



Product specifications AD 20
V6 - 29/12/2021

BUTTER 84% for layering

34 - 38°C

Non coloured

Description

Butter 84% for layering is a recombined product benefiting from technological, process and products advances to meet the needs of the bakery and especially layering. These butters are adapted to hot environments during the summer period.

COMPOSITION (/ 100 g product)		
Moisture, non fat solids (%)	max	16.0
Fat (%)	min	84.0

Applications

Butter 84% for layering has a format and a plasticity adapted to pastries (millefeuille, slippers) and puff pastries (croissants, pains au chocolat).

Packaging

5 plates of 2 Kg each, 10 Kg cartons, wooden pallet 900 Kg, 80x120cm

10 Kg carton indivisible sale, each plate cannot be sold separately

Storage and Shelf life

The butter must be kept in its original package sealed and protected from air and light.

90 days at + 8°C
max

730 days at -12°C
max

Suggested labelling

Butter

SENSORIAL

Colour : Yellow to pale yellow
Taste and odour : franc, pleasant flavor, fine (fresh)

CHEMICAL AND PHYSICAL

Phosphatase Negative
Melting point 34 - 38°C

BACTERIOLOGICAL (CFU*)

Total contaminating plate count	/ 1 g	< 1 000
Yeast/moulds	/ 1 g	< 30
Coliforms at 30°C	/ 1 g	< 10
Listeria**	/ 25 g	Not detected

Analysis according to standard methods (IDF or ISO)

* Colony-forming unit

** according to control plan

NUTRITIONAL INFORMATION*

Energy value (/ 100 g) : 3 110 kJ / 760 kcal
Sugar (Lactose) < 0.1 g
Saturated fatty acids 54.6 g
Sodium 12 mg

*Theoretical values/100 g

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STATEMENT/ADDITIONAL INFORMATION / FOOD SAFETY

Allergens

Our ingredients contain the following allergens : milk protein, lactose. Our ingredients contain no gluten.

GMO

Our ingredients contain no genetically modified organisms and as such are not concerned by a labelling requirement (Regulation 1829/2003/EC and 1830/2003/EC and subsequent amendments).

Various contaminants

According to our monitoring plan, our ingredients meet the European standards or at least Codex recommendations, in terms of:

- heavy metals:
- pesticides
- aflatoxins
- dioxins, furans, PCBs (polychlorinated biphenyls)
- melamine
- radioactivity
- HAP
- Etc...

Our ingredients do not contain antibiotics. They underwent neither irradiation nor ionization.

Heat treatment

According to regulation, the heat treatment of milk is at least 72 ° C/15 sec (or temperature / time equivalent).

Packaging compliance

The materials used to package our ingredients comply with European regulation EC 1935/2004 (and subsequent amendments) for materials and articles intended to be in contact with foodstuffs.

Deconditioning/Handling/Storage conditions

Our products should not be stored with fragrant stuffs.

For particular analysis or specific regulations, please contact us.