



Specification Sheet
Traditional churned butter algae – Sensation,
packs of butter, rolls, blocks of butter
Export

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Gencod pack of butter 125g : 3760191050075
Gencod « sensation » 100g : 3760191050082

Description

Traditional churned butter pasteurized,
salted, kneaded
and added by algae

Ingredients

Unsalted butter* (96.2%),
salt (2.8%), algae (1%)
*Origin: France

Physical characteristics

pH :..... 5,40 +/- 0,5
Taste :.....iodized
Color:.....sequined green, red, black
Texture:.....firm

Chemical characteristics

Moisture:.....16% maxi
No fat:..... 2% maxi
Salt:.....2.8%
Phosphatase:.....negative
Oleic acid:..... 0,30 maxi
Fat : 78%

Nutritional characteristics (per 100g)

Energy	2903 kJ (706 kcal)
Fat	78g
Of which saturated fatty acids	52g
Carbohydrates	0.5g
Of which sugars	0.5g
Proteins	0.5g
Salt	3.2g

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

“Sensation”: 100g
Pack of butter: 125g
Rolls (36mm et 45mm) : 250g
Block of butter: 1, 2, 3, 5 Kg

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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