

## PRODUCT INFORMATION SHEET

# BULK SALTED BUTTER

## 25kg

ISSUE DATE: 09-AUG-24

PRODUCT ITEM CODE: 901404



Salted butter for industrial or food service use. The product is derived from the churning of fresh cream with the addition of salt for flavour. The butter is bulk package ready for optional freezing and distribution.

### PRODUCT APPLICATIONS

Used for a variety of industrial or food service food preparation applications.

### PACKAGING

Primary: High density polyethylene inner film  
Secondary: Bulk cardboard box 1x 25kg  
Cartons are packed on a pallet, in a 40 carton per pallet configuration.

Net Weight	25.0 kg
Gross Weight	25.6 kg

### CODING

Cartons are Individually labelled with:

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

### STORAGE AND HANDLING

Store Frozen Below -18°C. Once Thawed, Store Below +4°C for up to 6 months.  
Storage temperature of the butter should not be more than -18°C for optimum keeping quality. Expected shelf life at this temperature is 24 months.  
The frozen butter is best thawed under refrigeration at +4°C and at this temperature will have an expected shelf life of 6 months.

### ALLERGEN STATUS

Contains milk

### INGREDIENTS

Cream (milk), salt

### REGISTRATIONS

DAFF Approved

### CERTIFICATIONS

FSSC 22000  
Halal  
Kosher



# TECHNICAL SPECIFICATIONS

## TYPICAL CHEMICAL ANALYSIS

Fat (% m/m)	80.0 - 83.0	Salt (% m/m)	1.0 - 2.0
Moisture (% m/m)	≤ 16.0	Curd (% m/m)	≤ 2.0

## TYPICAL MICROBIOLOGICAL ANALYSIS

Coliforms (cfu/g)	≤ 10	Yeast (cfu/g)	≤ 50
E. coli (/g)	Absent	Mould (cfu/g)	≤ 50
Listeria spp. (/125g)	Not Detected	Coagulase Positive Staph (/g)	Absent
Standard Plate Count (cfu/g)	≤ 10000	Salmonella spp. (/125g)	Not Detected

## TYPICAL PHYSICAL ANALYSIS

Appearance & Colour	A distinct yellow solid with a smooth texture. A distinct yellow colour characteristic of butter.	Flavour & Odour	Sweet, clean and free of any "oxidised" flavours or odours
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## TYPICAL NUTRITIONAL ANALYSIS

Nutrient	Average per 100g	Nutrient	Average per 100g
Energy (kJ)	3030	Carbohydrate (g)	1.9
Protein (g)	0.8	Sugars (g)	1.8
Fat, total (g)	80.5	Sodium (mg)	460
Fat, saturated (g)	57.0		

