

Name of product	SWEET CREAM BUTTER 82 % Fat
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Chemical Characteristics		
Chemical tests	Specifications	Test Methods
Moisture, %	Not exceed 16	LST EN ISO 3727-1:2003, I 026-CH, 052-CH/ every production
Fat, %	Not less than 82	LST EN ISO 3727-3:2003/on demand
Free fatty acids (based on oleic acid), %	0,3 (1,2 mmol/100 g fat)	LST EN ISO I740:2004/three per month
Dry nonfat solids, %	Not exceed 2	I 021-CH determination of dry non-fat solids/every production
Peroxide value, MeqO ₂ /kg	Not more 0,3	LST EN ISO 3960:2010/three per month
Plasmic active acidity, pH	Not less than 6,25	LST ISO 7238:2005/every production
Water dispersion	4	LST ISO 7586:2002/every production
Inhibitors (antibiotics)	absent	DELVOTEST SPNT/every production

Values of pesticides, toxins, radionuclids, heavy metals, and other chemical tests are in accordance with legal requirements

Microbiological Characteristics		
Microbiological tests*	Specifications	Test Methods
Total plate count (TPC), CFU/1g	n=5; c=2, m=10 ⁴ , M=10 ⁵	LST EN ISO 4833-1:2013/once per month
Coliforms, 1g	n=5, c=2, m=10, M=100	LST ISO 4831:2006/once per month
E.Coli, 1g	n=5, c=2, m=10, M=100	LST ISO 7251:2006.four per year
Coagulase- Positive Staphylococci, 1g	<1,0x10 ¹	LST EN ISO 6888-1+A1:2005/four per year
Enterobacteria, 1g	<1,0x10 ¹	LST ISO 21528-2:2009/four per year
Listeria monocytogenes, 25g	Absent	LST EN ISO 11290-1:2003/A1:2004/P:2005/four per year
Salmonella, 25g	Absent	LST EN ISO 6579:2003/AC:2006/P:2007/four per year
Yeast, moulds, CFU/1g	<1,0x10 ²	LST ISO 6611:2004/once per month

* in accordance with Commission Regulation (EU) No 2073/2005 on microbiological criteria for foodstuffs.

Sensory description

Smell and taste	Typical of butter with a taste of pasteurized cream
Colour	From white to yellowish
Texture	Uniform, elastic, glossy cut surface. Small drops can be visible

Nutritional Value/100g

Energy - 3056 kJ /743 kcal
Fat – 82,0g, of which saturated fatty acids – 55,0g
Carbohydrates – 0,8g, of which sugars – 0,8g
Protein – 0,5g
Salt 0,03g (Salt content is exclusive due to the presence of naturally occurring sodium)

Storage conditions

Temperature	Maximum shelf life
At (minus) -25 °C	24 months (the boxes)
At (minus) - 18 °C	18 months (the boxes) 12 months (small package)
At (minus) -12 °C	6 months (the boxes) 4 months (small package)
At (minus) - 3 °C	55 days
At +6°C	40 days

Allergen information

(2003/89/EC) The only allergen is milk lactose. Product contains no other allergens

GMO status

(1829/2003 & 1830/2003) Product is made without using genetic procedures & doesn't contain any GMO.

Certifications

LST EN ISO 22000, LST EN ISO 9001, LST EN ISO 14001
