

Article Nr : 20133507

Designation :

CORMAN BEURRE LAITERIE 10 KG X 1

Dairy Butter - 82 % for blending (10 Kg)

17/08/2023

General Information

Legal designation	Butter
Manufacturer code	BE - FB 001 - CE
Customs code	04051019
Regulation	In accordance with EU 1308/2013 regulation and CXS 279-1971.
Description	This lactic butter is produced only by means of dairy ingredients and physical techniques. Its chemical, organoleptic and bacteriological properties are closely controlled.
Properties	This butter is perfectly suitable for butter creams and for blending in bakery, pastry and biscuit formulations. Its microbiological quality and its exceptional flexibility are due to its emulsion fineness.

List of Ingrédients - Allergen Information

List of ingredients	Dairy cream (cow's MILK), lactic concentrate
Allergens	MILK (proteins and lactose)

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

Total fat	g/100g	(82,0	-)
Milk 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		4,9 (4,6	-	5,2)
Melting point (drop pt)	°C	32,0 (-	-)
Colour	yellow (7 to 12)				
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

C4:0	%	3,6 (3,2	-	4,0)
C6:0	%	2,3 (2,0	-	2,5)
C8:0	%	1,3 (1,1	-	1,5)
C10:0	%	2,7 (2,2	-	3,2)
C10:1	%	0,3 (0,2	-	0,3)
C12:0	%	3,3 (2,6	-	4,1)
C14:0	%	10,4 (9,0	-	11,8)
C14:1	%	1,8 (1,4	-	2,2)
C16:0	%	29,5 (27,5	-	31,5)
C16:1	%	2,5 (2,1	-	2,9)
C18:0	%	10,9 (9,0	-	12,7)
C18:1	%	24,8 (21,5	-	28,0)
C18:2	%	2,1 (1,5	-	2,7)

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C18:2 conj	%	0,6 (0,3 -	1,0)
C18:3	%	0,6 (0,3 -	0,8)

Solid Fat Content - typical value (min - max) - in % on fat basis - Corman NMR method

5 °C	%	49,0 (47,0 -	51,0)
10 °C	%	39,0 (37,0 -	41,0)
15 °C	%	25,0 (23,0 -	27,0)
18 °C	%	20,5 (17,0 -	24,0)
20 °C	%	17,3 (16,0 -	18,5)
25 °C	%	10,8 (9,0 -	12,5)
30 °C	%	5,0 (4,0 -	6,0)
35 °C	%	1,0 (0,0 -	2,0)
40 °C	%	0,0 (0,0 -	0,0)

Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	743 (-)
Energy kJ	kJ/100g	3 054 (-)
Fat	g/100g	82,00 (-)
Saturated fatty ac.	g/100g	54,30 (-)
Monounsaturated fatty ac.	g/100g	24,90 (-)
in which trans	g/100g	3,10 (-)
Polyunsaturated fatty ac.	g/100g	2,80 (-)
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)
Vitamin D	µg/100g	1,45 (0,4 -	2,5)
Vitamin E	mg/100g	2,00 (1,5 -	2,5)
Sodium	g/100g	0,01 (-)
Salt equivalent	g/100g	0,03 (-)

Packaging and Preservation Conditions

Packaging	10 kilos net cartons with polyethylene liners.
Preservation(best before)	4 months at a temperature of max. 6 deg. C. Other recommended conditions : 12 months at a temperature of -18 deg. C.

Other Information

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 - 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.