

## Unsalted Lactic Butter – 82% Fat

### **Production Definition**

Unsalted Lactic 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> .....	≥ 82
Salt.....	< 0.1
Moisture <sup>2</sup> .....	≤ 16
pH.....	4.2 – 5.2

### **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.