

Product description

Description Whey butter is made from the whey cream that is produced from whey by centrifugation of natural cheeses.

Taste and smell Typical for unsalted whey butter

Appearance The consistence is well spreadable in cutting are possible small drops of water or buttermilk

Color Natural, yellowish

Physical chemical analysis

Water content Max. 21 %

Fat content Min. 76 %

Microbiological analysis

Escherichia coli $<10^5/1g$

Salmonella Absent

Mould and yeasts No visible growth

Listeria monocytogenes 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 of 2 °C to 8 °C

Our certificates



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