

Unsalted Sweet Cream Butter

Product Description	Irish Creamery Butter is manufactured from fresh cream, which has been produced from fresh top quality Irish milk. Unsalted sweet cream butter is suitable for a wide range of tastes and uses.		
Compositional Information	Specification		
	Butterfat % min.	82.0	
	Moisture % max.	16.0	
	Non-Fat Milk Solids % max.	2.0	
	PH min.	6.2	
Microbiological Data	Specification		Typical Value
	Total Plate Count /g	5,000	1,000
	Yeast /g	50	Negative
	Mould/g	50	Negative
	Salmonella/25g	Negative	Negative

A MORE DETAILED SPECIFICATION CAN BE AGREED WITH THE CUSTOMER

Taste	The product has a clean taste and is free from sour, bitter, rancid, oxidised or other objectionable flavours.
Appearance	The appearance is uniform with a characteristic light yellow colour, free from any spots or specks.
Texture	Texture is uniform and free from mottling, bleaching, crumbliness, surface oxidation and any evidence of loose moisture.
Packaging	Butter is packed in single-walled corrugated fibre board boxes with polythene liners. Net weight 25kg.
Storage	For medium term storage, Butter should be stored at a temperature of not greater than -10°C. For prolonged storage, Butter should be held at between -15°C and -20°C.
Shelf Life	Approximately 2 years when stored at -18°C.
Applications	Unsalted Sweet Cream Butter is typically for table use. It is also used as a food ingredient in bakery, confectionery, ice-cream and other consumer products. It is also used in the production of butter oil and subsequently for recombination with skimmed milk powder to produce liquid milk and other milk products.