Specification Sheet

80% FAT SALTED BUTTER
200g pack

Presentation

The 80% fat salted butter is produced in France and guarantees all the taste and flavor of traditional butter in a 200g pack.

Applications

- Spread on bread for breakfast
- Accompany a meal
- For professional use in hotels and catering



Benefits

Delicious taste and smell of an authentic 80% fat salted butter

Logistic details

Unit	Packaging	Product code	Pallet type	Pallet net weight
80% fat salted butter CANDIA 200gr pack	**40 packs x 200gr net weight inside carton** 200gr aluminum plastic complex (tear-proof) packaging	**1394114**	**Pallet 120x80x145 10 boxes x 9 layers 90 boxes /pallet**	**720 KG**
80% fat salted butter CANDIA FROZEN 200gr pack		**1394113**		

Quantity per container

20 FT Reefer FCL	40 FT Reefer FCL
18 944 kg without pallet	**24 960 kg without pallet** **20 240 kg with pallet**

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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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Legal name:

Pasteurized salted butter 80% fat

Ingredients:

Cream (**milk**), salt 2%, starters (**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 fat: 55g

Carbohydrates: 0.6g

Of which sugars: 0.6g

Proteins: 0.7g

Salt: 2.0g

Storage conditions & expiry date:

Store at +6°C if chilled : 9 months

Store at -18°C if frozen* : 18 months
After defrosting, keep the product at +6°C maximum and use it within 75 days.

Do not refreeze.

*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 packing.

For better quality of products, fast turnover required.

Labelling :

Batch number, production date, expiry date.

CANDIA health registration number :

FR 29 232 091 CE (QUIMPER Plant)

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.

Physical and Chemical Characteristics:

Moisture: ≤ 16%

Non-fat dry matter: ≤ 2%

Butterfat: ≥ 80%

Salt: ≥1.6% et ≤2.4%

Oleic Acidity: ≤ 0,35%

pH: 4,7 to 5,5

Microbiological Characteristics:

For each production sequence, three-class attributes plan:

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

Yeast/mould: m=100 M=10m; n=5 et c=2

On regular basis :

***Salmonella*:** none per 25 g

***Listeria monocytogenes*:** none per 25 g

Coagulase-positive staphylococcus : < 10/g

Sensory Characteristics:

Taste: milk fat; Flavour: no off flavour; Color: yellow

Contaminants/GMO/Allergens/Ionization :

Contaminants: in compliance with European standards.

GMO: conventional good. Not submitted to GMO labelling in accordance with current regulation.

Ionization: none of the ingredients, additives and finished products underwent ionization treatment.

Allergens: milk.

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