EXTRA TASTE BUTTER 82% FAT

Logistic details

Unit	Packaging	Product code	Pallet type	Pallet net weight
82% fat Butter EXTRA Taste Candia Professional 5kg HDPE film	**Net weight : cardboard 5kg**	**1570300**	**EUROPE Wooden Pallet 120x80 16 boxes x 12 layers 192 boxes per pallet**	**960 KG**

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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

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Specification Sheet

EXTRA TASTE BUTTER 82% FAT

Legal name :

Lactic butter 82% fat

Ingredients:

cream (**milk**), cultures (**milk**)

No additive or preservative in compliance with current legislation

Milk origin: France

Nutritional Values:
(value per 100g)

Energy : 3056 kJ (743 kcal)

Fat : 82g

Of which saturated fat: 55g

Of which trans fat: 3g

Carbohydrates : 0,6g

Of which sugar: 0,6g

Proteins : 0,7g

Sodium : 16mg

Cholestérol : 230mg

Storage conditions & Best before date:

Store at -18°C : 12 months.

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

Frozen* butter. 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.

CANDIA health registration number:

FR 63 113 051 CE (Clermont 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: ≥82%

Oleic Acidity: ≤0,35%

pH: 4,7 to 5,5

Microbiological Characteristics:

The product complies with CE current 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=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 CE current regulation.

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

Allergens: milk.

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