

PASTEURISED BUTTER

25 kilo cube



The butter is obtained exclusively from churning fresh or soured cream, possibly matured, blended then moulded.

ORGANOLEPTIC CHARACTERISTICS

Colour: Homogeneous coloring
Taste: Fresh, neutral to slightly acidic
Odor: Soured to slightly acidic cream
Aspect: Homogeneous

PHYSICAL & CHEMICAL ANALYSIS

Moisture: <16%
Butterfat: >82%
Non-fat dry matter: <2%

MICROBIOLOGICAL ANALYSIS

Coliforms 30° C: < 100 germs/g
Listeria monocytogenes: None in 25g
Phosphatase: Negative

Packing

Polythene bag
Outer packaging: cardboard box
Dimensions cm (L x l x H) :
39.5 x 30.0 x 25.5
Net weight: 25 kg net

Shelf life / Storage

Storage temperature:
Positive cold: + 6 ° C Maxi
Negative cold: -18° C Mini

FOR MORE INFORMATION, PLEASE CONTACT OUR SALES TEAM

