

Unsalted Sweet Cream Butter

Unsalted Lactic Butter

Technical Specification

Description	The product obtained from pasteurized cream by centrifugation and pasteurization full milk subjected to a process of churning with added or without starter additive
Ingredients	Pasteurized cream, starter (in case of Lactic Butter)

NUTRITION VALUE in 100 g of PRODUCTS	
Energy value in	3111kJ (746 kcal)
Protein	0,6 g +- 0,2
Carbohydrate	1,3 g +- 0,2,
Fat	82 g

ORGANOLEPTIC REQUIREMENTS	
Appearance	Loose, homogenous powder, acceptable some clumped powder easily disappeared after press
Colour	Uniform colour, from light creamy to yellow, without the visible moisture
Taste and aroma	Clean, without foreign taste and odor

CHEMICAL AND PHYSICAL PARAMETERS		
Moisture	Max 16	%
Fat content	Min 82	%
FAT Acidity	Max 2,0	°SH
pH: Unsalted Sweet Cream Butter Unsalted Lactic Butter	4,5 – 6,9 4,9 -5,3	pH
Non fat dry matter	< 0,02	mg/kg
The effectiveness of pasteurization	+	
Heavy metals; Lead (Pb)	Min 75,0	%
Pesticides	DDT 0,04 HCB 0,01 alfa, beta, gamma HCH 0,001 – 0,004	Mg/kg
Dioxins: WHO-PCDD/F-TEQ	2,5 5,5	pg/g pg/g

WHO-PCDD/F-PCB-TEQ ICES - 6	40	ng/g
Radioactive contamination: Cs -134, Cs – 137 Sr – 90	Max 370 Max 125	Bq/kg

MICROBIOLOGICAL Parameters

Listeria monocytogenes	absent	25 g
Salmonella	absent	25 g
Coliforms	absent	0,01 g
Moulds	Max 100	cfu/g
Yeasts	Max 300	cfu/g

ALLERGENS

Milk and products thereof	yes	Crustaceans and products thereof	no
Cereals containing gluten and products thereof	no	Fish and products thereof	no
Soya bean and products thereof	no	Celery and products thereof	no
Eggs and products thereof	no	Mustard and products thereof	no
Peanuts and products thereof	no	Sesame and products thereof	no
Nuts and products thereof	no	Sulphur dioxide and sulphites	no
Lupine and and products thereof		Mollusc and products thereof	no

Declaration GMO	The product does not contain and has not been produced from genetically modified organisms.
PACKAGING	The product is packed in blocks of 25kgs net weight in cardboard cartons with a HDPE liner.
Consumer use	It can be used as ingredient for food products.
Shelf life	<ul style="list-style-type: none"> • Not frozen (temp. +2 - +6 C) – expiry date: 39 days • Frozen (temp. -18,1 - -22 C) - expiry date: 6 months • Frozen (temp. -22,1 - -30 C) – 12 months
STORAGE AND TRANSPORT CONDITIONS	Dry and clean warehouse, relative humidity max 85%

 **Foodcom S.A.**

+48 22 652 36 59
Website: www.foodcom.pl