FINISHED PRODUCT BUTTER

PRODUCT	3.11. PACKAGED ORDINARY UNSALTED OR SALTED BUTTER. (NC 04 05 10 11 if<1kg, 04 05 10 19 if >1kg, 9700 if unsalted, 9500 if salted)
SOURCE SUPPLIER	Dairies approved by European Community authorities
DESCRIPTION	Water-in-oil type emulsion obtained by churning the pasteurised cream of cow's milk. (blue 5 kg : churn made).
TRANSPORT	By refrigerated container, ship, truck at maximum +6ºC
PACKAGING	from 10 g moulds to 25kg.
PHYSICAL-CHEMICAL CHARACTERISTICS	Fat (lipids) : minimum 82% of the butter fraction (= 80% for salted butter) Dry solids: maximum 2% (proteins: +-1%, glutins: +-1% Water: maximum 16% Salt: maximum amount authorised in destination countries (= 1.5% in Belgium) pH: from 4.8 to 5.5 for unsalted butter, from 4.8 to 6.5 for salted butter Aw: between 0.1 and 0.3% Free fatty acid: between 0.1 and 0.3% Trans-fatty acid: 0.5% Oleic acid: < 0.33
MICROBIOLOGICAL CHARACTERISTICS ON PRODUCTION	Total germs: maximum 1000/g Monocytogenic listeria, salmonella spp, pathogenic germs and their toxins: absence Staphylococcus aureus: 0/g Escherichia coli: 0/g Coliforms: 0/g where 2 results out of 5 may reach 10/g Phosphatase: negative Yeasts: maximum 100/g Moulds: maximum 10/g According to EC directive 92/46

NUTRITIONAL CHARACTERISTICS Per 100G		
	Saturated fat: 59.5g mono-unsaturates: 20.4g	poly-unsaturates: 1.9g cholesterol: from 0.23 to 0.30 mg
	vitamin A: from 0.4 to 1.05 mg vitamin D: from 0.2 to 3 mg vitamin E: 2mg thiamin: less than 0.01 mg	riboflavin: less than 0.02 mg niacin: less than 0.03 mg vitamin B6: 0.01 mg pantothenic acid: 0.05 mg
	calcium: 15mg iron: less than 0.2 ppm zinc: 0.02 mg	phosphorus: 15 to 60 mg fibres: 0 magnesium: 1.5 mg iodine: 2.4 ug
	Ordinary butter allergens: albumen, milk proteins, lactose, lactoserum, lactic acid, caseinates, caseins. Contains no genetically-modified ingredients. Energy: 3106 Kj / 743 Kcal for unsalted butter. 3047 Kj / 729 Kcal for salted butter Natrium : 0,6 % for salted butter.	

USE BY AND/OR CONSUME BY DATE	Consume by date: see individual sheet for each product: (always between 6 weeks to 3 months except frozen exports up to 2 years).
USE	Destined for direct consumption. Raw, cooked, pure or mixed with other ingredients.
STORAGE	At maximum + 6º and up to consume by dates authorised by the dlv.