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 sierranevadacheese.com

## PRODUCT SPECIFICATION

<b>Product</b>	Natural Vat Cultured European Style Butter—Unsalted			<b>Date Last Updated</b>	2016-11-18
<b>Package</b>	1lb Chub				
<b>Item #</b>	5911				
<b>Customer</b>	Sierra Nevada Cheese Company				
<b>Brand</b>	Sierra Nevada Cheese Company				
<b>FDA Standards/Guidelines</b>					
This product is processed and packed in accordance with the Food Drug Administration and meets all Food, Drug and Cosmetic Act guidelines. All product shall conform to the Federal Standards of Identity as specified by CFR Title 21.					
<b>Ingredient Statement</b>					
Pasteurized Cream, Cultures					
<b>Additional Packaging Statements</b>					
Allergens	Product contains milk, a known allergen. <b>A Gluten-Free Product.</b>				
Organic	No				
Kosher	YES	Orthodox Rabbinical Council of San Francisco			
Country of Origin	California, USA				
Milk Type	COW				
<b>Chemical Analysis Standards</b>			<b>Organoleptic Standards</b>		
Moisture	N/A		<b>Color</b>	Off white to light yellow	
FDB	82.0—84.0%	SMDP 16.065	<b>Flavor</b>	Slightly nutty, creamy; typical of a French type cultured butter. No off flavors.	
pH	4.5—5.3	AOAC 981.12	<b>Odor</b>	Typical of a French type cultured butter. No off odors.	
Salt	0.5—1.0%	AOAC 971.19	<b>Texture</b>	Smooth, buttery; typical of a high fat butter	
<b>Microbiological Standards</b>			<b>Packaging</b>		
Salmonella	Negative	BAM Ch 5	Case Net Weight	15.0	LBS
Listeria species	Negative	BAM Ch 10	Gross Net Weight	15.5	LBS
Yeast/Mold	<100 cfu/g	AOAC 997.02	Product Label	Sierra Nevada Cheese Company	
Coliforms	<100 cfu/g	AOAC 991.14	UPC Number	N/A	
E. coli	<10 cfu/g	AOAC 991.14	Units Per Package	1 / 1lb	
<b>Nutritional Information</b>			Units Per Case	15 / 1lb	
Serving Size:	1 tbsp (14 g)		Case Cube	0.42	cubic feet
Servings per container:			Case Dimensions	12in x 10in x 6in	
Amount per Serving	% Daily Value		Best By Date	MM/DD/YY	
<b>Calories</b>	110		Lot Code Date	2MMDDYYB	
Calories from Fat	110		Shelf Life	8 months. Maintain product at 32 — 40 °F	
<b>Total Fat</b>	12g	18%	<b>Pallet Configuration</b>		
Saturated Fat	7g	35%	Ti	16	
Trans Fat	0 g	0%	Hi	8	
<b>Cholesterol</b>	30 mg	10%	Total cases per pallet	128	
<b>Sodium</b>	0 mg	0%	<b>Comments</b>		
<b>Total Carbohydrate</b>	0 g	0%	No rBGH. This product is made with milk from cows not treated with artificial hormones.		
Dietary Fiber	0 g				
Sugars	0 g				
<b>Protein</b>	0 g				
Vitamin A		8%			
Vitamin C		0%			
Calcium		0%			
Iron		0%			
* Percent Daily Values (DV) based on a 2,000 calorie diet.					