

UNSALTED BUTTER 82% FAT

DOUCEUR DE FRANCE 250g pack

Presentation:

Douceur de France is a lactic butter produced in France from selected dairy fats using know-how to ensure all the savours and flavours of traditional butter.



Application:

Spreading and Cooking, cold or warm use



Benefits:

Fine flavour of traditional butter



Logistic details

Unit	Packaging	Product code	Pallet type	Pallet net weight
Unsalted Butter DDF 82% fat pack 250g	Box of 40 packs Net weight : 10kg	1525208	NIMP15 pallet 120x80 10 boxes x 9 layers 90 boxes / pallet	900 kg

UNSALTED BUTTER 82% FAT

DOUCEUR DE FRANCE 250g pack

Legal name :

Unsalted butter 82% fat

No additive or preservative in compliance with current legislation

Milk origin: European Union of 14

Nutritional Values :

(Value per 100g from current average nutritional value database Table Ciquel and/or analysis)

Energy: 3056 kJ (743 kcal)

Fat: 82g

Of which saturated fat: 55g

Carbohydrates: 0,6g

Of which sugar: 0,6g

Proteins: 0,7g

Salt: 0,04g

Storage conditions & Best before date:

Keep refrigerated +6°C max

Expiry date: 90 days

For better quality of products, fast turnover required.

Labelling :

Batch number, production date, best before date.

Regulation :

CANDIA guarantees the compliance of its products with current European legislation.

Clients must verify the compliance of the use they make of the product with current legislation in the country of commercialization.

CANDIA health registration number:

FR 63 113 051 CE (CLERMONT FERRAND Plant)

Physical and Chemical Characteristics :

Moisture: $\leq 16\%$

Non-fat dry matter: $\leq 2\%$

Butterfat: $\geq 82\%$

Oleic Acidity: $\leq 0,35\%$

pH: 4,7 to 5,5

Microbiological Characteristics:

The product complies with CE 2073/2005 regulation.

For each production sequence, three-class attributes plan:

Enterobacteriaceae: m=100 M=10m; n=5 et c=2

Yeast/ mould: m=100 M=10m; n=5 et c=2

On regular basis :

Salmonella: none per 25 g

Listeria monocytogenes: none per 25 g

Coagulase-positive staphylococcus: $< 10/g$

Sensory Characteristics:

Taste: milk fat; Flavour: no off flavour; Color: yellow

Contaminants/GMO/Allergens/Ionization :

Contaminants: in compliance with European standards.

GMO: conventional good. Not submitted to GMO labelling in accordance with CE 1829 and 1830/2003 regulation.

Ionization: none of the ingredients, additives and finished products underwent ionization treatment.

Allergens: milk.