



True Creamery Unsalted Butter 1lbs.

Item #: 200215



Description

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 some water and some milk solids nonfat 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
Solids Non-Fat		3.0%	Kohman
pH	4.2	5.0	pH Meter

The sum of the actual components for each sample will equal 100%, values listed above are global values.

Physical Standards

Visual Impurities: None
Color: Uniform Light Yellow

Sensory Standards

Flavor: Clean, fresh, cultured, 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 180 days, frozen 12 months frozen + 180 days refrigerated after thawing. Shelf life is guaranteed at refrigeration temperatures of ≤40°F (4°C) or freezer temperatures of -10°F to -20°F (-23°C to -29°C).

Store away from highly aromatic food products under controlled humidity (80-85%) conditions.