

## PURE BUTTER (250g and 500g)

### Description

Salted butter

This product is 100% entirely natural butter and has been produced under carefully controlled conditions. The product has excellent spreadability characteristics. Only a small amount of salt has been added to enhance the flavour.

### Ingredients

Butter, salt

### Organoleptic Properties

Texture	Smooth
Appearance	Compact – no aeration, open appearance
Colour	Pale cream, No surface discolouration or blotchiness
Taste	Fresh cream flavour with a hint of nuttyness and salt
Aroma	Fresh, no off taints

### Chemical Analysis

Moisture	15.8 +/- 0.1%
Salt	1.7 +/- 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

Entero (per g)	100 max
TVC (per g)	10,000 max
Yeast (per g)	100 max
Mould (per g)	100 max
E. Coli (per g)	Absent
S. aureus (per g)	100 max
Salmonella (per 25g)	Absent
Listeria (per g)	Absent

### Nutritional Information (values per 100g)

Energy	3005 kJ / 728 Kcal
Protein	0.5g
Carbohydrate	0.7g
of which sugars	0.7g
Fat	80.5g
of which saturates	47.0g
monounsaturates	27.0g
polyunsaturates	2.5g
Sodium	0.7g
Fibre	Nil

**Packaging**

40 x 250g tubs in fibreboard outer    10 outers per row, 6 rows per pallet  
20 x 500g tubs in fibreboard outer    10 outers per row, 6 rows per pallet

**Shelf life and storage**

13 weeks from date of manufacture if stored at or below 6°C.

The product should be kept refrigerated. It should not be held for long periods at room temperature. It can be frozen without adverse effect on its spreadability. Increased shelf life may be achievable under frozen storage.

**Pack Markings**

Batch Code and Use by

All specifications subject to final confirmation