



25KG BOX BUTTER

Producer

BRIOIS SAS
ZI de l'Alouette
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Health Stamp :

FR
62 510 102
CE

Ingredients

Pasteurized cream
Lactic ferments

Shelf life and Storage

Fresh (+6°C max) : 6 months from production date
Frozen (-18°C) : 1 year from production date
A defrosted product cannot be refrozen
After defrosting : 90 days at +6°C max.

Origin

EU

Nutriments Elements

(Average Value per 100g)

Energy	744 Kcal	3058 Kj
Fat	82 g	
of which acid fat saturated	54,4 g	
Carbohydrates	0,68 g	
including sugars	0,5 g	
Protein	0,75 g	
Salt	0,03 g	
Vitamins	A, D et E	

Product Use

Butter suitable for home cooking and as a spread. For a long-term storage, the butter should be kept out of direct sunlight and heat (improper use).

Legal aspects

-These butters are not made or derived from genetically modified ingredients. They are therefore not subjected to labeling in accordance with the Regulation on the labeling of GMOs (Regulation 1829/2003 and 1830/2003)

- Product non ionized

- Contaminants and pesticide residues : Compliant with European Standards (Regulation No 1881/2006 and No 396/2005)

- These butters are made from milk and contain milk proteins as well as lactose. The name "butter" refers to these allergens.

Analysis & Properties

Microbiological

Security criteria
Salmonella None in 25g
Listeria None in 25g

Hygiene criteria

Coliforms < 100 fcu/g

Chemical

Non-fat solids ≤ 2%
Fat ≥ 82%
Water ≤ 16%
pH < 5,20
Oleic Acid < 0,33

Organoleptic

Colour: uniform, pale yellow
Texture : uniform
Taste : neutral to slightly acid
Odour : fresh, neutral

Packaging

Primary Packaging : Blue plastic bag

Secondary packaging : Closed carton

Pallet Pattern

Box

Pallet

Weight	Measures (mm)	Number of LMC per carton	Pallet measures (cm)	Number of cartons per layer	Number of layers	Number of cartons per pallet	Pallet Weight
Net : 25,00 kg	L : 295 w : 255 h : 390	1	L : 120 w : 100 h : 210	10	5	50	Net : 1 250 kg
Gross : 25,60 kg							Gross : 1 305 kg