

Article Nr : **20665601**

Designation :

CORMAN BEU TRADITIONNEL BL 2,5 KGX4

Traditional butter 82% - 2,5 kg block

03/08/2023

General Information

Legal designation	Butter
Manufacturer code	FR 80.001.002 CE
Customs code	04051019
Regulation	In accordance with EU 1308/2013 regulation
Description	This CORMAN traditional butter 2,5 Kg bloc is a dairy product obtained by churning of dairy cream. It's manufactured with cream from cow milk. Cream is pasteurized and churned; butter is then packed at stored before shipment.
Properties	This butter is dedicated as well to pastry chefs as cooking chefs, even though it's format brings more pastry chef to use it. It brings out tastes and flavours of all your preparations. It's properties are ideal for cooking (traditional sauces, gravy, beurre monté, roasts,...) as well as for pastry (shortbread dough, shortcrust dough, buttercream or crème mousseline).

List of Ingrédients - Allergen Information

List of ingredients	Pasteurized cream (cow's MILK) (98%), starter cultures (2%).
Allergens	MILK (proteins and lactose)

Chemical and Physical Criteria at Production Time - typical value (min - max)

Total fat	g/100g	(82,0	-)
Milk fat	g/100g	(82,0	-)
Moisture	g/100g	(-	-	16,0)
Non fat dry matter	g/100g	(-	-	2,0)
pH		(4,3	-	5,7)
Melting point (drop pt)	°C	32,0	(-)
Colour	Homogeneous colour, yellow to cream				
Odour and taste	Fresh, pleasant				

Microbiological Criteria - typical value (min - max)

Contaminating organisms	CFU/g	(-	-	1 000)
Yeasts and moulds	CFU/g	(-	-	10)
Coliforms	CFU/g	(-	-	10)

Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	744	(-)	
Energy kJ	kJ/100g	3 060	(-)	
Fat	g/100g	82,00	(-)	
Saturated fatty ac.	g/100g	57,00	(-)	
in which trans	g/100g	3,70	(-)	natural origin (milk fat)
Carbohydrate	g/100g	0,80	(-)	
Sugars	g/100g	0,80	(-)	
Protein	g/100g	0,70	(-)	
Fibre	g/100g	0,00	(-)	
Sodium	g/100g	0,02	(-)	
Salt equivalent	g/100g	0,05	(-)	

Packaging and Preservation Conditions

Packaging	10 kg net weight carton containing 4 blocks of 2.5 kg wrapped in aluminium foil.
Preservation(best before)	12 months at a temperature of 6 deg. C. Other recommended conditions : 12 months at a temperature of max. -18°C deg. C.

Other Information

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Contaminants EN

- Heavy metals : according to EC regulation 915/2023
- Dioxins : according to EU regulation 915/2023
- Pesticides : according to EC regulation 396/2005
- Radioactivity : according to EU regulation (Euratom) 2016/52
- Mycotoxins : according to EU regulation 915/2023
- Antibiotics : according to EU regulation 37/2010

Ionizing treatment EN

absence

GMO EN

No GMO labelling required in compliance with EC regulations 1829/2003 and 1830/2003.