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## **Technical Bulletin**

Designation :

CORMAN BEURRE EXTRA PL 2 KG X5 .

Butter 82% - EXTRA - 2 kg sheet

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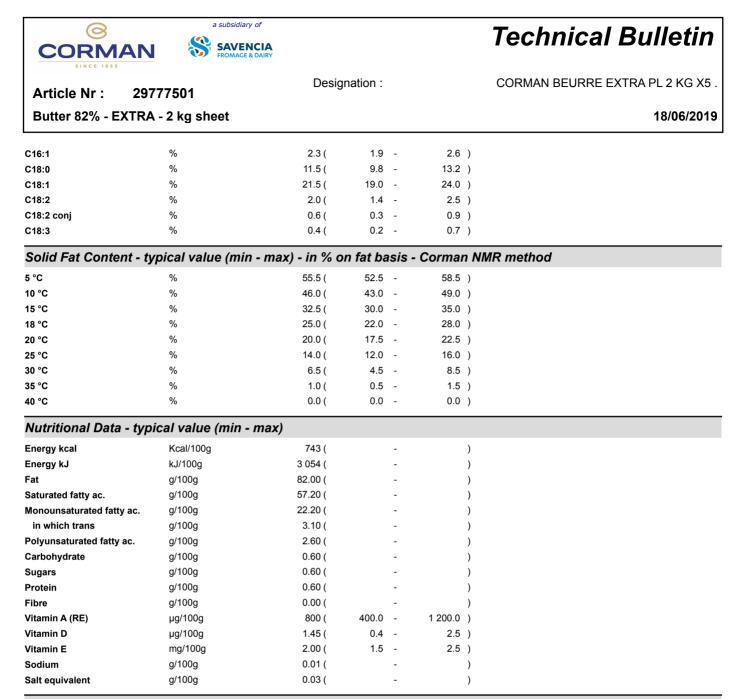
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Article Nr :

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							
Description	2006. 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). 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.							
Properties								
List of Ingrédients - A	Allergen Informatio	n						
List of ingredients	Butter							
Allergens	milk (proteins and lacto	se)						
Chemical and Physic	al Criteria at Produ	ction 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 (		-		)		
рН		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 Crite	ria - typical value (i	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 - ty	pical value (min - r	nax) - weight	% of to	tal fat	tty acio	ls		
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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countries. We do, nevertheless, ac legislation with regards to the appli						version : 2, replaces all previous actronically and is therefore valid with		

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## Packaging and Preservation Conditions

Preservation(best before) 4 months at a temperature of max. 6 deg. C.	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

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