

**FICHE
TECHNIQUE
BEURRE DE
PAMPLIE**



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Salted pasteurized butter block 5 kg – Approval nber : FR79 200 001

Item code

117

Barcode

3485690001174

Description

Origine and production	Butter made in traditional churn from cream of fresh cow's milk collected only in the AOP area "Beurre Charentes-Poitou" – France		
Composition	Pasteurized cream from cow's milk (96%), salt (2%) lactic ferments (2%)		
Special recommendations	Recommended to defrost the butter slowly at refrigerated temperature : +6°C max for 10 days, and to use it within 30 days after defrosting		
Before defrosting keep at $\leq -18^{\circ}\text{C}$	Total shelf life : 12 months	Guaranteed shelf life after defrosting : 30 days	
After defrosting keep at $\leq +6^{\circ}\text{C}$			
In chilled : $\leq +6^{\circ}\text{C}$	Total shelf life : 90 days		

Specifications

Microbiological		Physico-chemical	
Food Safety Listeria monocytogenes (Regulation CE1441/2007 and FCD): Abs / 25g		pH :	4.5 à 5.5
Hygiene criteria Coliforms 30°C FCD: < 100 ufc/ g		Humidity	$\leq 16\%$
Yeasts and moulds FCD : < 100 ufc/g		Salt	$\leq 2\%$
		Fat	$\geq 80\%$
		Non-fat dry matter	$\leq 4\%$
		Phosphatase	Negative
Organoleptical		Nutritional values (average for 100g)	
Aspect	smooth, without grain	Energy	3016 Kj – 733 kcal
Color	ivory yellow	Fat	81 g
Texture	smooth and melting	Of which saturates	55 g
Taste	fresh and frank	Carbohydrates	< 0,5 g
		Of which sugars	< 0,5 g
		Proteins	0,6 g
		Salt	1,7 g

Logistical information

Sales Unit	Packing material Net weight Gross weight	Wax paper 5 kg 5.02 Kg
Carton	Packing material Number of sales unit per carton Net weight Gross weight Dimensions in cm (Length x Width x Height)	Cardboard 1 5 kg 5.20 kg 21.5*19.5*19 cm
Pallet	Material Number of carton per layer Number of layers Number of cartons per pallet Number of unit per pallet Total height of the pallet Net weight Gross weight	Wooden pallet 80*120 20 6 120 120 129 cm 600 Kg 654 Kg

Quality

Allergens	Absence of allergens except the milk, in compliance with the Regulation (EU) 1169/2011 « INCO »
GMO	Product not concerned considering the Regulation 1829/2003/CE
Ionization	Absence of ionizing treatment and ionized products