

## **BIO BUTTER**

Your Business with our Experience	Specification Date	n code BB/1/F 30/07/2021
Product description	Physical chemical anal	ysis
<b>Description</b> 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 analysi	s
<b>Energy</b> 3051 / 742 kJ / kcal	Coliform	0.01 g <1
Carbohydrates 0,3 g	Salmonella	Absent
Protein 0, 7 g	Enterobacteria- ceae	1 g < 10
<b>Salt</b> 0, 02 g	Staphylococcus aureus	Absent
Others specs	Our certificates	
Allergens Milk and products thereof (including lactose)		
<b>GMO</b> The product does not contain and has not been produced from genetically modified organisms.	BR©S Agents and Brokers CLEVISICATED	The second
StorageDry and clean warehouse , temperature 2 - 6 *C		
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