

HALF FAT BUTTER (250g)

Description

A low fat spread made from cream and butter oils.

It has similar flavour and melting characteristics to pure sweetcream salted butter but with improved spreadability characteristics.

Ingredients

Cream, butteroil, salt, emulsifiers, mon0- and di-glycerides of fatty acids, polyglycerol, polyricinoleate, stabiliser, sodium alginate, preservative: potassium sorbate, colour: betacarotene, vitamins A and D

Organoleptic Properties

Texture	Firm smooth and spreadable with no evidence of cracking
Appearance	Compact butterlike – no aeration
Colour	Even cream, without blotchiness
Taste	Butterlike, with typical meltdown of butter
Aroma	Fresh, no off taints

Chemical Analysis

Fat	40 +/- 1 %
Salt	1.4 +/- 0.1%

A 15g serving supplies Vitamin A 19% and Vitamin D 25% of the recommended daily allowance. This pack contains 16 servings.
Not suitable for baking or frying.

Microbiological Analysis

Enterococci (per g)	50 max
TVC (per g)	2000 max
Yeast (per g)	50 max
Mould (per g)	50 max
Presumptive E. Coli in (1g)	10 max
S. aureus (per g)	100 max
Salmonella (per 25g)	Absent max
Faecal Strep (per g)	1000 max

Nutritional Information (values per 100g)

Energy	1530 kJ / 370 Kcal
Protein	1.8g
Carbohydrate of which sugars	2.0g 2.0
Fat of which saturates monounsaturates polyunsaturates	39.5g 24.5g 11.0g 1.5g
Sodium	0.6g

Fibre	0.5g
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Packaging

250g ABS rectangular tub with heat-sealed polyester coverleaf in fibreboard outer
250g tub x 40 units x 7 outers per row x 9 rows per pallet

Shelf life and storage

10 weeks from date of manufacture under refrigerated storage 2 – 5°C
Extended shelf-life may be achievable under frozen storage.

Pack Markings

Batch Code and Use by

All specifications subject to final confirmation