	California Dairies, Inc. Product Technical Reference Sheet	Document No.	Revision No. 2C
		TS-10.4.5	Page 1 of 2
Unsalted (Cultured) Butter			Effective Date: 12/17/03 Revised: 01/12/17

Description

UPC#92202006034

Sweet cream is pasteurized at approximately 185°F (85°C) for not less than 15 seconds or for a time and temperature giving equivalent results such that the cream meets Pasteurized Milk Ordinance and United States Department of Agriculture requirements. Cultured butter is obtained by removing water and solids non fat by churning and adding natural flavors. Cultured butter is light yellow in color and possesses a sweet clean, slightly cultured flavor which is free from rancid, oxidized or other objectionable flavors. Cultured butter meets all requirements for the grade declared.

Ingredient Statement

Pasteurized Cream
Natural Flavors (Lactic Acid, Starter Distillate)

Allergen Statement

Contains Milk

Microbiological Standards

	Units	Maximum	Method
Aerobic Plate Count (APC)	cfu/g	<5,000	Petrifilm
Coliform	cfu/g	<10	Petrifilm
Yeast & Mold	cfu/g	<20	Petrifilm

Chemical Standards

	Minimum	Maximum	Method
Fat	80%		Kohman
Moisture		18.5%	Kohman
pH	4.2	5.0	pH Meter

Physical Standards

Visual Impurities: None
Color: Uniform Light Yellow

Sensory Standards

Flavor: Clean, fresh, culture, no rancid or off flavors
Odor: Fresh, slight cultured, no off odors.

Antibiotics

All raw milk used in the manufacture of products has been screened and tested "Not Found" for drug residues according to the FDA PMO - Appendix "N" (latest revision).

Packaging


No staples, nails, wire ties or similar devices may be used to close packages.
Package size and style per customer requirements.

Shelf Life

Refrigerated: 150 days at ≤45°F (7°C)
Frozen: 12 months frozen at -10°F to -20°F (-23°C to -29°C) + 150 days refrigerated at ≤45°F (7°C) after thawing
Store away from highly aromatic food products under controlled humidity (80-85%) conditions.

Shipping

Shipping per customer requirements

	California Dairies, Inc. Nutritional Data	Document No. ND-11.3.2	Revision No. 2E
			Page 1 of 1
Unsalted Butter, Cultured Butter and Lactic Butter			Effective Date: 03/15/00 Revised: 07/22/16

Nutritional data obtained from: "USDA National Nutrient Database for Standard Reference, Release 28"
 U.S. Department of Agriculture, Agricultural Research Service. Nutrient Data Laboratory Home Page,
<http://www.ars.usda.gov/ba/bhnrc/ndl>

Nutrient	Units	Per 100 grams	Nutrient	Units	Per 100 grams
Proximates			Minerals		
Water	g	17.89	Calcium, Ca	mg	24
Energy	kcal	717	Iron, Fe	mg	0.02
Energy	kJ	2999	Magnesium, Mg	mg	2
Protein	g	0.85	Phosphorus, P	mg	24
Total lipid (fat)	g	81.11	Potassium, K	mg	24
Ash	g	0.09	Sodium, Na	mg	11
Carbohydrate, by difference	g	0.06	Zinc, Zn	mg	0.09
Fiber, total dietary	g	0	Copper, Cu	mg	0
Total Sugars	g	0.06	Manganese, Mn	mg	0
Added Sugar	g	0	Selenium, Se	µg	1.0
Vitamins			Lipids		
Vitamin C, total ascorbic acid	mg	0	Fatty acids, total saturated	g	51.368
Thiamin	mg	0.005	Fatty acids, total monounsaturated	g	21.021
Riboflavin	mg	0.034	Fatty acids, total polyunsaturated	g	3.043
Niacin	mg	0.042	Fatty acids, total trans	g	3.278
Pantothenic acid	mg	0.11	Cholesterol	mg	215
Vitamin B-6	mg	0.003	Amino acids		
Folate, total	µg	3	Tryptophan	g	0.012
Folate, food	µg	3	Threonine	g	0.038
Folate, DFE	µg	3	Isoleucine	g	0.051
Folic Acid	µg	0	Leucine	g	0.083
Vitamin B-12	µg	0.17	Lysine	g	0.067
Vitamin A, IU	IU	2499	Methionine	g	0.021
Vitamin A, RAE	µg	684	Cystine	g	0.008
Retinol	µg	671	Phenylalanine	g	0.041
Carotene, beta	µg	158	Tyrosine	g	0.041
Vitamin E (alpha-tocopherol)	mg	2.32	Valine	g	0.057
Vitamin D	IU	0	Arginine	g	0.031
Vitamin K (phylloquinone)	µg	7	Histidine	g	0.023
Choline, total	mg	18.8	Alanine	g	0.029
			Aspartic acid	g	0.064
			Glutamic acid	g	0.178
			Glycine	g	0.018
			Proline	g	0.082
			Serine	g	0.046

