

## Unsalted Butter Bakery Sheets

Melting Point 34°C  
20 x 1kg Sheets – 20kg Carton

PB.1377 | Version 02.0318 | **UNRESTRICTED**

Unsalted Butter Bakery Sheets from Fonterra are made from high quality fresh cream using world leading butter making technology. Unsalted Butter Bakery Sheets consistently deliver the superior flavour and mouth-feel needed for pastry applications. Conveniently sized for commercial baking, Unsalted Butter Bakery Sheets have the additional benefit of a standardised melting point.

### Product Characteristics

- Manufactured from pasteurised milk or cream.
- Gives excellent baked through butter flavour to the finished product.
- Improved texture for superior lamination giving improved end product performance.
- Unsalted Butter Bakery Sheets are full of natural goodness – they contain no additives.
- Produced in a sophisticated processing plant to ensure product consistency.
- Sheeted form for convenience and cost savings.

### Suggested Uses

- Danish Pastries
- Croissants
- Puff Pastry

### Packaging

A corrugated cardboard outer containing 20 wrapped 1kg butter sheets. Each sheet is wrapped individually in high-density polyethylene. No staples or metallic fasteners are used.

Net weight	20.0 kg
Gross weight	20.87kg

### Storage and Handling

Unsalted Butter Bakery Sheets are a perishable food. In order to preserve their pure clean flavour they should be:

- Kept frozen at -10°C to -25°C in accordance with importing country regulations..
- Kept away from odours.
- Kept out of direct sunlight.
- Used strictly in rotation.

When stored frozen, Unsalted Butter Bakery Sheets have a maximum shelf-life of 24 months from the time of manufacture.

Shelf life under refrigerated conditions (2 - 4°C) is at least 8 weeks.

Unsalted Butter Bakery Sheets should be conditioned at 14 - 18°C before use.

### Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter

Fat (g/100g)	82.9
Moisture (g/100g)	15.7
Milk solids non fat (g/100g)	1.4

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### Typical Nutritional Analysis

Energy (kj/100g)	3090
Calories (kcal/100g)	740
Moisture (g/100g).	15.7
Protein (g/100g).	0.7
Total Fat (Milkfat) (g/100g)	82.9
Total Carbohydrate (g/100g)	0.6
Total Sugar (Lactose) (g/100g)	0.6
Dietary Fibre.	Nil
Cholesterol (mg/100g).	200
Ash (g/100g)	0.2
Fatty Acids (g/100g Product)	
Saturated fatty acids	54.9
Mono unsaturated fatty acids.	16.7
Poly unsaturated fatty acids	1.1
Trans <sup>1</sup> fatty acids	3.9

<sup>1</sup> Methylene interrupted trans

### Typical Vitamin Analysis

Total Vitamin A (µg retinol/100g)	879
Vitamin E (mg/100g).	3.2
Vitamin C (mg/100g)	<0.1

### Typical Physical Properties

Melting Point (Mettler)	34 + 1 °C.
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### Typical Microbiological Analysis

Coliforms (cfu/g)	< 1
Escherichia coli	Not Detected
Listeria (/125g)	Not Detected
Salmonella (/750g)	Not Detected
Yeasts and Moulds	< 1

Refer to product selling specification for specific microbiological limits.

### Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is Pasteurised.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling trace back.

### Compliance

- CODEX STAN 279
- Kosher
- Halal

### Ingredients

- Pasteurised Cream
- Water

### Suggested Labelling

#### Unsalted Butter or Butter

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient