

a subsidiary of **SAVENCIA** 

# **Technical Bulletin**

Designation: CORMAN CAR BEURRE EXTRA PL 2 K G X5

26851001 Butter 82% - EXTRA - Carotene - 2 Kg sheet

30/01/2025

#### General Information

Article Nr:

Legal designation Butter

Manufacturer code BE - FB 001 - CE **Customs code** 04051030

In accordance with EU 1308/2013 regulation and CXS 279-1971. Regulation

This lactic butter is produced by means of dairy ingredients and physical processes. The chemical, bacteriological Description

and physical properties are closely controlled and remain constant throughout the year. It contains fractionated

butterfat (butterfat obtained by fractionated crystallization).

This Butter combines exceptional qualities of consistency, extensibility and firmness recovery . These qualities **Properties** 

make it possible to perfectly resist all the constraints of rolling in croissant and puff pastry applications : significant reduction of the resting time between rolling steps and excellent resistance to dough retraction. Due to its fine

emulsion, it is well protected against microbiological development.

### List of Ingrédients - Allergen Information

Butter (cow's MILK), coloring agent : beta-carotene (E160a(i)) List of ingredients

Allergens milk (milk proteins and lactose)

# Chemical and Physical Criteria at Production Time - typical value (min - max)

Total fat	g/100g	(	82,0	-	)
Moisture	g/100g	(		-	16,0 )
Non fat dry matter	g/100g	(		-	2,0 )
Added salt	g/100g	0,0 (		-	)
Free Fatty Acids (FFA)	% as oleic acid	(		-	0,3)
Peroxide value (PV)	meq O2/kg	(		-	0,2)
pH		(	4,7	-	5,3)
Melting point (drop pt)	°C	34,0 (		-	)

Colour orange (12 to 13) Odour and taste of butter

## Microbiological Criteria - typical value (min - max)

Contaminating organisms	CFU/g	(	-	1 000 )
Yeasts and moulds	CFU/g	(	-	50)
Coliforms	CFU/g	(	-	10)
E. coli	CFU/g	(	-	0)
Enterobacteriaceae	CFU/g	(	-	10)
Staphylococcus aureus	CFU/g	(	-	0)
Salmonella	CFU/25g	(	-	0)
Listeria monocytogenes25G	CFU/25g	(	-	0)

# Fatty Acid Profile - typical value (min - max) - weight % of total fatty acids

%	3,4 (	3,1	-	3,7 )
%	2,3 (	2,0	-	2,5 )
%	1,3 (	1,1	-	1,5 )
%	2,7 (	2,3	-	3,1 )
%	0,3 (	0,2	-	0,3 )
%	3,3 (	2,7	-	3,8 )
%	10,6 (	9,8	-	11,5 )
%	1,7 (	1,3	-	2,1 )
%	31,0 (	28,5	-	33,5 )
%	2,3 (	1,9	-	2,6 )
%	11,5 (	9,8	-	13,2 )
	% % % % % %	%       2,3 (         %       1,3 (         %       2,7 (         %       0,3 (         %       3,3 (         %       10,6 (         %       1,7 (         %       31,0 (         %       2,3 (	%       2,3 (       2,0         %       1,3 (       1,1         %       2,7 (       2,3         %       0,3 (       0,2         %       3,3 (       2,7         %       10,6 (       9,8         %       1,7 (       1,3         %       31,0 (       28,5         %       2,3 (       1,9	%       2,3 (       2,0 -         %       1,3 (       1,1 -         %       2,7 (       2,3 -         %       0,3 (       0,2 -         %       3,3 (       2,7 -         %       10,6 (       9,8 -         %       1,7 (       1,3 -         %       31,0 (       28,5 -         %       2,3 (       1,9 -

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Doc. ref. : BE82\_34\_26851001\_NONE\_EN.pdf

Spec. ref.: PF00168, version: 2, replaces all previous editions Document was issued electronically and is therefore valid without signature

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Butter 82% - EXTRA - Carotene - 2 Kg sheet

30/01/2025

%	21,5 (	19,0 -	24,0 )
%	2,0 (	1,3 -	2,5 )
%	0,6 (	0,3 -	0,9 )
%	0,4 (	0,2 -	0,7 )
	%	% 2,0 ( % 0,6 (	% 2,0 ( 1,3 - 0,6 ( 0,3 -

Solid Fat Content - ty	pical value (min	- max) - in % on	fat basi:	s - C	Corman NMR n	nethod
5 °C	%	55,5 (	52,5	-	58,5 )	
10 °C	%	46,0 (	43,0	-	49,0 )	
15 °C	%	32,5 (	30,0	-	35,0)	
18 °C	%	25,0 (	22,0	-	28,0 )	
20 °C	%	20,0 (	17,5	-	22,5 )	
25 °C	%	14,0 (	12,0	-	16,0 )	
30 °C	%	6,5 (	4,5	-	8,5 )	
35 °C	%	1,0 (	0,5	-	1,5 )	
40 °C	%	0,0 (	0,0	-	0,0 )	
Nutritional Data - typi	ical value (min - l	max)				
Energy kcal	Kcal/100g	743 (		-	)	
Energy kJ	kJ/100g	3 054 (		-	)	
Fat	g/100g	82,00 (		-	)	
Saturated fatty ac.	g/100g	57,20 (		-	)	
Monounsaturated fatty ac.	g/100g	22,20 (		-	)	
in which trans	g/100g	3,10 (		-	)	
Polyunsaturated fatty ac.	g/100g	2,60 (		-	)	
Carbohydrate	g/100g	0,60 (		-	)	
Sugars	g/100g	0,60 (		-	)	
Protein	g/100g	0,60 (		-	)	
Fibre	g/100g	0,00 (		-	)	
Vitamin A (RE)	µg/100g	800 (	400,0	-	1 200,0 )	

0.4

1,5

## **Packaging and Preservation Conditions**

Packaging 10 kg net cartons containing 5 x 2 kg sheets wrapped in polyethylene film.

Preservation(best before) 4 months at a temperature of max. 6 deg. C.

µg/100g

mg/100g

g/100g

g/100g

#### Other Information

Vitamin D

Vitamin E

Salt equivalent

Sodium

Contaminants EN - Heavy metals : according to EC regulation 915/2023

- Dioxins : according to EU regulation 915/2023

- Pesticides : according to EC regulation 396/2005

- Radioactivity : according to EU regulation (Euratom) 2016/52

1,45 (

2,00 (

0,01 (

0,03 (

- Mycotoxins : according to EU regulation 915/2023

- Antibiotics : according to EU regulation 37/2010

Ionizing treatment EN absence

GMO EN No GMO labelling required in compliance with EC regulations 1829/2003 and 1830/2003.

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