



**Specification Sheet**  
**Traditional churned butter Lemony Olive Oil –**  
**Sensation, packs of butter, rolls, blocks of**  
**butter**  
**Export**

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Réf. FT 800C.056.05

Last update : January 2017

Gencod pack of butter 125g : 3760191050174  
Gencod « sensation » 100g : 3760191050273

**Description**

Traditional churned butter pasteurized,  
kneaded, salted  
and added by lemony olive oil

**Ingredients**

Unsalted butter\* (93%), lemony olive oil  
(6%) (extra virgin olive oil, Sicilian  
lemon), salt (1%)

\*Origin: France

**Physical characteristics**

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

**Chemical characteristics**

Moisture:.....16% maxi  
No fat:..... 2% maxi  
Phosphatase:.....negative  
Oleic acid:..... 0,30 maxi  
Fat : 81%

**Nutritional characteristics (per 100g)**

Energy	3019 kJ (734 kcal)
Fat	81g
Of which saturated fatty acids	50g
Carbohydrates	0.6g
Of which sugars	0.6g
Proteins	0.7g
Salt	1g

**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: 1Kg

**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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