

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

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

| | | | |
|------------------|--------|---|-------|
| Fat (% m/m) | ≥ 99.6 | Peroxide Value (meq O ₂ /kg of fat) | ≤ 0.6 |
| Moisture (% 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 | | |

