

Made in EU