



**Specification sheet**  
**Traditional churned butter – Onion Roscoff**

Réf. FT 800C.131.01

Creation : September 2016

Gencod plaquette 125g :  
3760191050358

**Description**

Traditional churned butter  
pasteurized, salted and added with  
onion Roscoff

**Ingredients**

Unsalted butter\* (92.5%), Onion  
Roscoff (5%), salt (2.5%)  
\*Origin : France

**Physical characteristics**

pH :.....5,30 +/- 0,3  
Taste: onion Roscoff – sweet and savoury  
Color :.....brown  
Texture:.....firm

**Chemical characteristics**

Moisture:.....16% maxi  
No fat:.....2% maxi  
Salt : .....2.5%  
Phosphatase:.....négative  
Oleic acid:.....0,30 maxi  
Fat: 76%

**Nutritional characteristics (per 100g)**

Energie	2897 kJ / 704 kcal
Matières grasses	76g
Dont acides gras saturés	51g
Glucides	4g
Dont sucres	3g
Protéines	1g
Sel	2.5g

**Microbiological characteristics**

Entérobactéries: 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**

Pack of butter 125g  
Rolls (36mm et 45mm) : 250g  
Block of butter 1Kg

**Storage conditions/Shelf life**

+6°C maxi  
Best before date: 26 days

**Allergens:**

MILK

**Approval number :**

FR 35.207.026 CE

**Approved by:**

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