

**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 <sub>2</sub> /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