

Product description**Physical chemical analysis**

Description Bio butter is made in the process of churning fresh or fermented cream or milk a special machine

Water content Max. 16 %

Taste and smell Fresh, sweet

Fat content Min. 82 %

Appearance Homogeneous throughout the mass

ph 6,2 - 6,8

Color Light yellow

Nutritional analysis (approximately per 100g)**Microbiological analysis**

Energy 3051 / 742 kJ / kcal

Coliform 0.01 g < 1

Carbohydrates 0,3 g

Salmonella Absent

Protein 0,7 g

**Enterobacteria-
ceae** 1 g < 10

Salt 0,02 g

**Staphylococcus
aureus** Absent

Others specs**Our certificates**

Allergens Milk and products thereof (including lactose)

GMO The product does not contain and has not been produced from genetically modified organisms.

Storage Dry and clean warehouse , temperature 2 - 6 *C



Formulated

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