

82% FAT BUTTER TOURAGE

1KG Sheet CP

Presentation

This butter is made from selected dairy raw materials, using traditional know-how and cutting edge technology.



Applications

It is particularly well suited for puff pastry and pastries.



Benefits

- High tasty quality butter: brings a good butter flavour and smell to your croissants and puff pastries.
- Optimal plasticity and firmness during layering process
- No exudation during extrusion
- Regular quality all year round

82% fat TOURAGE butter



Logistic details

Unit	Packaging	Pallet type	Pallet Dimensions	Number of boxes per pallet	Number of layers per pallet	Pallet net weight
1KG SHEET	10 KG box	EUR exchangeable wooden pallet	80x120	72	12	720 KG

82% FAT BUTTER TOURAGE

1KG Sheet CP

Ingredients:

Butter.

No additive or preservative in compliance with current legislation

For information: SFI at 10°C: 54-55% (tolerance $\pm$ 1%)

Milk origin: UE 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 sugars: 0.6g

Proteins: 0.7g

Salt: 0.04g

Storage conditions & Best before date:

Store at +6°C: 120 days

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

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 legislation.

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

CANDIA health registration number:

FR 29 232 091 CE (QUIMPER 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.

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.