



Specification Sheet
Traditional churned butter unsalted –
Export

Page 1 sur 1

Réf. FT 800C.002.04

Last update : January 2017

Description

Traditional churned butter unsalted
pasteurized and kneaded

Ingredients

Unsalted butter* (100%)

*Origin : France

Physical characteristics

pH :..... 5,40 +/- 0,5

Taste :.....hazelnut

Color:..... yellow

Texture:..... firm

Chemical characteristics

Moisture:.....16% maxi

No fat:..... 2% maxi

Phosphatase:.....negative

Oleic acid:..... 0,30 maxi

Fat : 82%

Nutritional characteristics (per 100g)

Energy	3056 kJ (743 kcal)
Fat	82g
Of which saturated fatty acids	55g
Carbohydrates	0.6g
Of which sugars	0.6g
Proteins	0.7g
Salt	0.04g

Microbiological characteristics

Enterobactéries: 10 cfu / g maxi

Yeasts and Moulds: 100 cfu / g maxi

Staphylococcus aureus: 10 cfu / g maxi

Salmonelles*: Absent/ g no fat

Listeria monocytogenes *: Absent/ g no fat

* Regulations (CE) 2073/2005 et 1441/2007

Weight

Pieces : 20, 25, 30, 40, 50, 60, 70, 80, 90g

Storage conditions/Shelf life

+6°C maxi

Best before date: 21 days

Allergens :

Milk

Approval number :

FR 35.207.026 CE

Approved by :

La Fromag e Jean-Yves BORDIER

ZI La Riviere BP93106

35531 Noyal/Vilaine Cedex