

DEFINITION

The whey butter is produced from pasteurized whey cream without any additives. Culture is fermented with lactic acid bacteria. Whey Butter is intended for the food industry. Product is unsalted

INGREDIENTS

Pasteurized whey cream and culture

ORGANOLEPTICAL CHARACTERISTICS

appearance	Visible clean – colour light yellow, texture tight	taste	typical for unsalted whey butter
consistency	Spreadability at 14°C / winer, good / summer	odour	typical for unsalted whey butter

PHYSICAL PARAMETERS AND CHEMICAL CHARACTERISTICS

Fat content, %	82
Salt, %	0,02
Moisture, %	16
pH	4.4-5.0

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NUTRITIONAL VALUE

Average nutritional values each:	100g
Energy	3058 kJ / 731 kcal
Fat	82g
Of which saturates	48g
Of which monounsaturated fatty acids	18g
Carbohydrates	0.8g
Of which sugars	0.8g
Proteins	0.6g
Salt	0.02g
Lactose	0.8g
Vitamin A	600 µg

MICROBIOLOGICAL CHARACTERISTICS

Salmonella (/25g) - absent

Listeria monocytogenes (/25g) - absent

Enterobacteriaceae (cfu/g) <10

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ALLERGENS

Milk and thereof product (including lactose).

GMO

The product does not contain genetically modified organisms (GMOs) within the meaning of Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003 or allergens except milk components within the meaning of Regulation (EC) No 1169/2011.

SHELF LIFE

In the original sealed packaging under odour free conditions: Cold storage +4 - +8 °C / 240 days from the date of production. Freeze storage -18 °C / 18 months from the date of production.

PACKAGING

Package Type : Food service butter 25 kg in carton box
Net weight : 25kg

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