



SALTED BUTTER

PRODUCT INFORMATION:

Butter is churned exclusively from sweet cream. Salt is added to the desired level. No additional coloring material is used.

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

Product is kosher and manufactured in accordance with good manufacturing practices in a plant which has been surveyed and approved for inspection or grading service by the United States Department of Agriculture.

INGREDIENTS:

Cream, Salt

APPLICATION AREAS:

Salted Butter is used in consumer packaging, baking, prepared foods, vegetables, and confections.

TYPICAL ANALYSIS:

Butterfat	Minimum 80.0%
Salt	1.2 – 1.8%

PHYSICAL CHARACTERISTICS:

Color:	Light to medium
Flavor and Odor:	Clean aroma of sweet cream butter
Body:	Smooth

MICROBIOLOGICAL:

Standard Plate Count	Not More Than 5,000/gm
Coliform	Not More Than 10/gm
Keeping Quality	No off odor after 7 days at 72°F

NUTRITIONAL:

See Nutritional Information Data Sheet on Reverse Side.

PACKAGING AND STORAGE:

Bulk Butter Package 25KG (55.115 lb.) 36 per pallet.
Bulk Butter should be kept in poly-lined cartons under refrigerated (32°F to 38°F; 0°C to 3°C) conditions for up to 90 days or frozen (-10°F to -20°F; -23°C to -29°C) for up to one (1) year.
Butter must be stored away from high aromatic foods and in storage rooms with controlled relative humidity (80-85%).

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.