



SPECIFICATION
SLIGHTLY SALTED BUTTER

Update : 13/03/2015

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), salt (2%).

PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification
Moisture	16 % maxi
Fat	80 % mini
Non fat dry matter	2 % maxi

MICROBIOLOGICAL CHARACTERISTICS

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

NUTRITIONAL VALUES

Characteristics	Spécification per 100g
Energy	2984 kJ / 726 kcal
Fat	80 g
- of which saturates	57 g
Carbohydrate	0,6 g
- of which sugars	0,6 g
Protein	0,8 g
Salt	2,0 g