

## Unsalted Bulk Butter

### Production Definition

Unsalted Butter is churned exclusively from sweet cream. Lactic acid and starter distillate are added to give the product the aroma and flavor of cultured butter. No salt or additional coloring material is used. All standards, specifications, and requirements for U.S. Grade AA Butter will be met or exceeded. Product is manufactured in accordance with good manufacturing practices in a plant which has been surveyed and approved for inspection or grading service by the United States Department of Agriculture.

### Typical Compositional Range<sup>1</sup>

#### *Percentage*

Fat<sup>2</sup> .....>= 80  
Salt.....< 0.1  
Moisture<sup>2</sup>.....>= 18  
pH..... 4.0-4.8

### Microbiological Analysis

Standard Plate Count<sup>2</sup> ..... < 5,000/g  
Coliform<sup>2</sup> ..... < 10/g  
Yeast.... <50/g  
Mold ..... <50/g

### Other Characteristics

Body..... Smooth  
Color<sup>2</sup> ..... Light to Medium  
Flavor<sup>2</sup> ..... Clean aroma of cultured butter

### Ingredient Statement

“Unsalted Butter”

### Production Applications and Functionality

Unsalted Butter is used in consumer packaging, baking, prepared foods, vegetables, and confections

### Storage & Shipping

Bulk Butter should be kept in poly-lined cartons under refrigerated (32°F to 38°F; 0°C to 3°C) conditions for up to 30 days or frozen (-10°F to -20°F; -23°C to -29°C) for up to one (1) year. Butter must be stored away from high aromatic foods and in storage rooms with controlled relative humidity (80-85%).

### Packaging

Bulk Butter Package 25KG (55.115 lb.) or 68 lb blocks

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.