

## SPECIFICATION OF PRODUCT

### UNSALTED SWEET CREAM BUTTER IN BLOCK

**CN CODE: 04051019**

**Allergens** milk (lactose)

#### **Organoleptic properties**

Colour uniform light creamy colour

Consistence uniform, compact, spreadable

Taste and aroma pure, lightly fatty taste, without foreign taste and odor

#### **Physical and chemical characteristic**

Milk Fat	min. 82 %
Moisture	max. 16 %
Non-fat dry matter	2 %
PH	6,4 - 6,9

#### **Microbiological parameters**

Coliforms	max. 10 CFU/g
Salmonella	Negative/25g
Yeasts and Moulds	max. 50 CFU/g
Listeria monocytogenes	Negative/25g



Certified ISO 9001:2016

### **Additional information**

No pharmacological active substances.

Fit for human consumption.

During the processing of this butter no genetically modified materials have been used.

### **Packing**

Paper cartons lined with PE sack, weight 10 kgs and 25 kgs.

### **Storage and Transport**

Chilled 0 °C – 8 °C.

Frozen -18 °C.

### **Shelf life**

Chilled: 70 days from production date.

Frozen: 12 – 18 months from production date.