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The current and official copy can be found in the online Quality Manual on the Corporate Quality SharePoint


	California Dairies, Inc. Product Technical Reference Sheet	Document No.	Revision No. 2C
		TS-10.4.5	Page 2 of 2
Unsalted (Cultured) Butter			Effective Date: 12/17/03 Revised: 01/12/17

Table of Revisions

Revision	Description of Revision	Date	Approvals
1	Initial Release	12/17/03	XXX
1A	Update Test Methods	02/26/09	XXX
1B	Update SPC, remove pathogen references, add antibiotic statement, reformat	04/28/09	XXX
1C	Corrected frozen shelf life	05/17/10	XXX
1D	Added lactic acid and starter distillate to Description Section to clarify "Natural Favors"	01/10/11	XXX
1E	Correct units on Micro Standards	04/22/11	XXX
2	Increased shelf life to 150 days, added ingredient statement, revised product description, reduced APC count to 5,000 cfu/g	04/04/12	XXX
2A	Corrected microbiological methods	04/09/12	XXX
2B	Tighten pH limits	04/26/13	XXX
2C	Added allergen statement	01/12/17	<i>Dean J. Jonecz</i>



Butter Specifications Sheet From California Dairies

<u>Description</u>	<u>CS/Pallet</u>	<u>Net Weight</u>
Solids 30/1# Per Case Unsalted	65/Pallet	1950#/Pallet

Item pack/size:	30/1#
Item cube:	0.552
Item Net Weight:	30 lbs.
Item Gross Weight:	31 lbs.
Units per Case:	30
USDA Certified and Graded AA 93 Score Butter	

Quality Control Specification

Grade AA Unsalted Butter

Description

Sweet cream is pasteurized at approximately 185°F for not less than 15 seconds or for a time and temperature giving equivalent results such that the cream meets requirements for Grade AA butter. Unsalted butter is obtained by removing water and solids non fat by churning pasteurized Grade A sweet cream. This type of butter is light yellow in color and possesses a sweet, pleasing flavor which is free from rancid, oxidized or other objectionable flavors. No color additives.

Ingredients: Pasteurized Sweet Cream

Chemical Standards

Fat	≥ 80%
Moisture	≥ 18%

Microbiological Standards

Standard Plate Count (SPC)	< 20,000 cfu/gram
Coliform	< 10 cfu/gram
Yeast and Mold	< 20 cfu/gram
Listeria	Negative
Salmonella	Negative

Sensory Standards

Flavor	Clean, fresh, no rancid or off flavors.
Odor	No off odors.

Packaging

No staples, nails, wire ties or similar devices may be used to close packages. Package size and style per customer requirements.

Product produced for frozen storage is to be wrapped in heavy wax paper to prevent moisture loss.

Shelf Life

Refrigerated: 60 days (120 days when natural flavorings are added to reduce the pH to ≤ 4.5). Store away from highly aromatic food products at ≤ 45 °F under controlled humidity (80–85 %) conditions.

Frozen: 150 days frozen (-10 to -20 °F) + 30 days refrigerated (≤ 45 °F) after thawing. Store away from highly aromatic food products under controlled humidity (80–85%) conditions.

Shipping

Shipping per customer requirements.

Nutritional

All values are per 100 grams:

Calories	720
Calories from Fat	720
Total Fat	80 grams
Saturated Fat	50 grams
Cholesterol	220 mg
Sodium	0 mg
Total Carbohydrates	0 grams
Dietary Fiber	0 grams
Sugars (Lactose)	0 grams
Protein	0 grams
Vitamin A	3062 IU
Vitamin C	0 IU
Calcium	20 mg
Iron	0.2 mg

Code Dates

- Line 1: Lot #, Box #, operators initial
- Line 2: Date of manufacture, time manufactured, machine #, Butter churn #, Operator Initial

Example: Lot 4B 001 JF
01-04-02 1410, #5, J

Lot 4B, Box 1, Jim Flavin
Jan 4, 2002, 2:10 PM, #5 Solid Machine, J

Kosher Certification: Kashruth, Circle U

**California Dairies, Inc.
Informational Sheet
Butter Orders**

Place Orders :

Jodi Hosford/Barb Vogel

Fax: 818-888-6861

Phone: 818-887-3988

Acct Mgt: Jim Flavin cell 818.203.6844

Contact Person Mark Larson **Ext 12**
 Jill Rocha **Ext 14**

Phone # 209-656-1942

Cell Phone # 209-613-8596

Fax # 209-668-8415

Pickup Orders: California Dairies, Inc.

475 South Tegner Road

Turlock, Ca. 95380

Phone # 209-656-1942

Contact Person: Donna Cook ext. 10

[Mark Larson](mailto:mlarson@californiadairies.com)

mlarson@californiadairies.com

[Jill Rocha](mailto:jrocha@californiadairies.com)

jrocha@californiadairies.com

[Danielle Borba](mailto:dborba@californiadairies.com)

dborba@californiadairies.com

[Jodi Hosford](mailto:jhosford@accufood.com)

jhosford@accufood.com

[Barb Vogel](mailto:bvogel@accufood.com)

bvogel@accufood.com

Butter orders should be placed 7 days in advance.

