



Salted Creamery Butter

PB.100

Version 1.0511

UNRESTRICTED

Salted Creamery Butter from Fonterra is made from high quality fresh cream using world leading buttermaking technology. Salted 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. Salted Creamery Butter has an excellent shelf life and maintains its fresh flavour well.

Product Characteristics

- Manufactured from pasteurised milk or cream.
- Is frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream.
- Salted Creamery Butter is full of natural goodness. Contains no added ingredients other than salt.
- 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.
- Is microbiologically more stable than unsalted butter.

Suggested Uses

- Ingredient in food processing applications such as processed cheese and vegetable oil blends manufacture.
- Ingredient in the manufacture of bakery and confectionery products.
- Ideal for individual portions of butter for catering purposes (Refers to consumer packs and catering dishes only).
- Suited to reprocessing into Anhydrous Milkfat.

Packaging

Salted Creamery Butter is available in size ranges from 7g – 25kg. For information on size ranges refer to Butter Packaging Bulletin. No staples or metallic fasteners are used.

Storage and Handling

Salted Creamery Butter is a perishable food. In order to preserve its pure clean flavour it should be:

- Stored below -9°C.
- Kept away from odours.
- Kept out of direct sunlight.
- Used strictly in rotation.

Refer to individual product selling specification for product shelf life.

Typical Compositional Analysis

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

Milkfat (g/100g)	81.4
Moisture (g/100g)	15.7
Salt (g/100g)	1.5
Milk solids not fat (g/100g)	1.4

Typical Mineral Analysis

Sodium (mg/100g)	600
Potassium (mg/100g)	22
Calcium (mg/100g)	22
Iron (mg/kg)	<0.2
Copper (mg/kg)	<0.05

Typical Chemical Analysis

Free Fatty Acids as Oleic acid (%m/m)	<0.3
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Dairy for life

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Typical Nutritional Analysis

Energy (kJ/100g)	3030
Calories (kcal/100g)	725
Moisture (g/100g)	15.7
Protein (g/100g)	0.6
Total Fat (Milkfat) (g/100g)	81.4
Total Carbohydrate (g/100g)	0.6
Total Sugar (Lactose) (g/100g)	0.6
Dietary Fibre	Nil
Cholesterol (mg/100g)	195
Ash (g/100g)	1.5
Fatty Acids (g/100g Product)	
Saturated fatty acids	49.1
Total Unsaturated fatty acids	18.4
Mono unsaturated fatty acids	16.8
Poly unsaturated fatty acids	1.7
<i>Trans</i> ¹ fatty acids	4.0
¹ Methylene interrupted <i>trans</i>	

Vitamins

Total Vitamin A (µg retinol/100g)	862
Vitamin E (mg/100g)	3.0
Vitamin C (mg/100g)	<0.1

Typical Physical Properties

Colour	Uniform, Pale Yellow
Flavour & Odour	Pure, Clean, Creamery
Body	Uniform, Plastic
Typical Melt point (°C)	33
Texture	Fine, Close

Typical Microbiological Analysis

Listeria (/125g)	Absent
Salmonella (/250g)	Absent

Refer to individual 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 traceback.

Compliance

- Meets CODEX requirements for Butter.
http://www.codexalimentarius.net/web/index_en.jsp
- Please refer to individual selling specification for Halal and Kosher status.

Suggested Labelling

Salted 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