

## **LACTIC BUTTER**

**DESCRIPTION:** Product is made from pasteurized lactic cream obtained from cow's milk

**PACKING:** Product is packed per 25 kgs net in cardboard cartons with blue polyethylene liner inside

### **PHYSICAL AND CHEMICAL PROPERTIES**

FAT:	min. 82%
MOISTURE:	max. 16%
NO FAT DRIED MATTER:	max. 2%
pH:	4.5 – 5.3
FREE FATTY ACIDS:	max. 0.35%
PEROXIDE VALUE:	max. 0.3 meq of oxygen /1kg fat

### **MICROBIOLOGICAL PROPERTIES**

ENTEROBACTERIACEAE:	max. 10/g
YEAST & MOULDS:	<50/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g

### **ORGANOLEPTIC PROPERTIES**

COLOUR:	light yellow
TASTE, SMELL:	typical of sour unsalted butter
CONSISTENCY:	waxy, close and smooth

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