

## **BUTTEROIL**

Specification code Date

AMF/8/FAT 30/07/2021

Product description		Physical chemical analysis	
Description	Butter oil obtained from cream or butter exclusively from pasteurized cows milk for use in bakery, confectionary, ice cream and other food applications produced in compliance with all relevant EU food legislation	Water content	Max. 0,2 %
Taste and sm		Fat content	Min. 99,8 %
Appearance	Smooth liquid above room temperature		
Color	Butter like color		
Nutritional analysis (approximately per 100g)		Microbiological analysis	
Energy	3750 / 898 kJ / kcal	E. coli	<10 cfu/g
Carbohydrat	<b>es</b> 0,01 g	Salmonella	Absent
Protein	0,01 g	Mould and yeasts	≤50 cfu /g
Salt	0 g	Listeria monocy- togenes	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.	BRGS Agents and Brokers CERTIFICATED	7.5
Storage	Dry and clean warehouse , temperature <5*C		
		Formulated	Izabella Kędzierska

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Approved by

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