

# VITUSA CORP.

110 Charlotte Place, Englewood Cliffs, NJ 07632

Tel: (201) 569-0800 · Fax: (201) 569-0849 · E-mail: email@vitusa.com

## UNSALTED 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	82.00% min.	Acidity (as oleic acid)	0.30% max.
Moisture	16.00% max.	Energy	3,125 kj/100g
Non Fat Milk Solids	2.00% max.	Phosphatase	negative

### 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.



**Vitusa Corp.**