

Butter 82% unsalted "machined" moulded parchment

Commercial name

Pasteurized unsalted butter

Legal name

Unsalted butter

Supplier informations

AGRAL S.A.

Address			Approval number
Rue du Brabant Wallon,1 6180 Courcelles Belgique			BE CO437 CE
Website	Phone number	Fax number	Contact
www.agral.be	0032 (0)71451461	0032 (0)71460142	info@agral.be

Product profits

Agral Butter offers you a traditional butter, whole butter (82% fat) depending on whether the butter is salted or not. The benefits of this product are as follows:

- Authentic butter flavor;
- Source of vitamin A;
- Source of vitamin D;
- Does not contain hydrogenated fat.

In addition, the selection of raw materials and the care taken in their production have a positive influence on the quality of the butter.

Machine-molded butter is the automated version of hand-packed butters. It looks like farmhouse butters especially when wrapped in parchment paper. It has the advantage of being more competitive in price compared to hand-packed butter. Agral Butter is a wide choice that meets a maximum of needs.

Type of packaging

40x250g-8x1Kg

Ingredients

Butter (pasteurized cream, lactic ferments: Lactococcus lactis)

Nutritional values / 100g

Energy (Kj/Kcal)	3060 kJ (744 kcal)	Carbohydrates (g)	0, 6g
Fat (g)	82, 1g	of wich sugars (g)	0, 6g
of wich:		Dietary fibers (g)	0g
Saturated fatty acids (g)	49, 8g	Proteins (g)	0, 6g
Trans fatty acids from milk fat (g)	/	Salt (g)	< 0, 1g

Organoleptical parameters

Texture	Taste	Colour	Odor
homogeneous	Fresh, pleasant flavour	Homogeneous yellow	Butyric

Microbiological parameters

Parameters	Target	Max	Methods
Entérobacteria (/g)	≤ 10	≤ 100	ISO 21528/2
Yeasts (/g)	≤ 100	≤ 1000	ISO 6611
Moulds (/g)	≤ 10	≤ 100	ISO 6611
Escherichia coli (/g)	≤ 10	≤ 100	AFNOR BRD 07/01 - 07/93
Staphylococcus coagulase +(/g)	≤ 10	≤ 100	ISO 6888/2
Sulfite-reducing bacteria (/g)	≤ 10	≤ 100	ISO 15213
Presumptive Bacillus cereus (g)	≤ 10	≤ 100	ISO 7932
Listeria monocytogenes (/25g)	Absence		VIDAS LIS
Salmonella (/25g)	Absence		VIDAS UP - SLM

Physical-Chemical parameters

Parameters	Values	Methods
Fat (%)	≥ 82 - 82,1 - ≤ 90	ISO 3727-3 ou FIL126A
Moisture (%)	≥ 12 - ≤ 16	Dérivée ISO 3727-1
Dry extract (%)	≤ 2	Dérivée ISO 3727-2
Salt (through sodium) (%)	<0,1	Dérivée A.S.07.00.56
Sodium (%)	<0,04	Calculation
pH	4,5 - 5,5	pH-metric
FFA (%)	≤ 0,4	ISO 1740

Batch definition

The lot number is identified on this way: XLYYMMDD

X: used machine number

L: Lot

Y: production year

M: production month

D: production day

Example: We produce the 12 january 2019 on machine number 4, the lot number is described as: **4L190112**

Applied treatment

This product might contain a proportion of defrosted butter

Shelf-life at production

Chilled	70 days at production
Frozen	N/A

The given period is the maximum life of the product after production.

A contract date will be defined with the customer based on trade agreements, logistics, consumption habits of the country.

Terms of distribution

Refrigerated counter (≤ 6 °c)

Terms of conservation

Stored at 6 °c maximum

Tips for use

To Cook, roast and spread

GMO

This product is made with ingredients not derived from genetically modified organisms

Contaminants

Compliance with legislation on maximum levels for certain contaminants in foodstuffs: Regulation (EC) No 1881/2006

Pesticides

Compliance with the legislation on pesticide residues in foodstuffs: Regulation (EC) No 396/2005

Allergens

Allergenic substances	Product presence
Cereals containing gluten, namely: wheat (as spelled and Khorasan wheat), rye, barley, oats or their hybridized strains	N
Crustaceans and shellfish products	N
Eggs and egg products	N
Fish and fish products	N
Peanuts and peanut-based products	N
Soy and soy-based products	N
Milk and milk-based products (including lactose)	Y
Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, Macadamia or Queensland nuts	N
Celery and celery-based products	N
Mustard and mustard-based products	N
Sesame seeds and sesame seed products	N
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l	N
Lupin and lupin-based products	N
Molluscs and shellfish products	N

Validation

22/02/2021