

Article Nr : 29777501
Butter 82% - EXTRA - 2 kg sheet

Designation :

CORMAN BEURRE EXTRA PL 2 KG X5 .

18/06/2019

General Information

Legal designation	Butter
Manufacturer code	BE - FB 001 - CE
Customs code	04051030
Regulation	In accordance with EU 1308/2013 regulation and CODEX STAN A-1-1971, rev. 1-1999, amended in 2003 and in 2006.
Description	This lactic butter is produced only by means of dairy ingredients and physical processes. The chemical, bacteriological and physical properties are closely controlled and remain constant throughout the year. It contains fractionated butterfat (butterfat obtained by fractionated crystallization).
Properties	This Butter combines exceptional qualities of consistency, extensibility and firmness recovery . These qualities make it possible to perfectly resist all the constraints of rolling in croissant and puff pastry applications : significant reduction of the resting time between rolling steps and excellent resistance to dough retraction. Due to its fine emulsion, it is well protected against microbiological development.

List of Ingrédients - Allergen Information

List of ingredients	Butter
Allergens	milk (proteins and lactose)

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

Total fat	g/100g	(82.0 -)
Butterfat	g/100g	(82.0 -)
Moisture	g/100g	(- 16.0)
Non fat dry matter	g/100g	(- 2.0)
Added salt	g/100g	0.0 (-)
pH		5.0 (4.7 - 5.3)
Free Fatty Acids (FFA)	% as oleic acid	0.2 (- 0.3)
Peroxide value (PV)	meq O2/kg	(- 0.2)
Melting point (drop pt)	°C	34.0 (-)
Colour	yellow (7 to 11)	
Odour and taste	of butter	

Microbiological Criteria - typical value (min - max)

Contaminating organisms	CFU/g	(- 1 000)
Yeasts and moulds	CFU/g	(- 50)
Coliforms	CFU/g	(- 10)
E. coli	CFU/g	(- 0)
Enterobacteriaceae	CFU/g	(- 10)
Staphylococcus aureus	CFU/g	(- 0)
Salmonella	CFU/25g	(- 0)
Listeria monocytogenes	CFU/25g	(- 0)

Fatty Acid Profile - typical value (min - max) - weight % of total fatty acids

C4:0	%	3.4 (3.1 - 3.7)
C6:0	%	2.3 (2.0 - 2.5)
C8:0	%	1.3 (1.1 - 1.5)
C10:0	%	2.7 (2.3 - 3.1)
C10:1	%	0.3 (0.2 - 0.3)
C12:0	%	3.3 (2.7 - 3.8)
C14:0	%	10.6 (9.8 - 11.5)
C14:1	%	1.7 (1.3 - 2.1)
C16:0	%	31.0 (28.5 - 33.5)

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C16:1	%	2.3 (1.9 -	2.6)
C18:0	%	11.5 (9.8 -	13.2)
C18:1	%	21.5 (19.0 -	24.0)
C18:2	%	2.0 (1.4 -	2.5)
C18:2 conj	%	0.6 (0.3 -	0.9)
C18:3	%	0.4 (0.2 -	0.7)

Solid Fat Content - typical value (min - max) - in % on fat basis - Corman NMR method

5 °C	%	55.5 (52.5 -	58.5)
10 °C	%	46.0 (43.0 -	49.0)
15 °C	%	32.5 (30.0 -	35.0)
18 °C	%	25.0 (22.0 -	28.0)
20 °C	%	20.0 (17.5 -	22.5)
25 °C	%	14.0 (12.0 -	16.0)
30 °C	%	6.5 (4.5 -	8.5)
35 °C	%	1.0 (0.5 -	1.5)
40 °C	%	0.0 (0.0 -	0.0)

Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	743 (-)
Energy kJ	kJ/100g	3 054 (-)
Fat	g/100g	82.00 (-)
Saturated fatty ac.	g/100g	57.20 (-)
Monounsaturated fatty ac.	g/100g	22.20 (-)
in which trans	g/100g	3.10 (-)
Polyunsaturated fatty ac.	g/100g	2.60 (-)
Carbohydrate	g/100g	0.60 (-)
Sugars	g/100g	0.60 (-)
Protein	g/100g	0.60 (-)
Fibre	g/100g	0.00 (-)
Vitamin A (RE)	µg/100g	800 (400.0 -	1 200.0)
Vitamin D	µg/100g	1.45 (0.4 -	2.5)
Vitamin E	mg/100g	2.00 (1.5 -	2.5)
Sodium	g/100g	0.01 (-)
Salt equivalent	g/100g	0.03 (-)

Packaging and Preservation Conditions

Packaging	10 kg net cartons containing 5 x 2 kg sheets wrapped in polyethylene film.
Preservation(best before)	4 months at a temperature of max. 6 deg. C.

Other Information

Contaminants	- Heavy metals : according to EC regulation 1881/2006 - Dioxins : according to EU regulation 1259/2011 - Pesticides : according to EC regulation 396/2005 - Radioactivity : according to EU regulation (Euratom) 2016/52 - Mycotoxins : according to EU regulation 165/2010 - Antibiotics : according to EU regulation 37/2010
Ionizing treatment	absence
GMO	absence