

	<b>Specification sheet</b> <b>Churned butter, rekneaded on a frame,</b> <b>with black truffle bits 3.4%</b>	Page 1 sur 1
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Salt	1.06g
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**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
Proteins	0.9g

**Microbiological characteristics**

Enterobacteries: 100 cfu / g

Listeria monocytogenes \*: absent/25g

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

**Packaging**

Piece : 20g, 25g, 30g

Packaging in closed trays

Number of piece per tray (depending on the shape)

**Storage conditions/Shelf life**

To be kept at +2/+6°C

Best before date : 21 days

**Allergens**

Milk

**Approval number :**

FR 35.207.026 CE

**Approved by :**

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