

SWEET CREAM BUTTER 82%

GENERAL INFORMATION

Description	Product is manufactured from cream which is derived from milk of the required quality standard. This cream is treated and processed so as to yield all the required properties in the resultant butter.
Origin	Europe
Application	General food industry, bakery, ice cream, cream fillings
Requirements	The product conforms with all applicable Polish and European Union standards and regulations and is produced in compliance with requirements of HACCP System.

PHYSICO-CHEMICAL REQUIREMENTS

	Specification	Analysis method
Moisture (%)	max. 16	IDF-FIL 26A:1993
Butterfat (%)	min. 82	AOAC 976.05:2000
Curd (%)	max. 2	AOAC 976.05:2000
pH	Approx. 6,7	BS 770:1976 PV

MICROBIOLOGICAL REQUIREMENTS

Total plate count/g	10000	PN-EN ISO 4833:2004+Ap1:2005
Coliforms 0,1/g	absent	PN-ISO 7954:1999
E-coli 0,1 g	absent	PN-ISO 4832:1998
Salmonella 25/g	absent	PN-91/A-86033/Az2
antibiotics	absent	Metoda PCR, system BAX Q7
yeast /g	max. 50	PN-ISO 7954:1999
mould /g	max. 50	PN-ISO 7954:1999

ORGANOLEPTIC REQUIREMENTS

Color	Yellowish to yellow
Smell and flavor	Typical milky taste and smell without foreign odour

STORAGE, SHELF LIFE AND PACKING SPECIFICATION

Packing	Block - 25 kg net
Shelf Life	Dependent on storage conditions, typically 2 years at -18°C.
Storage	Product must be stored in a cool, dry place, and relative humidity below 80%