

Product description

Description Butter made from pasteurized cream, non-acidified or acidified (cream) with a uniform color, smooth surface, naturally dyed (natural dyes allowed), packed in collective packages

Taste and smell Pure, slightly sour, lactic, light aftertaste of pasteurization, slightly fatty, incomplete flavor and smell, slightly deviated from pure, is allowed;

Appearance Carefully formed, of a uniform color, slightly more intense on the surface is allowed, correct indentation, smooth and dry surface;

Color Uniform, slightly more intense on the Surface, slightly creamy to cream

Physical chemical analysis

Water content Max. 16 %

Fat content Min. 82 %

Nutritional analysis (approximately per 100g)

Energy 3062 / 745 kJ / kcal

Carbohydrates 0,6 g

Protein 0,7 g

Salt 0 g

Microbiological analysis

E. coli N=5, c=0, m, M =10 /g

Salmonella Absent

Staphylococcus aureus Absent

Others specs

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 to 10 °C

Our certificates


Formulated

 Izabella Kędzierska
 ikedzierska@foodcom.pl
 +48 22 652 36 59

Approved by

 Mateusz Augustyniak
 maugustyniak@foodcom.pl
 +48 22 652 36 59