



BEUR DX GFERM 84% 1K C10K CONG

Vendor item N° : 35000010

Update 11.0 - 12/23/2022

PRODUCT DESCRIPTION

Sale product designation :

Frozen unsalted butter

Description of finished product :

Frozen 1kg plate unsalted butter with 84% of fat in finished product

Ingredients :

Pasteurised CREAM, starter cultures (including MILK)

Contains the allergens : Milk and milk-based products (including lactose)

May contain the allergens : Milk and milk-based products (including lactose)

Suitable for vegetarians : Yes

Manufacturing country : France

Milk origin : France

Milk type : Conventional cow's milk

Milk processing : Pasteurised

- Is not subject to the requirements of GMO labeling described in regulations (EC) N°1829/2003 and 1830/2003 of the European Parliament and the council dated 09/22/03

- Is not ionized and does not contain any ionized ingredient

- Micropollutants : conform to the european regulation concerning lead, dioxins and PCB, aflatoxin M1, pesticides, antibiotics.

Production site :

Certified

Identification mark

ISO 14001 ,IFS

FR 35.051.001 CE

Languages printed on the package : German, English, Arabic, Simplified Chinese, French, Italian, Portuguese, Thai

Additional notes :

Do not refreeze thawed product

84% fat

Only for products sold in Italy, in order to meet the requirements of Legislative Decree No. 116 of 03/09/2020 :

Packaging code according to Decision 97/129/EC :

- Wrap : C/PAP 84 - Raccolta indifferenziata

- Cardboard : PAP 20

Customs code : 0405101120

CHEMICOPHYSICAL AND MICROBIOLOGICAL CHARACTERISTICS

CRITÈRIA	TARGET	ACCEPTABLE BORDERLINE
CHEMICAL :		
Fat	>84 %	>84 %
Moisture	<14,6 %	≤14,6 %
pH	5,6	<6
MICROBIOLOGICAL :		
Safety criteria :		
Escherichia coli	<10 ml	<10 ml
Listeria monocytogenes	Not detected in 25 g	Not detected in 25 g

NUTRITIONAL DATA

	Pour 100g	%AR*
Energy	3127 kJ/ 760 kcal	37%
Fat	84g	120%
of which saturates	58g	290%
Carbohydrate	<0,5g	0%
of which sugars	<0,5g	1%
Protein	0.6g	1%
Salt	0.05g	1%

* Reference intake of an average adult (8400kJ / 2000kcal)

Salt content due exclusively to the natural presence of sodium

ORGANOLEPTIC CHARACTERISTICS

Appearance	Homogeneous
Odour	Fresh
Texture	Smooth
Taste	Fresh butter

PRODUCT CHARACTERISTICS

Shelf life :

Minimum durability date : 731 days at packing (careful this date is not a guarantee to the customer), in form of « Best before ».

Storage conditions :

Storage temperature before opening : -18°C / -22°C

Storage conditions after opening / thawing : Once defrosted keep refrigerated between 2 and 8°C and use within 2 months (without exceeding the best before date)

LOGISTIC DATA

Unit

Unit presentation	Aluminium paper grease proof
Shape	Pavé
Length (mm)	300
Width (mm)	180
Height (mm)	18
Net weight (g)	1 000
Average net weight individual packaging (g)	14
Average gross weight (g)	1 014
Number of pieces per unit	1

Packages

Unit / package	10
Package length (mm)	377
Package width (mm)	324
Package height (mm)	114
Package volume (dm3)	13,925
Package net weight (kg)	10
Average package tare weight (kg)	0,582
Average package gross weight (kg)	10,722

Pallet

Pallet type	US PALLET 100*120 FUMIGATED
Pallet material	Wood
Packages / layer	9
Layers / pallet	13
Packages / pallet	117
Units / pallet	1 170
Pallet length (cm)	120
Pallet width (cm)	100
Pallet height (cm)	163,2
Pallet volume (m3)	
Pallet net weight (kg)	1 170
Average pallet gross weight (kg)	1 268
Stacking	

EAN 13 : 3523230046558

DUN 14 : 03523230048446

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