

SWEET CREAM BUTTER

DESCRIPTION: Product is made from pasteurized sweet 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:	min. 6.2
FREE FATTY ACIDS:	max. 0.3%
PEROXIDE VALUE:	max. 0.3 meq of oxygen / 1kg fat

MICROBIOLOGICAL PROPERTIES

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

ORGANOLEPTIC PROPERTIES

COLOUR:	homogeneous, yellow
TASTE, SMELL:	slightly acid, milky, lightly pasteurization aftertaste, slightly fatty
CONSISTENCY:	homogeneous, tight, easy to spread
