

PRODUCT SPECIFICATION

Unsalted Sweet Cream Butter 82.5%

PRODUCT NAME

PRODUCT DESCRIPTION

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

ORGANOLEPTIC PROPERTIES:

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

PHYSICAL AND CHEMICAL PARAMETERS:

Parameter	Limit
Fat , %	Min 82.5
Moisture, %	≤ 16
salt, %	absent
pH	6,25-6,50
Titrateable acidity, Terner degrees	≤ 20
Ingredients	Cream (cow milk) - 100%

MICROBIOLOGICAL PARAMETERS:

Parameter	Limit
Coliform, in 0,01g	absent
Total plate count, in 1g	≤ 5*10 ⁴
Staphylococcus aureus, in 1g	absent
Yeast and old, in 1g	≤ 100 CFU
Listeria monocytogenes, in 25g	absent
Salmonella, in 25g	absent

STORAGE CONDITIONS:

No more than 3 months in the temperature range between 0⁰ C and minus 5⁰ C and relative air humidity under 80%.

No more than 11 months in the temperature range between minus 6⁰ C and minus 11⁰ C.

No more than 18 months in the temperature range between minus 12⁰ C and minus 18⁰ C.

PACKAGING:

Cardboard boxes with inner polyethylene liner.