

✓ GENERALS

Product name	Churning Butter PDO with salt from Guérande	N° Sheet	Vers	Date
Description	Butter made of cream collected in the PDO "Isigny Sur Mer" area. Cream is matured before churning in a traditional churn. After, butter is salted with sea salt crystals from Guérande	502	G	10/1/2012
Production and packing site	Health mark			
	Coopérative Isigny Sainte Mère 2, rue du Docteur Boutrois F - 14230 ISIGNY SUR MER	FR 14.342.001		

✓ MANUFACTURING PROCESS

Step	Description	Step	Description
1	Milk reception	7	Churning
2	Skimming	8	Salt adding
3	Cream standardization	9	Packing
4	Pasteurization (89°C / 2 sec)	10	Storage
5	Ferments adding	11	Shipment
6	Maturation		

✓ COMPOSITION

Ingrédients	%	Country	Allergens
Cream	97.97	France PDO area	Yes : milk category
Salt from Guérande	2	France	No
Ferments(lactococcus lactis, leuconostoc)	0.03	France, Netherlands	No

✓ CHEMICAL PARAMETERS

Parameters	Unit	Mini	Maxi
Fat	%	80	-
Moisture	%	-	16
Aw			0.85
pH			6

✓ BACTERIOLOGICAL PARAMETERS

Parameters	Unit	Mini	Maxi
Coliforms 30°C	CFU / g	-	100
Yeasts and moulds	CFU / g	-	100
Listeria monocytogenes	Abs / 25 g		Abs

✓ NUTRITIONAL DATAS

Parameter	/ 100 g	/ Portion 10 g	% RNJ* in 10 g	
Energy	3,035	303.50	3.65	
			kcal	725
Proteins (g)	0.70	0	0	
Carbohydrates (g)	0.50	0	0	
			sugars (g)	0.50
Fat (g)	80	8.00	11.43	
	Saturated FA (g)	51	5.10	25.50
	Trans FA (g)	2.16	0.22	/
Fibers (g)	0	0	/	
Sodium (g)	0.80	0.08	3	

* Based on 2 000 kcal (According to CIAA / ANIA/EFSA march 2009)

✓ ORGANOLEPTIC CHARACTERISTIC

Parameters	Description
Smell	Delicate, fresh, aromatic, perfectly perceptible
Colour	Homogeneous, ivory to frank yellow
Texture	Ferm, easily spreadable, smelting in mouth
Taste	Pur, caractistic,salted

✓ CONTAMINANTS

Nature	
Plant products : organochlorines, organophosphates, carbamates, pyrethroids	Complies with EC regulation
Drug residues	
Dioxins	
Radioactivity (Cs 137, St 90)	
Heavy metals (As, Cd, Hg, Pb)	
Aflatoxin M1	
GMO	No GMO
Ionisation	No ionisation
Vegetarian Diet	Yes

✓ BATCH DEFINITION - TRACEABILITY

Batch	Identification	Traceability
3 characters code corresponding to the production date + Maturation tank N°	On each unit	Product name + batch number + use by date

✓ STORAGE AND CONSERVATION

Before opening	After opening
4°C	Fully close the packing, to be use fastly