



Dairy and Food Products, Inc.

## Product Information

Unsalted Butter is churned exclusively from pasteurized sweet cream. An acidulent is added to give the product the aroma and flavor of cultured butter. No additional coloring material is used.

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

Ingredients: Cream and natural flavorings.

## Typical Nutritional Data

	per	100g	14g
Calories		735.45	102.96
Protein (g)		.66	0.09
Carbohydrates (g)		.69	.10
Dietary Fiber (g)		0	0
Sugar (g)		0.15	0.02
Fat (g)		81.12	11.36
Saturated Fat (g)		51.29	7.18
Trans Fat (g)		2.65	0.37
Cholesterol (mg)		213.60	29.90
Vitamin A (IU)		2857.20	400
Vitamin C (mg)		0	0
Calcium (mg)		22.23	3.11
Iron (mg)		0.08	0.01
Sodium (mg)		0	0

The nutritional composition of product will vary with each production lot. Typical nutritional data has been determined through composite lab testing and use of accepted nutritional database systems. This information is provided to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by CFR Title 21, Section 101.9.

*The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.*

### TYPICAL ANALYSIS

Butter Fat: (Minimum)	80.0%
Salt:	None Found
pH:	4.0 - 4.8
Standard Plate Count:	<5,000 per gram
Coliform:	<10 per gram

### Unsalted Butter

Color: Light to medium

Body: Smooth and uniform throughout

Flavor and Odor: Clean aroma of cultured butter.



## Unsalted Butter

### Shelf Life & Storage

Product is packed in poly-lined cartons. Product must be stored under refrigeration (32–38F). Product may be kept at frozen temperatures (-10 – -20F) 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 120 days at refrigerated temperatures and up to one (1) year at frozen 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.

### 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.

### Other FAQ's

Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.

Country of Origin: United States

Genetically Modified: This product is GMO Free