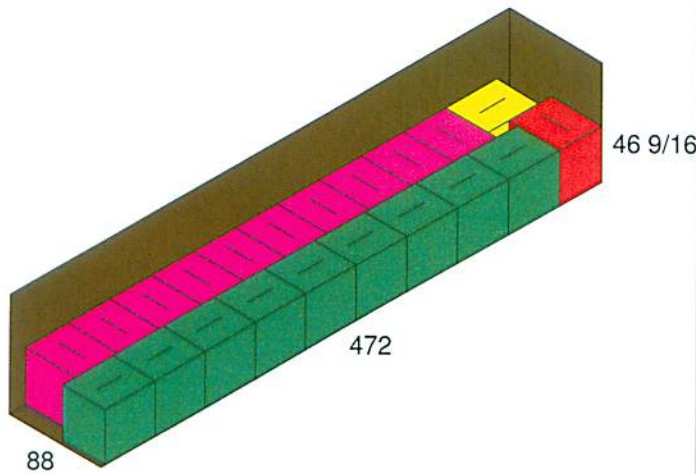
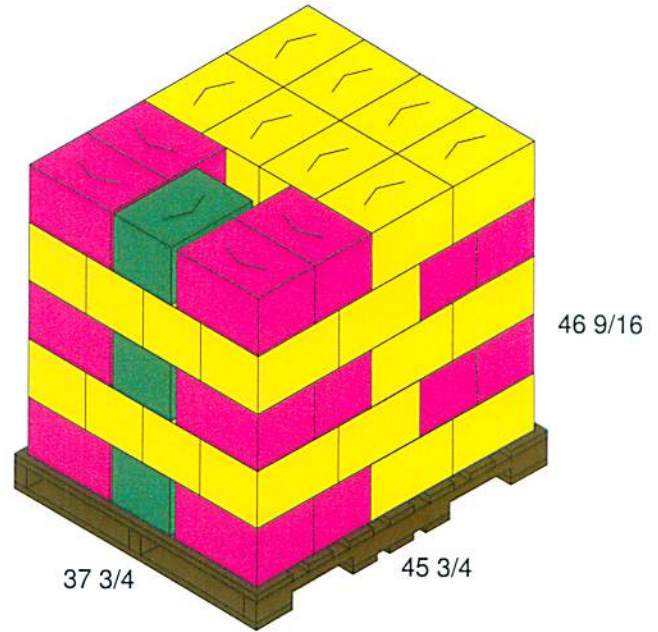
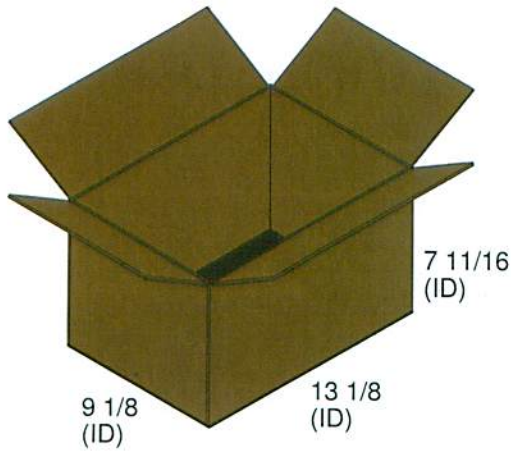
Remit Payments to:

California Dairies Inc.

P.O.Box 45055

San Francisco, CA. 94145-0055

Item	Pac	Net Wt.	Gross Wt.	TixHi	Cases/Pallet	Cube
Solids	30-1#	30	31	13x5	65	14x9-5/8x7-7/8



40 ft. Rfg 476x88x98

	Shipper (ID)	Shipper (OD)	UnitLoad (Incl. Pal)	Vehicle Load
Ln:	13 1/8 in	13 7/16 in	45 3/4 in	472 in
Wd:	9 1/8 in	9 7/16 in	37 3/4 in	88 in
Ht:	7 11/16 in	8 5/16 in	46 9/16 in	46 9/16 in
Net:		30.000 lb	1950.000 lb	40950 lb
Grs:		30.000 lb	2015.000 lb	42315 lb
Cube:	0.5328 ft3	0.6100 ft3	46.5372 ft3	1119.22 ft3
		Height Vert		
Shipper:			65	1365
UnitLoads:				21
Area Efficiency:		0.00 %	85.87 %	96.26 %
Cubic Efficiency:		0.00 %	69.98 %	45.73 %
Cases per layer:			13	1365
UL per layer:				21
Layers/load:			5	1
Pattern:			Triblock	Pinwheel
RSC Area:		5.64 ft2	367 ft2	7698 ft2

Notes: