



## **SALTED SWEET CREAM BUTTER**

### PRODUCT DESCRIPTION

Salted Sweet Cream Butter is produced from the cream of fresh cow's milk. After separation the cream is churned. Salt is added during the churning process.

### APPLICATIONS

- \* in bakery, chocolate and confectionery products
- \* in ice cream, beverages, desserts, soups and sauces
- \* in processed cheese
- \* for consumer use in retail packs

### ORGANOLEPTIC ASPECTS

Colour creamy white to yellowish

Flavour and taste clean and characteristic

Body and texture close body, waxy texture

### ANALYTICAL DATA

Moisture	: 16.0 % max.
Milk fat	: 80.0 % min.
Milk solids non-fat	: 2.0 % max.
Salt	: 2.0 % max.
Free fatty acids	: 0.3 % max.
PH	: 6.0-6.7

## PRODUCT SPECIFICATION - SALTED SWEET CREAM BUTTER

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### MICROBIOLOGICAL DATA

Total plate count : 10,000 /g max.

E. Coli : negative in 1 g

Coliforms : negative in 1 g

Yeast & moulds : 100 /g max.

Salmonella : negative in 25 g

### PACKAGING

Export cartons with poly-liner of 25 Kgs. net.

Export cartons containing: 40 x 250 g. or 20 x 500 g. alu-wrapped packets

### TRANSPORT

20 MT in 20 ft. reefer - 25 MT in 40 ft. reefer container

### STORAGE & SHELF-LIFE

Up to approx. 12 months in the original packing under optimal storage conditions (minimum)