



TECHNICAL DATA SHEET

MGL/CONCENTRATED BUTTER CLARIFIE

Items codes : 110056-110015

Service émetteur : Qualité

Référence : CCD046
Création : 03/08/2006
Version : 14
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DESCRIPTION AND UTILISATION

LEGAL NAME : CONCENTRATED BUTTER

DESCRIPTION : The anhydrous fat clarified butter is produced from cream and butter. Manufacturing process consists in separating the butyric milk fat from the non-fat in extracting water and dry matter by centrifugation. The anhydrous fat is a selection of butyric fat with low melting point obtained by fractioning process.

UTILISATION : Suitable for production of pastries like madeleine, cakes, pound cakes ... The butter remains liquid at ambient temperature and can be easily incorporated in dough. Best using T°C : +12°C/+25°C

BACTERIOLOGICAL CRITERIA

Coliform	≤ 10 CFU/g
Yeast	≤ 100 CFU/g
Salmonelles	Absence/25g
Listeria monocytogenes	Absence/25g
Conforms to regulation (EC) 2073/2005	

ORGANOLEPTIC CHARACTERISTICS

Appearance :	Smooth
Texture :	Homogeneous
Taste :	Neutral to butter
Smell :	Butter
Color :	Pale yellow

PRODUCT CHARACTERISTICS

Ingredient : Milk fat (Origin: EU + Outside EU)

- Free from : Foreign body - ionisation
nanotechnologies - colouring - preservative
- Antibiotic : Conforms to regulation (EC) 37/2010
- GMO : Conforms to regulation (EC) N°1829 et
1830/2003
- Radioactivity : Conforms to regulation (Euratom) N°2016/52
- Contaminants : Conforms to regulation (EC) N°1881/2006
- Pesticides : Conforms to regulation (EC) N°396/2005

Allergens : Milk and milk based products

SHELF LIFE AND STORAGE CONDITION

Please, refer to the product packaging.

PHYSICAL AND CHEMICAL CRITERIA

Milkfat :	99,8% min
Water content + non fat dry matter :	0,2% max
Free fatty acid :	0,35% max
Peroxyd value :	0,5 meq d'O ₂ /kg max
Dropping point (typical value) :	21°C ± 2°C
Conforms to Codex Alimentarius codex Stan 280-1973	

PACKAGING

Item code	110056	110015
Net weight (kg)	4 x 2kg	7
Gross weight (kg)	8,67	7,26
Dimensions (mm) L*w*h	356 x 356 x 177	D=270 et H=263
Units/Pallet	48	48
Units/Layer	6	12
Layers/Pallet	8	4
Net weight pallet (kg)	384	336
Gross weight pallet (kg)	± 438	± 371
Pallet dimensions (mm) L*w*h	1200 x 800 x 1470	1200 x 800 x 1202

NUTRITIONAL FACTS FOR 100G

Energy :	898 Kcal
	3693 kJ
Fat :	99,8g
■ Of which saturated fat :	68g
Carbohydrate :	0g
■ Of which sugar :	0g
Protein :	0g
Salt :	0g

GENERAL INFORMATION

Health mark : FR 61.096.001 CE

Customs code : 04 05 90 10

Certification : IFS N° : FQA 4000737 / Halal

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