



True Creamery Salted Butter 1lbs.

Item #: 200214



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. Salted butter is obtained by removing some water and some milk solids nonfat by churning pasteurized sweet cream and adding salt. Salted butter is light yellow in color and possesses a sweet, pleasing, slightly salty flavor which is free from rancid, oxidized, or other objectionable flavors. Salted butter meets the standards for the grade declared.

Ingredient Statement

Pasteurized Cream
Salt

Allergen Statement

Contains Mil

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
Salt	1.4%	2.2%	Kohman
Solids Non-Fat		3.0%	Kohman

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, no rancid or off flavors
Odor: Fresh, 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.

Retail products produced for frozen storage is to be wrapped in appropriate functional barrier paper or liner to prevent moisture loss.

Shelf Life

Refrigerated 210 days, frozen 12 months frozen + 210 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.