

# LACTIC BUTTER

## PRODUCT DESCRIPTION

Mild lactic butter is produced from pasteurized cream with the addition of lactic acid and acidifying microbial cultures. The product is conform with the EU-Regulations (EC) 852/2004 and (EC) 853/2004.

## SENSORY DESCRIPTION

Appearance	Creamy, light yellow
Texture	Smooth
Taste/Odour	Typical sourish

## NUTRITIONAL VALUE/100G

Energy value	3.056/743kcal
Protein	0,7g
Carbohydrates	0,6g
Sugar	0,6g
Fat	82g
Saturated fatty acids	49,6g
Sodium	0,01g

## CHEMICAL/ PHYSICAL REQUIREMENTS

Criteria	Values min/max	Unit
Fat content	Min 82	%
Moisture	Max 16	%
pH	Max 5,3	

## MICROBIOLOGICAL REQUIREMENTS

Criteria	Max	Unit
Enterobacteriaceae	< 10	cfu/g
Coliform germs	< 10	cfu/g
Listeria monocytogenes	0	cfu/g
Salmonella	0	cfu/25g
Staph aureus	< 10	cfu/g
Bacillus cerus	< 10	cfu/g

## ALLERGENS AND GMO

The product contains lactose and milk protein.

The butter is not produced by genetic engineering and does not contain genetically modified microorganisms. The product is conform with the legal requirements on labeling and traceability of GMO foods as set by EU regulation (EC) No. 1829/2003 and (EC) No. 1830/2003.

## PACKAGING, BEST BEFORE DATE AND STORAGE CONDITIONS

25kg cartons with PE-inner liner packed on pallets.

If the product is frozen and will be stored at -18°C, we will provide a shelf life of 12 month after production date. In case goods are delivered fresh or defrosted, we provide a shelf life of 32 days after delivery (storage conditions < 6°C).