

PRODUCT SPECIFICATION

PRODUCT NAME

Sweet Cream Butter 82%

PRODUCT DESCRIPTION

Manufactured from fresh pasteurized cream derived from whole cow's milk (DSTU 4399:2005)

ORGANOLEPTIC PROPERTIES:

Parameter	Limit	Typical	Method
Taste	Typical for cow milk butter	Typical for cow milk butter	Organoleptic
Odor	Without foreign flavours	Without foreign flavours	Organoleptic
Color	light-yellow	light-yellow	Visual

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Typical	Method
Fat, %	min 82%	82,70%	GOST 5867
Moisture, %	≤16%	15,80%	GOST 3626
Non-fat milk solids, %	≤2%	1,50%	GOST 3626
pH	5,80-6,80	6,5	DSTU ISO 7238-2001
Melting point	≤32,6°C	31,5	GOST 976, DSTU ISO 6321
Peroxide value, mmol/kg	max. 0,5	0,2	ISO 3960
Acid Value, mg/g	1,1	1,6	ISO 660
FFA, %	0,35	0,56	ISO 660 : 1996 NEQ
Acidity (in term of lactic acid)	0,8	0,8	DSTU 5062:2008
Sorbic Acid	<0,5	absent	MBB 081/12-4969-01

MICROBIOLOGICAL PARAMETERS:

Coliform, in 0,01g	absent	absent	GOST 30518-97
Staphylococcus aureus	Max 100 col/g	absent	GOST 30347
Total plate count	Max 50 000/gr	2800/gr	GOST 10444.15-94
Yeast and mold, in 1g	≤100 CFU	absent	GOST 10444.12
Listeria monocytogenes, in 25g	absent	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	absent	DSTU EN 12824:2004
Micotxin(M1)	Max 0,0005 mg/kg	0,0005mg/kg	MB 2273-80
Lead (Pb)	Max 0,1 mg/kg	0,017 mg/kg	GOST 30178-96

STORAGE CONDITIONS:

No more than 24 months in the temperature below minus 18°C.

PACKAGING:

Carton blocks with blue polyethylene inner layer 80micr thickness min. The final label text is provided by client.

Valid: from 01/01/2020

