

foto

DENOMINATION
BUTTER
PRODUCT CODE

BUR

PRODUCT CERTIFICATE

None

**ESTABLISHMENT
CERTIFICATION**

None

AREA OF MILKING

ITALY

DESCRIPTION
ZANGOLATO CENTRIFUGING SERUM OF CREAM, IF NECESSARY MIXED WITH BUTTER
INGREDIENTS

 Cream of milk
Preservatives: None

DESTINATION

Direct consumption for cooking and confectionary use

SEASONING

It is immediately ready for consumption

SHELF LIFE

 It maintains its optimal characteristics up to 60 days.
It can also be consumed some days after this date without compromising the healthcare requirements of the product.

NUTRITIONAL FACTS
Indicative values at 1 day

Energetic value	Kcal/kj	
Humidity	%	<16
Protein	g/100g	0.6
Fat	g/100g	83
of which Saturated fats	g/100g	59
Carbohydrates	g/100g	<0.5
of which Sugars	g/100g	<0.5
Salt	g/100g	<0.01

**PHYSICAL AND SENSORY
CHARACTERISTICS at 1 day**
Colour: pale yellow
Odour and aroma: with a characteristic hint of butter
Taste: sweet
Structure: soft and spreadable

MICROBIOLOGICAL LIMITS

 As per Reg. CE 1441/2007
Listeria m. absent in 25 g
Salmonella absent in 25 g
E. Coli < 100 ufc/g

SELLING FORMAT

Packed in squares of 250g and 500g

CONSERVATION

Keep in fridge at a temperature between +0°C and +4°C

ALLERGENS

Cow's milk and dairy products including lactose

GLUTENS

The Establishment does not use products containing gluten

OGM

Product does not derive from nor contain GMO

NOTES