

	Specification sheet Churned butter, rekneaded on a frame, with black truffle bits 3.4%	Page 1 sur 1
	Réf. FT 800C.262.01	

Gencod pack of butter 125g : 3760191051355
Gencod « sensation » 100g : 3760191051362

Proteins	0.9g
Salt	1.06g

Description

Churned butter, rekneaded on a frame, pasteurized with black truffle bits, salt and natural truffle extract

Ingredients

Unsalted **butter*** (95%), black truffle bits (3.4%) (Black truffle *Tuber melanosporum**, black truffles juice), salt, natural truffle extract

*Origin of **milk** :France

*Origin of truffles : France

Physical characteristics

Taste : truffles, notes of autumn woods

Color : yellow with black truffle bits

Texture : firm

Chemical characteristics

Moisture:.....16% max

No fat:.....2% max

Phosphatase:.....negative

Fat : 83%

Nutritional Characteristics (per 100 g)

Energy	3123 kJ (760 kcal)
Fat	83g
Of which saturated fatty acids	54g
Carbohydrates	0.5g
Of which sugars	0.4g

Microbiological characteristics

Enterobacteries: 100 cfu / g

Listeria monocytogenes *: absent/25g

*Regulations (CE) 2073/2005 et 1441/2007

Packaging

Sensation : 100g

Pack of butter : 125g

Block of butter : 500g, 1Kg

Storage conditions/Shelf life

To be kept at +2/+6°C

Best before date : 26 days

Allergens

Milk

Approval number :

FR 35.207.026 CE

Approved by :

Maison Bordier

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