

PRODUCT SPECIFICATION SHEET

BUTTER OIL

PREMIUM GRADE



ISSUE DATE: 14/12/2018 PRODUCT ITEM CODE: 311002

Butter Oil is a pure milk fat produced from fresh, high-quality cream. It has a clean but-tery flavor and is a high-quality ingredient ideal for a variety of applications.

PRODUCT APPLICATIONS

The Union Dairy Company Butter Oil can be readily used in a wide range of applications such as bakery applications, ice-cream, recombined milk products and confectionary products.

TYPICAL PHYSICAL PROPERTIES

| | |
|-------------------|--------------------|
| Colour | Uniform light gold |
| Flavour | Clean and buttery |
| Odour | Clean |
| Extraneous Matter | Absent |

TYPICAL MICROBIOLOGICAL ANALYSIS

| | |
|----------------------------------|--------|
| Standard Plate Count (cfu/g) | ≤5,000 |
| Coliforms (cfu/g) | ND |
| E. coli (cfu/g) | ND |
| Yeast and Mould (cfu/g) | ≤50 |
| Coagulase Positive Staph (cfu/g) | ND/g |
| Salmonella (/125g) | ND |
| Listeria (/125g) | ND |

TYPICAL CHEMICAL ANALYSIS

| | |
|---|----------|
| Fat (%) | 99.6 min |
| Moisture (%) | 0.3 max |
| Free Fatty Acid (%) | 0.4 max |
| Peroxide value (meq O ₂ /kg) | 0.6 max |

INGREDIENTS

Fresh heat treated cream derived from cow's milk.

QUALITY ASSURANCE

Quality control measures of the highest standard are in place in the manufacturing environment and these are strictly enforced. The manufacturing environment is also subject to regular auditing by regulatory bodies to ensure compliance. All finished laboratory product is sampled and tested by a suitably approved laboratory using internationally approved methods. During storage and shipment, precautions are taken to ensure that product quality is maintained. Each package is identified to enable trace back.

