

Product description

Product characteristics	Butter obtained from the cream
Ingredients	Pasteurized cream
Allergens	Milk proteins - raw material
GMO	GMO-free product
Consumer purpose	For further processing

Physicochemical characteristics

Appearance	Color, water distribution - carefully formed, uniform color, slightly more intense color on the surface is allowed, embossing is correct, surface is smooth and dry
Consistency	Uniform, compact, slightly hard, slightly greasy, single drops of free water are permissible
Taste and smell	Slightly sour, light aftertaste typical of whey, slightly different from pure
Water content	No more than 16% (m/m)
Fat content	Not less than 82% (m/m)
Pasteurization effectiveness	Positive
FFA level	Max 0.4
pH	4.0 – 6.8
Peroxide value	Max 4.5
Metal content (Regulation EC 1881/2006)	Pb below 0.10 – mg/kg
Pesticide content - in accordance with Regulation EC 396/2005	
Dioxin content (Regulation WE 1259/2011) - WHO-PCDD/F-TEQ below 2,5 pg/g fat, WHO-PCDD/F-PCB-TEQ below 5,5 pg/g fat, total PCB28, PCB52, PCB101, PCB138, PCB153 i PCB180 - below 40 ng/g fat	
Benzopyrene (Regulation EC – 1881/2006)	Not more than 2.0 µ/kg fresh mass

Microbiological characteristics Regulation (EC) 2073/2005

E. coli bacteria	Below 10 jtk/g
Listeria monocytogenes	Absent in 25g
Salmonella	Absent in 25g

Our certificates

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Formulated

Approved by

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Packaging description

Single packaging	Blocks 10kg/25kg in printed cardboard boxes lined with PE bag with a quality certificate, in accordance with Regulation (EC) 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.
Net weight	10 kg, 25 kg
Storage conditions	Individual packaging packed in collective cartons. Storage on pallets in a maximum of 7 layers. All items are wrapped in stretch foil. A clean, dry, well-ventilated area, free from mold and foreign odors, shaded, at a temperature between 0°C and +10°C.
Shelf life	The storage period determined based on the results of storage tests is 30 days at temperatures from 0 to +10°C. The storage period at temperatures of -18/-22°C is 4 months.
Labeling	Product name, manufacturer's name and address, net weight, gross weight, best before date, storage conditions, veterinary mark.



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