#### PRODUCT INFORMATION SHEET

# BUTTER OIL PREMIUM 210KG

Issue Date: 16-May-23 Product Item Code: 321001



Butter Oil is a pure milk fat produced from fresh, high-quality cream. It has a clean buttery flavour 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.

#### **PACKAGING**

Packaged in a round closed head steel drum with a food grade resin lining. The head space of the drum is flushed with nitrogen prior to sealing.

Net weight: 210.0 kg Gross weight: 226.8 kg

#### CODING

Drums are individually labelled with:

- Factory registration number,
- Drum number,
- Date of manufacture (DD/MM/YYYY),
- Date of expiry (DD/MM/YYYY) and
- Batch number (YYYY/MM/DD).

#### STORAGE AND HANDLING

Butter Oil may be transported and stored without requirement for refrigeration. However, the product should be stored in a cool (ideally less than 25°C) dry area out of direct sunlight. Provided the seal is unbroken and the drum unopened then the product has a shelf life of 24 months from the date of manufacture.

#### **ALLERGEN STATUS**

Contains milk and milk products.

#### **INGREDIENTS**

Fresh heat-treated cream derived from cows' milk.

#### REGISTRATIONS

**DAFF** Approved

#### **C**ERTIFICATIONS

FSSC 22000

Halal

Kosher



# **TECHNICAL SPECIFICATIONS**

### TYPICAL CHEMICAL ANALYSIS

Fat (% m/m)  Moisture (% m/m)	≥ 99.6 ≤ 0.3	Peroxide Value (meq O2/kg of fat)	≤ 0.6
ivioisture (% m/m) ≤ 0.3		Free Fatty Acid (as Oleic Acid) (% m/m)	≤ 0.4

# TYPICAL MICROBIOLOGICAL ANALYSIS

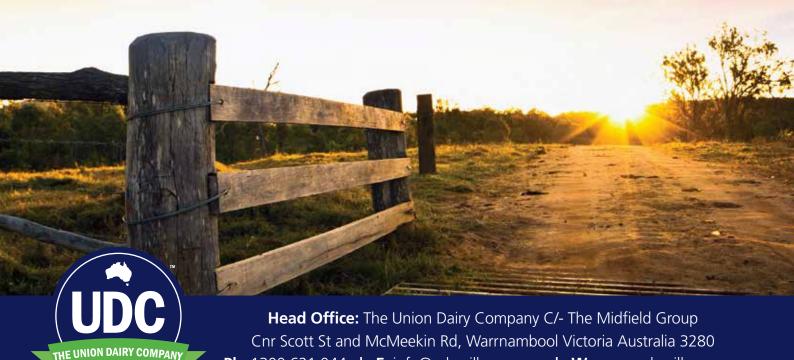
Standard Plate Count (cfu/g)	≤ 5000	Coagulase +ve Staph (/g)	Absent
E. coli (/g)	Absent	Salmonella (/125g)	Not Detected
Coliforms (/g)	Absent	Listeria (/125g)	Not Detected
Yeasts & Moulds (cfu/g)	≤ 50		

# TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	Uniform light gold	Extraneous Matter (/40g)	Class 1
Flavour & Odour	Clean and buttery		

## TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	3700	Carbohydrate (g)	0.0
Protein (g)	0.1	Sugars (g)	0.0
Fat, total (g)	99.92	Sodium (mg)	≤ 1.0
Fat, saturated (g)	67.7		



Ph: 1300 621 044 | E: info@udcmilk.com.au | W: www.udcmilk.com.au