



Specification Sheet
Traditional churned butter salted – Sensation,
packs of butter, rolls, blocks of butter
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Page 1 sur 1

Réf. FT 800C.008.06

Last update : January 2017

Gencod pack of butter 125g : 3760191050044

Gencod pack of butter 250g : 3760191050037

Gencod « sensation » 100g : 3760191050051

Description

Traditional churned butter salted
pasteurized and kneaded

Ingredients

Unsalted butter* (97.2%),
salt (2.8%)

*Origin: France

Physical characteristics

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

Taste :.....hazelnut

Color:..... yellow

Texture:..... firm

Chemical characteristics

Moisture:.....16% maxi

No fat:..... 2% maxi

Salt:.....2.8%

Phosphatase:.....negative

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

Fat : 79%

Nutritional characteristics (per 100g)

Energy	2945 kJ (716 kcal)
Fat	79g
Of which saturated fatty acids	53g
Carbohydrates	0.6g
Of which sugars	0.6g
Proteins	0.7g
Salt	2.8g

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

“Sensation”: 100g

Pack of butter: 125g, 250g

Rolls (36mm et 45mm) : 250g

Block of butter: 1, 2, 3, 5 et 10Kg

Storage conditions/Shelf life

+6°C maxi

Best before date (“Sensation”): 21 days

Best before date (Pack of butter, rolls,
block of butter): 26 days

Allergens :

Milk

Approval number :

FR 35.207.026 CE

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