



Specification Sheet
Traditional churned butter Espelette Pepper –
Sensation, packs of butter, rolls, blocks of
butter
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R f. FT 800C.040.06

Last update : January 2017

Gencod pack of butter 125g : 3760191050143
Gencod « sensation » 100g : 3760191050150

Description

Traditional churned butter pasteurized,
salted, kneaded
and added by espelette pepper

Ingredients

Unsalted butter* (94.7%),
salt (2.8%), espelette pepper
powder (2.5%)

*Origin: France

Physical characteristics

pH :..... 5,40 +/- 0,5
Taste :.....Espelette pepper
Color:.....orange/red
Texture:.....firm

Chemical characteristics

Moisture:.....16% maxi
No fat:..... 2% maxi
Salt:.....2.8%
Phosphatase:.....negative
Oleic acid:..... 0,30 maxi
Fat : 77%

Nutritional characteristics (per 100g)

Energy	2871 kJ (698 kcal)
Fat	77g
Of which saturated fatty acids	51g
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

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

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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