

# Butter

## Salted & Unsalted



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

### Typical Applications

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

**Typical Shelf Life** 1 year frozen; 150 days refrigerated after thawing

**Storage** Min. storage temperature minus 18°C

**Packing** 25 Kgs frozen blocks in cartons

### Typical Composition

Milk fat	80 - 82%
Moisture	16.00% max.
Non Fat Milk Solids	2.00% max.
Sodium/Salt	2.00% max. (salted) 0.00% (unsalted)
Acidity (as oleic acid)	0.3% max.
Energy	3,125 kj/100g
Phosphatase	negative

### Physical Properties

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