Specification sheet

82% FAT UNSALTED BUTTER CANDIA 200g

Presentation



The 82% fat unsalted 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 82% fat butter

Logistic details

Unit	Packaging	Product code	Pallet type	Pallet net weight
82% fat unsalted butter CANDIA 200g pack	**Box of 40 x 200g (inside cardboard) net weight: 8 kg**	**1394017**	**Pallet 120x80 10 boxes x 9 layers 90 boxes /pallet 3600 unit**	**720 kg**
82% fat unsalted butter CANDIA FROZEN 200g pack		**1394016**		

Siège social : 200-216 rue Raymond Losserand, 75014 Paris
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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

MàJ/ Update : 07/05/2026

Une société du Groupe coopératif SODIAAL

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82% FAT UNSALTED BUTTER CANDIA 200g

Legal name:

Unsalted lactic butter 82% fat.

Ingredients:

Cream (**milk**), 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: 3056 kJ (743kcal)

Fat: 82g

Of which saturated fat: 55g

Carbohydrates: 0,6g

Of which sugars: 0,6g

Proteins: 0,7g

Salt: 0,04g

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.

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 29.232.091 CE (QUIMPER Plant)

Physical and Chemical Characteristics:

Moisture: ≤ 16%

Non-fat dry matter: ≤ 2%

Butterfat: ≥ 82%

Oleic Acidity: ≤ 0,35%

pH: 4,7 to 5,5

Microbiological Characteristics:

The product complies with legal regulation.

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=3

Pathogenic organisms:

***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 CE legal regulation.

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

Allergens: milk.

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