

VITUSA CORP.

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SALTED BUTTER

Unsalted butter is produced from the cream of fresh cow's milk, which is churned after separation.

APPLICATIONS

- In bakery, chocolate and confectionery products
- In ice-cream, beverages, soups and sauces
- In processed cheese
- For consumer use in retail packaging

COMPOSITION

Milkfat	80.00% min.	Acidity (as oleic acid)	0.30% max.
Moisture	18.00% max.	Energy	3,125 kj/100g
Non Fat Milk Solids	2.00% max.	Phosphatase	negative
Sodium/Salt	2.00% max.		

MICROBIOLOGICAL ANALYSIS

Standard Plate Count	< 50,000/g
Salmonella	negative in 25 g
Coliform	negative in 1 g
E. Coli	negative in 1 g
Yeast & Mold	100/g max.

PHYSICAL PROPERTIES

Appearance/Color	Cream white to yellowish
Taste and smell	Clean & characteristic with no off flavors
Body and texture	Close body, waxy texture

SHELF LIFE 1 year after production date.

STORAGE Min. storage temperature minus 18°C

PACKING Export cartons of various sizes, aluminum wrapped packets.



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