



# Specification Sheet

## Traditional churned butter salted – Export

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R f. FT 800C.006.04

Last update : January 2017

### 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

Enterobact ries: 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 :

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### Approved by :

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