

a subsidiary of

SAVENCIA
FROMAGE & DAIRY

# **Technical Bulletin**

Article Nr: 20665601 Designation: CORMAN BEU TRADITIONNEL BL 2,5 KGX4

Traditional butter 82% - 2,5 kg block 03/08/2023

General Information

Legal designation Butter

 Manufacturer code
 FR 80.001.002 CE

 Customs code
 04051019

Regulation In accordance with EU 1308/2013 regulation

**Description** This CORMAN traditional butter 2,5 Kg bloc is a dairy product obtained by churning of dairy cream. It's

manufactured with cream from cow milk. Cream is pasteurized and churned; butter is then packed at stored before

shipment.

Properties This butter is dedicated as well to pastry chefs as cooking chefs, even though it's format brings more pastry chef

to use it. It brings out tastes and flavours of all your preparations. It's properties are ideal for cooking (traditional sauces, gravy, beurre monté, roasts,...) as well as for pastry (shortbread dough, shortcrust dough, buttercream or

crème mousseline).

#### List of Ingrédients - Allergen Information

List of ingredients Pasteurized cream (cow's MILK) (98%), starter cultures (2%).

Allergens MILK (proteins and lactose)

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

)
)
,0)
,0)
,7)
)
•

**Colour** Homogeneous colour, yellow to cream

Odour and taste Fresh, pleasant

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

Contaminating organisms	CFU/g	(	-	1 000 )
Yeasts and moulds	CFU/g	(	-	10)
Coliforms	CFU/g	(	-	10)

#### Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	744 (	-	)
Energy kJ	kJ/100g	3 060 (	-	)
Fat	g/100g	82,00 (	-	)
Saturated fatty ac.	g/100g	57,00 (	-	)
in which trans	g/100g	3,70 (	-	) natural origin (milk fat)
Carbohydrate	g/100g	0,80 (	-	)
Sugars	g/100g	0,80 (	-	)
Protein	g/100g	0,70 (	-	)
Fibre	g/100g	0,00 (	-	)
Sodium	g/100g	0,02 (	-	)
Salt equivalent	g/100g	0,05 (	-	)

## **Packaging and Preservation Conditions**

Packaging 10 kg net weight carton containing 4 blocks of 2.5 kg wrapped in aluminium foil.

Preservation(best before) 12 months at a temperature of 6 deg. C.

Other recommended conditions : 12 months at a temperature of max. -18  $^{\circ}\text{C}$  deg. C.

## Other Information

Page 1 sur 2

All the information contained in this document is in accordance with E.U. and Belgian law. It is the customer's responsibility to check conformity with its national legislation and to inform S.A. Corman accordingly. S.A. Corman warrants the quality of its products only. The use and processing of S.A. Corman's products in customer's applications is beyond its control and therefore is the sole responsibility of the user. The information in this document is transmitted for the exclusive purpose of enabling sales of products made by S.A. Corman. This information is intended only for the person or entity to which it is addressed as it contains CONFIDENTIAL and PROTECTED material. Any disclosure, retransmission, dissemination, or any use thereof, is **strictly prohibited**. Any information NOT transmitted in this document is part of S.A. Corman's Trade Secret Protection Policy.

Doc. ref. : BE82\_32\_ST\_20665601\_NONE\_EN.pdf

Spec. ref.: PF00872, version: 1, replaces all previous editions Document was issued electronically and is therefore valid without signature

S.A. CORMAN, rue de la Gileppe, 4, B-4834 Limbourg, Belgium



a subsidiary of

SAVENCIA
FROMAGE & DAIRY

# Technical Bulletin

Article Nr: 20665601 Designation :

CORMAN BEU TRADITIONNEL BL 2,5 KGX4

Traditional butter 82% - 2,5 kg block

03/08/2023

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.

Doc. ref.: BE82\_32\_ST\_20665601\_NONE\_EN.pdf Spec\_ref.: PE00872\_version : 1\_replaces all previous

Spec. ref. : PF00872, version : 1, replaces all previous editions Document was issued electronically and is therefore valid without signature

S.A. CORMAN, rue de la Gileppe, 4, B-4834 Limbourg, Belgium

Phone +32(0)87 342 211 Web site: www.corman.be Email: corman@corman.be

All the information contained in this document is in accordance with E.U. and Belgian law. It is the customer's responsibility to check conformity with its national legislation and to inform S.A. Corman accordingly. S.A. Corman warrants the quality of its products only. The use and processing of S.A. Corman's products in customer's applications is beyond its control and therefore is the sole responsibility of the user. The information in this document is transmitted for the exclusive purpose of enabling sales of products made by S.A. Corman. This information is intended only for the person or entity to which it is addressed as it contains CONFIDENTIAL and PROTECTED material. Any disclosure, retransmission, dissemination, or any use thereof, is **strictly prohibited**. Any information NOT transmitted in this document is part of S.A. Corman's Trade Secret Protection Policy.

Page 2 sur 2