

UNSALTED BUTTER 82%

Product Information

Unsalted Butter 82% is churned exclusively from pasteurized sweet cream. No additional color or flavoring materials are used. Unsalted Butter 82% (without flavor), a source of milk fat, has diverse application in bakery products, select confectionary products, sauces, frozen desserts, frozen dairy products and numerous other food applications.

All standards, specifications and requirements for US Grade AA will be met or exceeded.

Ingredients: Cream and natural flavoring.

Shelf Life & Storage

Product is packed in 25kg poly-lined cartons. Product must be kept at frozen temperatures (-10 - -20 F) under clean, dry, normal warehouse conditions. Butter must be stored away from high aromatic foods and in storage rooms with controlled relative humidity (80-85%).

Optimum Shelf Life is up to one (1) year at frozen temperatures; 6 months under refrigerated temperatures.

Allergens

Product contains milk.

Product does not contain added components of the following allergens: Cereals containing gluten, crustaceans, eggs, fish, peanuts, soybeans or nuts.

TYPICAL ANALYSIS

Butter Fat: (Minimum)	82.0%
Moisture:	16.0%
Coliform:	<10 per gram
Yeast / Mold:	<50
Color: Light to medium	
Body: Smooth and uniform throughout	
Flavor and Odor: Clean aroma of cultured butter.	

Kosher: OU approved

Country of Origin: United States

Genetically Modified: This product is GMO Free

MSDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.



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