

Brittany butter 82% fat

CANDIA PRO Bloc 10 KG

Presentation

Brittany Butter CANDIA PROFESSIONAL is made from creams of Brittany origin and according to a know-how that guarantees a good taste of traditional butter.

Applications

The texture and the good taste of this butter are particularly adapted to the manufacture of pastries, biscuits and brioches.



Advantages

- Taste and smell of authentic butter.
- Brings a fresh and refined taste to preparations after cooking.
- Easy to mix.



Logistic datas

Elementary unit	Conditioning	Product code	Palett	Palett net weight
Brittany butter 82% CANDIA PRO Bloc 10kg	Cardboard 10kg	1571801	EUROPE palett 80x120 14 cardboards x 6 layers 84 cardboards per palett	840 kg

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Legal name:

Unsalted Brittany butter 82% fat

Ingredients:

Butter.

No additive or preservative in compliance with current legislation

Milk origin: France (Brittany)

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 sugars: 0.6g

Proteins: 0.7g

Salt: 0.04g

Storage conditions & Expiry date :

Storage at +6°C : 180 days

The product must be stored at the recommended storage temperature, away from light and in its original packing.

For better quality of products, fast turnover required.

Labelling:

Batch number, production date, expiry date.

Regulation:

Guaranty of the compliance of its products with current legislation.

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

Health registration number:

FR 29 232 091 CE (QUIMPER Plant)

Physical and Chemical Characteristics :

Moisture: ≤16%

Non-fat dry matter: ≤2%

Butterfat: ≥82%

Oleic Acidity: ≤0,35%

pH: 4,7 to 5,5

Microbiological Characteristics:

The product complies with CE 2073/2005 regulation.

Three classes plan :

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

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

Pathogenic germs :

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.