

Article Nr : **26851501**

Designation :

CORMAN VAN BC CREME AU BEURRE1 0KGX1

Concentrated Butter - Crème au Beurre (10 Kg)

30/03/2017

General Information

Legal designation	Anhydrous Milk Fat or Concentrated Butter
Manufacturer code	BE - FB 001 - CE
Customs code	04059010
Regulation	Regulation labelling : Concentrated Butter or Anhydrous Milk Fat. In accordance with International Standard 68A of the International Dairy Federation and Codex Stan A-2-1973, Rev.1-1999, Amended 2006.
Description	The Concentrated Butter is produced from first quality cream or butter by means of physical separation processes during which virtually all the water and the non-fat solids are extracted. No neutralizing substances have been added
Properties	The "CREME AU BEURRE" Concentrated Butter is recommended for flavoured butter creams. It adds a very fine flavour to the finished product. It will not separate when blending with alcohol. It produces a deliciously smooth and light butter icing, which holds well and is very tasty.

List of Ingrédients - Allergen Information

List of ingredients	Concentrated butter, aroma : vanillin.
Allergens	milk (traces of milk proteins), suitable for lactose intolerant people (lactose content is lower than the detection limit of 0,01%).

Chemical and Physical Criteria - typical value (min - max)

Total fat	g/100g	99.95 (99.9 -)
Butterfat	g/100g	99.95 (99.9 -)
Moisture	g/100g	0.05 (-	0.1)
Non fat dry matter	g/100g	0.00 (-	0.0)
Free Fatty Acids (FFA)	% as oleic acid	(-	0.3)
Peroxide value (PV)	meq O2/kg	(-	0.2)
Melting point (drop pt)	°C	32.00 (-)
Colour	yellow (8 to 10)			
Odour and taste	of vanilla-flavoured butter			

Microbiological Criteria - typical value (min - max)

Total plate count	CFU/g	(-	500.0)
Yeasts and moulds	CFU/g	(-	10.0)
Coliforms	CFU/g	(-	0.0)
Enterobacteriaceae	CFU/g	(-	5.0)
Staphylococcus aureus	CFU/g	(-	0.0)
Salmonella	CFU/25g	(-	0.0)
Listeria monocytogenes	CFU/25g	(-	0.0)

Fatty Acid Profile - typical value (min - max) - weight % of total fatty acids

C4:0	%	3.60 (3.2 -	4.0)
C6:0	%	2.25 (2.0 -	2.5)
C8:0	%	1.30 (1.1 -	1.5)
C10:0	%	2.70 (2.2 -	3.2)
C10:1	%	0.25 (0.2 -	0.3)
C12:0	%	3.35 (2.6 -	4.1)
C14:0	%	10.40 (9.2 -	11.6)
C14:1	%	1.80 (1.4 -	2.2)
C16:0	%	30.25 (27.0 -	33.5)
C16:1	%	2.50 (2.1 -	2.9)
C18:0	%	11.00 (9.0 -	13.0)
C18:1	%	24.00 (20.0 -	28.0)
C18:2	%	2.10 (1.5 -	2.7)

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C18:2 conj	%	0.70 (0.3 -	1.1)
C18:3	%	0.55 (0.3 -	0.8)

Solid Fat Content - typical value (min - max) - in % on fat basis - Corman NMR method

5 °C	%	50.50 (47.0 -	54.0)
10 °C	%	39.50 (36.0 -	43.0)
15 °C	%	25.75 (22.5 -	29.0)
18 °C	%	20.50 (17.0 -	24.0)
20 °C	%	17.25 (14.5 -	20.0)
25 °C	%	10.25 (8.0 -	12.5)
30 °C	%	5.00 (3.0 -	7.0)
35 °C	%	1.25 (0.0 -	2.5)
40 °C	%	0.00 (0.0 -	0.0)

Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	899.00 (-)
Energy kJ	kJ/100g	3 696.00 (-)
Protein	g/100g	0.00 (-)
Carbohydrate	g/100g	0.00 (-)
Sugars	g/100g	0.00 (-)
Fat	g/100g	99.90 (-)
Saturated fatty ac.	g/100g	66.90 (-)
Monounsaturated fatty ac.	g/100g	29.50 (-)
Polyunsaturated fatty ac.	g/100g	3.50 (-)
Trans fatty ac.	g/100g	3.80 (-)
Fibre	g/100g	0.00 (-)
Sodium	g/100g	0.00 (-)
Salt equivalent	g/100g	0.00 (-)

Packaging and Preservation Conditions (Best Before)

Packaging	10 kilos cartons with polyethylene liners. Product expanded with nitrogen.
Best before-preservation	6 months at a temperature of max. 18 deg. C.

Other Information

Contaminants	- Heavy metals : according to EC regulation 1881/2006 - Pro-oxidizing metals : Iron : max 0.20 ppm, Copper : max 0.05 ppm - Dioxins : according to EU regulation 1259/2011 - Pesticides : according to EC regulation 396/2005 - Radioactivity : according to EU regulation (Euratom) 2016/52 - Mycotoxins : according to EU regulation 165/2010 - Antibiotics : according to EU regulation 37/2010
Ionizing treatment	absence
GMO	absence