

	SPECIFICATION UNSALTED BUTTER	Update : 13/03/2015
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DESCRIPTION

Butter produced from pasteurised cream.

Storage temperature : + 8 °C maxi

Production sites : Laiterie du Val d'Ancenis
 ZI de l'Hermitage
 BP 80 169
 44 155 ANCENIS Cedex - FRANCE
 FR 44.003.001 CE

OR

UCLAB Industrie
 ZI de Lanrinou
 29800 LANDERNEAU
 FR 29.156.090 CE

INGREDIENTS

Butter (pasteurised cream, lactic starters).

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification
Moisture	16 % maxi
Fat	82 % mini
Non fat dry matter	2 % maxi

MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specification
Coliforms	< 100 / g
Listeria monocytogenes	Absence / 25 g
Salmonelle	Absence / 25 g
Staphylococcus aureus	Absence / g

NUTRITIONAL VALUES

Characteristics	Spécification per 100g
Energy	3058 kJ / 744 kcal
Fat	82 g
- of which saturates	60 g
Carbohydrate	0,6 g
- of which sugars	0,6 g
Protein	0,8 g
Salt	0,05 g