



**Specification Sheet**  
**Churned butter, rekneaded on a frame, salted –**  
**Sensation, packs of butter,**  
**rolls, blocks of butter**  
**Export**

Page 1 sur 1

R f. FT 800C.008.08

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Gencod pack of butter 125g : 3760191050044  
Gencod pack of butter 250g : 3760191050037  
Gencod « sensation » 100g : 3760191050051

**Description**

Churned butter, rekneaded on a frame, salted and pasteurized

**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**

Enterobact ries: 10 cfu / g maxi  
Yeasts and Moulds: 100 cfu / g maxi  
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

**Approved by :**

La Fromag e Jean-Yves BORDIER  
18 rue de la Riv ere  
35530 Noyal-sur-Vilaine