Fiche Technique

80% FAT SALTED BUTTER
Micro Butter 10G

Présentation



Candia Professional 80% butter made exclusively from 100% French milk, comes in a 10g format that is ideal for mealtimes.

Application

- Spread on bread for breakfast
- With a meal
- For all types of food service, catering and meals (hotels, restaurants, buffets, trips)

Avantages

A generous 10g individual serving, convenient and easy to spread.
Crafted in France from 100% French milk collected from passionate farmers belonging to Sodiaal.

80% FAT micro butter

80% fat salted butter — **Micro butter 10G** — **80 fat salted butter 10G**
Code : 1595800

Logistic details

Unit	Packaging	Pallet type	Pallet net weight
Pack of 100 micro butters 10g	**Cardboard of 6 packs** **Net weight: 6 kg**	**Pallet Europe-NIMP15** **80x120** **96 cardboards x 8 layers**	**576 kg**

Siège social : 200-216 rue Raymond Losserand, 75014 Paris
Adresse postale : 200-216 rue Raymond Losserand, 75680 Paris Cedex 14
Tél. : +33 (0)1 44 10 90 10 - Fax : +33 (0)1 44 10 46 59 - www.candia.fr
SASU au capital de 80 540 557,50 € - N° Siret 352 014 955 00392 – Code APE 1051A
RCS Paris 352 014 955 N° TVA Intracommunautaire FR 57 352 014 955

Une société du Groupe coopératif SODIAAL

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80% FAT SALTED BUTTER
Micro Butter 10G

Legal name:

Pasteurized salted butter 80% fat

Ingredients:

Cream (**milk**), salt, lactic ferments (**milk**)

No additive or preservative in compliance with current legislation

Milk origin: France

Nutritional Values:
(Value per 100g from current average nutritional value database Table Ciqual and/or analysis)

Energy: 2982 kJ (725 kcal)

Fat: 80g

Of which saturated fatty acids: 55g

Carbohydrates: 0.6g

Of which sugars: 0.6g

Proteins: 0.7g

Salt: 2g

Storage conditions & Expiry date:

Expiry date of frozen butter at -18°C: 1 year*.

After defrosting, keep the product at +6°C maximum and use it within 75 days from the date of defrost.

*Butter is put into freezing within 7 days after the manufacture date. This manufacture date is identified by the production calendar.

The product must be preserved in the recommended temperature of storage, away from light and in its original packaging.

For better quality of products, fast turnover required.

Labelling:

Batch number, production date, expiry date.

Regulation:

Candia guarantees the compliance of its products with current legislation.

Clients must verify the compliance of the use they make of the product with current legislation.

Health registration number:

FR 63.113.051 CE (CLERMONT factory)

Physical and Chemical Characteristics:

Moisture: ≤16%

Non-fat dry matter: ≤2%

Butterfat: ≥80%

Salt: ≥1.6% and ≤2.4%

Oleic Acidity: ≤0,35%

pH: 4,7 to 5,5

Microbiological characteristics:

This product complies with current EC regulations

The bacteriological characteristics are based on a 3-class plan:

Enterobacteriaceae: m=100, M=10m; n=5 and c=2

Yeasts/molds: m=100, M=10m; n=5 and c=3

Pathogenic organisms:

Salmonella: none in 25 g

Listeria monocytogenes: none in 25 g

Coagulase-positive staphylococcus: < 10/g

Organoleptic characteristics:

Taste: pure

Odor: no off-odor

Color: yellow

Contaminants/GMOs/Allergens/Ionization:

Contaminants: compliant with European standards.

GMOs: conventional product. Not subject to GMO labeling according to current EC regulations.

Ionization: no ingredient, additive, or finished product has undergone ionization treatment.

Allergens: milk

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