

SWEET CREAM BUTTER

PRODUCT DESCRIPTION

Pasteurized sweet cream.

CHEMICAL REQUIREMENTS

Moisture	Max 16%
Fat	Min 82%
Pasteurization	Positive
pH	6,5 – 6,8
Free fatty acids	< 0,35%

MICROBIOLOGICAL REQUIREMENTS

Total plate count/1g	< 1.000 cfu
Coliforms/1g	Negative
Yeast and moulds/1g	< 50 cfu
Staphylococcus aureus/0,1g	Negative
Enterobacteriaceae/1g	Negative
Listeria monocytogenes /25g	Negative

PACKAGING

25kg block in plastic film and carton.

SHELF LIFE/STORAGE

Shelf Life	Storage Temperature
50 days since manufactured	0°C/+10°C
2 months since manufactured	-10°C
12 months since manufactured	-18°C