

BLOCK BUTTER – 25kg

1. Salted sweetcream
2. Unsalted sweetcream
3. Unsalted lactic
4. Salted lactic

Chemical Analysis

	Salted sweetcream	Unsalted sweetcream	Unsalted lactic	Salted lactic
Ingredients	Butter, salt	butter	Butter, lactic acid, diacetyl	Butter, lactic acid, diacetyl, salt
Moisture	16% max.	16% max.	16% max.	16% max.
Fat	80% min.	82% min	82% min	81% min
SNF	2% max	2% max	2% max	2% max
pH	Not applicable	Not applicable	4.5 – 5.3	4.5 – 5.3
Salt	0.5 – 2 %	Not applicable	Not applicable	1.0 – 1.5 %

Microbiological Analysis (typical per 100g)

Total bacterial count	< 10,000
Enterobacteriaceae	< 10
Yeast and mould	< 10
E. coli	Absent / g
Pathogens	Absent / g

Packaging

25kg

Inner polyliner in cardboard outer

Shelf life and storage

3 months from date of manufacture under refrigerated storage 2 – 5°C

Pack Markings

Batch Code and Use by

All specifications subject to final confirmation