



**Specification Sheet**  
**Traditional churned butter Smoked Salt –**  
**Sensation, packs of butter, rolls, blocks of**  
**butter**  
**Export**

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Réf. FT 800C.014.06

Last update : January 2017

Gencod pack of butter 125g : 3760191050099  
Gencod « sensation » 100g : 3760191050105

**Description**

Traditional churned butter pasteurized,  
salted, kneaded  
and added by smoked salt

**Ingredients**

Unsalted butter\* (96.5%),  
Smoked salt (2.5%) (salt, black  
Pepper, curry, onion), salt (1%)  
\*Origin: France

**Physical characteristics**

pH :..... 5,40 +/- 0,5  
Taste :.....Smoky taste  
Color:.....yellow  
Texture:.....firm

**Chemical characteristics**

Moisture:.....16% maxi  
No fat:..... 2% maxi  
Phosphatase:.....negative  
Oleic acid:..... 0,30 maxi  
Fat : 79%

**Nutritional characteristics (per 100g)**

Energy	2942 kJ (715 kcal)
Fat	79g
Of which saturated fatty acids	53g
Carbohydrates	0.5g
Of which sugars	0.5g
Proteins	0.6g
Salt	3.5g

**Microbiological characteristics**

Enterobactéries: 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

**Approved by :**

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