



## Extra taste incorporation butter 82% fat Candia Professional - 5kg Block



- **Legal name:** Unsalted extra taste butter 82% fat
- **Ingredient:** Butter
- **Origin:** Milk from France
- **GMO:** Conventional product. Not subject to GMO labelling in accordance with EC Regulations 1829 and 1830/2003
- **Ionisation:** No ingredients, additives or finished products have been subjected to ionisation treatment
- **Allergens:** Milk, dairy products and its derivatives
- **Chemical contaminants:** In compliance with current European standards
- **Storage conditions:** Store between +2 °C and +6 °C
- **BBD\*:** 75 days

\* BBD: Best Before Date

**Code: 1584 100**



## QUALITY INFORMATION

### PHYSICOCHEMICAL PROPERTIES

Moisture (%)	≤ 16
Non-fat dry matter (%)	≤ 2
Butterfat (%)	≥ 82
Oleic acid (%)	≤ 0,35
pH	4.7 to 5.5

### MICROBIOLOGICAL PROPERTIES

	TARGET
Salmonella spp.	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Staphylococcus coagulase+ (CFU/g)	≤ 10
Yeasts/Moulds* (CFU/g)	Max. 1000
Enterobacteria* (CFU/g)	Max. 1000

\*3-class plan m = 100 M = 10 m



## NUTRITIONAL VALUES

	Per 100 g
Energy (kJ/kcal)	3056 / 743
Fat (g)	82
Of which saturated (g)	55
Carbohydrate (g)	0,6
Of which sugars (g)	0,6
Protein (g)	0,7
Sel (g)	0,016



## LOGISTICAL INFORMATION

	Palletisation	Case	Pallet
Cases / Layer	16		
Layers / Pallet	9		
Cases / Pallet	144		
EAN code		13700342358411	53700342358419
Net weight (kg)		5	720
Gross weight (kg)		5,13	764,44
Dimensions (mm)		270 x 180 x 133	1200 x 800 x 1347