

Organic Unsalted Creamery Butter from Fonterra is made from high quality fresh organic cream using world leading buttermaking technology. Organic Unsalted Creamery Butter consistently delivers the superior flavour and mouthfeel needed in many applications such as baked goods and spreads. It also serves as an ingredient in a wide range of food products. Organic Unsalted Creamery Butter has an excellent shelf life and maintains its fresh flavour well.

**FEATURES**

- Manufactured from pasteurized Milk or cream
- Is frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream.
- Organic Unsalted Creamery Butter is full of natural goodness.
- Is produced in a sophisticated processing plant to ensure product consistency.
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers.
- Good texture and body for cut & wrap and reprocessing applications

**SUGGESTED USES**

- Reprocessing into pats. Suited also to other consumer oriented uses such as spreading and home cooking.
- Ingredient in food processing applications such as processed cheese and vegetable oil blends manufacture.
- Ingredient in the manufacture of bakery and confectionery products.
- Suited to reprocessing into Anhydrous Milkfat

**CERTIFICATION**

- Halal
- Kosher
- Organic (See Additional Product Information)

**ORIGIN**

Product of New Zealand



<b>NUTRITIONAL INFORMATION</b>	<b>TYPICAL</b> (per 100g of product)
Energy (kJ)	3090
Protein (g)	0.6
Fat (g)	82.9
Carbohydrate (g)	0.6
Sugar (Lactose) (g)	0.6
Sodium (mg)	10
Calcium (mg)	22
Potassium (mg)	22
Iron (mg)	<0.2
Vitamin D (µg)	<0.2

**INGREDIENTS (ALLERGENS IN BOLD)**

**Pasteurised Cream from Cows' milk**

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

**PACKAGING**

Corrugated fibreboard carton with a polyethylene liner. No staples or metallic fasteners are used.

- Net Weight 25.0 kg
- Gross Weight 25.7 kg
- Typical Carton Dimension 37.4 x 23.9 x 28.1 (cm)

**STORAGE AND HANDLING**

Organic Unsalted Creamery Butter is a perishable food. In order to preserve its pure clean flavour it 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.

Organic Unsalted Creamery Butter has a minimum shelf life of 24 months from time of manufacture.

**TRUSTED QUALITY**

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with ISO22000 certification.

**COMPLIANCE**

Our products and ingredients are tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are securely packed in food grade polyethylene bag contained within a fibreboard carton for protection and labelled to enable full trace back, so you can trust in the knowledge it was made with care.

**HOW TO BUY:**

For further information or to purchase NZMP ORGANIC CREAMERY BUTTER, please contact your NZMP Account Manager.

**CHEMICAL**

	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Moisture	%m/m	15.7		16.0	ISO 8851-1
Milk Fat	%m/m	82.9	82.0		ISO 8851-3
Milk Solids Not Fat	%m/m	1.4		2.0	Calculation

**MICROBIOLOGICAL**

	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Aerobic Plate Count	cfu/g			10,000	ISO 4833-1
Coliforms	cfu/g			10	ISO 4832
Escherichia coli	/g			Not Detected	ISO 11866-1
Coagulase Positive Staphylococci	cfu/g			1000	ISO 6888-1
Yeast and Mould	cfu/g			10	ISO 6611
Listeria	/750g	Not Detected		Not Detected	ISO 11290-1
Salmonella	/125	Not Detected		Not Detected	ISO 6579

**PHYSICAL**

	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Foreign Matter	/100g	Pass	Pass		Fonterra
Colour*		Uniform, Pale Yellow			Fonterra
Body*		Uniform, Plastic			Fonterra
Texture*		Fine, Close			Fonterra

\*Monitored only

**SENSORY**

	UNITS	TYPICAL	MIN	MAX	REFERENCE METHOD
Flavour and odour	Atypical/ Typical	Pure, Clean, Creamery	Typical		Sensory Analysis



## ORGANIC CREAMERY BUTTER

Unsalted

## ADDITIONAL PRODUCT INFORMATION

PB.165

VERSION: 01.1217

**UNRESTRICTED**

### ORGANIC CERTIFICATION

Fonterra organic products are independently certified by AsureQuality (a New Zealand Government certification organisation) to internationally accepted organic standards.

- USDA National Organic Program certified\*
- EU certified
- IFOAM certified
- Certified to the New Zealand Ministry of Primary Industry Technical Rules of Organic Production
- AsureQuality certified.

\* upon request

AsureQuality is an accredited IFOAM member holding ISO 65 and ISO 17020 and is an approved Third Party Agent New Zealand Ministry of Primary Industry Zealand Organic Assurance Programme.



This dairy ingredient contains the milk of New Zealand cows that graze outdoors on the grass of open pastures, as nature intended.

Ingredients by   
Dairy for life