



Unsalted Sweet Cream Butter 82% Specification

Unsalted Sweet Cream Butter 82% is a fatty product derived exclusively from milk, principally in the form of an emulsion of water-in-oil. This product is 100% pasteurized, fresh sweet cream and manufactured in the USA.

Chemistry Parameters	Analysis	Method	Allergen	Milk (Bovine)
Moisture	≤ 16.00%	NIR/SMEDP 15.123		
Fat	≥ 82.00%	NIR/SMEDP 15.123	Regulatory Compliance	
Non-fat Milk Solids	≤ 2.00%	NIR/SMEDP 15.123	USDA/FDA ✓	Gluten Free ✓
			GFSI (SQF) ✓	Vegetarian ✓
			Halal ✓	Kosher ✓
Microbiological Parameters				
Standard Plate Count	≤ 5,000 cfu/g	SMEDP 9.060, 6.020	Storage	
Coliforms	< 10 cfu/g	SMEDP 9.060, 7.020	Product should be stored at -18°C	
Salmonella	Negative/25g	ANSR/AOAC 2013.14	(0°F) in a dry place, protected	
Listeria	Negative	ANSR/AOAC 2013.14	from foreign odors and other	
Yeast & Mold	< 20 cfu/g	SMEDP 9.060, 8.110	contaminants and distributed at	
			-18°C (0°F). When thawed, the	
			product should be stored at 4°C	
Nutritional Proximates (per 100g)			(<40°F) and used within 90 days.	
Calories	730.62kcal	Vitamin A 1840.04IU	Shelf Life	
Protein	0.67g	Vitamin C <1.00mg	Under proper storage conditions,	
Total Fat	81.18g	Vitamin D <8IU	the shelf life of this product can	
Water	15.78g	Calcium 23.90mg	be stored frozen up to 18 months.	
Carbohydrates	<0.50g	Iron <0.50mg		
Dietary Fiber	<0.50g	Sodium 882.00mg		
Ash	2.04g	Cholesterol 209.17mg		
Sensory & Physical Standards			Packaging	
Appearance / Color	Uniform in texture / Pale yellow		25 kg (net weight) carton with	
Flavor / Odor	Creamy / Buttery		plastic liner, palletized on Heat	
Body	Semi-solid at room temperature		Treated pallets.	

