

## PRODUCT SPECIFICATION

### Sweet Cream Butter 82

PRODUCT NAME

PRODUCT DESCRIPTION

Manufactured from fresh pasteurised cream derived from whole cow's milk

ORGANOLEPTIC PROPERTIES:

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

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit	Method
Fat in dry matter , %	min 82%	GOST 5867
Moisture, %	≤16%	GOST 3626
Non-fat milk solids, %	≤2%	GOST 3626
pH	6,50-6,60	DSTU ISO 7238-2001
Melting point	≤32,6°C	GOST 976, DSTU ISO 6321
Peroxide value, mmol/kg	max. 0,5	ISO 3960
Acid Value, mg/g	1,1	ISO 660
FFA, %	0,35	ISO 660 : 1996 NEQ

MICROBIOLOGICAL PARAMETERS:

Parameter	Limit	Method
Coliform, in 0,01g	absent	GOST 30518-97
Total plate count, in 1g	≤1*10 <sup>4</sup>	GOST 10444.15-94
Staphylococcus aureus, in 1g	absent	GOST 30347
Yeast and old, in 1g	≤100 CFU	GOST 10444.12
Listeria monocytogenes, in 25g	absent	DSTU ISO 11290-1,2
Salmonella, in 25g	absent	DSTU EN 12824:2004

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 09/01/2018