

Article Nr : **28322901**

Designation :

CORMAN CAR BEURRE 10 KG X1

Butter 82% - Brioche & Cake carotene (10 kg)

13/09/2023

General Information

Legal designation	Butter
Manufacturer code	BE - FB 001 - CE
Customs code	04051030
Regulation	In accordance with EU 1308/2013 regulation and CXS 279-1971.
Description	This lactic butter is produced by means of dairy ingredients and physical processes. The chemical, bacteriological and physical properties are closely controlled and remain constant throughout the year.
Properties	Due to its fine emulsion and to the process applied, this butter has a very good microbiological quality and a very smooth texture. It allows a great stability of the fermentation temperatures while giving the good taste of butter to the finished products.

List of Ingrédients - Allergen Information

List of ingredients	butter (cow's MILK), colouring agent : beta-carotene (E160a(i))
Allergens	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		5,0 (4,7	-	5,3)
Melting point (drop pt)	°C	32,0 (-)
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

C4:0	%	3,5 (3,0	-	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	%	10,5 (9,2	-	11,8)
C14:1	%	1,8 (1,4	-	2,2)
C16:0	%	28,3 (23,0	-	33,5)
C16:1	%	2,5 (2,1	-	2,9)
C18:0	%	11,3 (9,0	-	13,5)
C18:1	%	24,5 (20,0	-	29,0)
C18:2	%	2,1 (1,5	-	2,7)

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

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

5 °C	%	49,5 (45,0 -	54,0)
10 °C	%	38,0 (33,0 -	43,0)
15 °C	%	24,8 (20,5 -	29,0)
18 °C	%	20,0 (16,0 -	24,0)
20 °C	%	16,5 (13,0 -	20,0)
25 °C	%	9,3 (6,0 -	12,5)
30 °C	%	4,5 (2,0 -	7,0)
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	54,40 (-)
Monounsaturated fatty ac.	g/100g	24,70 (-)
in which trans	g/100g	3,10 (-)
Polyunsaturated fatty ac.	g/100g	2,90 (-)
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 kg net cartons with polyethylene liners.
Preservation(best before)	6 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.