

## TECHNICAL DATA SHEET: DAIRY BUTTER (UNSALTED) Extra Grade | Fat Content: 82%

### 1. PHYSICAL & CHEMICAL SPECIFICATIONS

- Milk Fat Content: Min 82.0%
- Moisture: Max 16.0%
- Non-Fat Milk Solids: Max 2.0%
- Free Fatty Acids (FFA): Max 0.3% (as Oleic)
- Peroxide Value: Max 0.5 meq \$O\_2/kg\$
- pH: 6.0 – 6.8 (Sweet Cream) / 4.5 – 5.3 (Lactic/Cultured)
- Iodine Value: 28 – 43 \$g \ I\_2/100g\$
- Melting Point: 30°C – 34°C

### 2. NUTRITIONAL VALUES (per 100g)

- Energy: ~744 kcal / 3,060 kJ
- Protein: ~0.6g – 0.8g
- Carbohydrates (Lactose): ~0.6g – 1.0g
- Cholesterol: ~215 mg
- Vitamin A: ~600 – 900 µg

### 3. ORGANOLEPTIC CHARACTERISTICS

- Appearance: Solid, uniform, pale yellow color.
- Texture: Smooth, firm, and homogenous (no water droplets).
- Flavor: Clean, creamy, fresh butter taste, free from rancidity or taints.

### 4. MICROBIOLOGICAL LIMITS

- Total Plate Count: < 5,000 cfu/g
- Coliforms: Absent in 0.1g
- E. coli: Absent in 1g
- Salmonella: Absent in 25g
- Listeria monocytogenes: Absent in 25g
- Yeasts & Moulds: < 50 cfu/g

### 5. STORAGE & LOGISTICS

- Storage (Chilled): 0°C to +4°C (Shelf life: 2-3 months).
- Storage (Frozen): -18°C or below (Shelf life: 12-24 months).
- Packaging: 25kg bulk blocks in blue PE liner/carton, or 200g/250g retail foils.
- Transport: Refrigerated or frozen containers only.

6. COMPLIANCE DECLARATION The product is 100% derived from fresh cow's milk (pasteurized cream). It is free from additives, neutralizers, or vegetable fats. Compliant with EU Regulations for dairy products.