

PRODUCT INFORMATION SHEET

UDC PERFORMANCE BUTTER - UNSALTED

25kg



ISSUE DATE: 4-MAY-26

PRODUCT ITEM CODE: 901405

Unsalted butter manufactured from fresh cream using a controlled, purpose designed process to ensure consistent texture and performance year round. Intended for industrial, bakery, and foodservice applications, with the option for further processing into retail formats. Supplied in bulk packaging, suitable for freezing and distribution.

PRODUCT APPLICATIONS

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

PACKAGING

Primary: High density polyethylene film

Secondary: Bulk cardboard box 1x 25kg Blocks are stacked on a pallet, in a 40 block 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

ALLERGEN STATUS

Contains milk

STORAGE AND HANDLING

Store Below +4°C. for up to 6 months with the option of freezing for up to 18 months before thawing and use not exceeding 24 months.

OR

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. The 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.

INGREDIENTS

Cream (milk)

REGISTRATIONS

DAFF Approved

CERTIFICATIONS

FSSC 22000

Halal

Kosher



TECHNICAL SPECIFICATIONS

TYPICAL CHEMICAL ANALYSIS

Fat (% m/m)	≥ 82	Curd (% m/m)	≤ 2.0
Moisture (% m/m)	≤ 16.0		

TYPICAL MICROBIOLOGICAL ANALYSIS

Coliforms (cfu/g)	≤ 10	Yeast (cfu/g)	≤ 50
E. coli (/g)	Absent	Mould (cfu/g)	≤ 50
Listeria spp (/125g)	Not Detected	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)	3090	Carbohydrate (g)	< 1.0
Protein (g)	0.8	Sugars (g)	< 1.0
Fat, total (g)	83.3	Sodium (mg)	14
Fat, saturated (g)	59.6		



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