

ET-GC-03-07	 Food Safety Management System	Approval date 23-01-2023
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Technical specification Unsalted extra quality butter

PRODUCT: Unsalted extra quality butter – Gluten free

TRADEMARK: Tonadita

PRESENTATION: Containers of 200 g and 25 Kg.

PRODUCT DESCRIPTION: Our Butter is a dairy product manufactured from fresh cream which has been pasteurized, churned and worked using world leading buttermaking technology. Deliver a superior flavour and mouthfeel needed in many applications and it also serves as an ingredient in a wide range of food products.

COMPOSITION: Pasteurized milk cream.

PACKAGING:

- ✓ Primary packaging: Printed aluminum foil / 90 micron polyethylene bag
- ✓ Secondary packaging: Corrugated box with printing

SHELF LIFE:

- ✓ 180 days stored in refrigeration
- ✓ 12 months stored frozen (retail pack)
- ✓ 24 months stored frozen (food service & industry)

STORAGE: Keep refrigerated between 2 - 8°C / Keep frozen at -20 ± 2°C

ALLERGEN STATEMENT: CONTAINS MILK DERIVATIVES

NCM: 0405.10.00.100N

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PRODUCT REFERENCE IMAGE (by way of presentation):



CHEMICAL CHARACTERISTICS

CONTROL	STANDARD	REFERENCE METHOD
Fat	Mín. 82 %	ISO 21543:2006 (IDF 201:2006)
Moisture	Máx. 16 %	ISO 21543:2006 (IDF 201:2006)
Non-fat solids	Máx. 2 %	ISO 21543:2006 (IDF 201:2006)
Sodium chloride	0.00 %	ISO 21543:2006 (IDF 201:2006)
Acidity in fat	Max. 3 mmoles/100g of fat	ISO 1740:2004 (IDF 6:2004)
Peroxide index	Max. 1 meq/Kg fat	AOAC 965.33

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MICROBIOLOGICAL CHARACTERISTICS:

CONTROL	STANDARD	REFERENCE METHOD
Coliforms at 30°C	<10 NMP/g	ISO 4831:2006
Coliforms at 45°C	<3 NMP/g	APHA 1994 – ICMSF 1982
Staphylococcus Coag. Positive	<10 ufc/g	ISO 6888-3:2003
Salmonella spp	Absence/25g	ISO 6579-1:2017

PHYSICAL CHARACTERISTICS:

CONTROL	STANDARD	REFERENCE METHOD
APPEARANCE	Plastic solid consistency at 20°C	Visual
FLAVOR	Characteristic, without strange or rancid flavors	Comparison with pattern sample
COLOR	Yellowish white without spots, streaks or spots of another color	Comparison with pattern sample
TEXTURE	Smooth and uniform, unctuous	Visual
ODOR	Characteristic, without strange odors	Comparison with pattern sample
NET WEIGHT	According to presentation	Res. GMC 800/97
TEMPERATURE	2°C - 8°C refrigerated/ -20°C ± 2°C frozen	Digital thermometer

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NUTRITION FACTS:

Servings per container (according to presentation)	
Serving size	1 tablespoon (10g)
Amount per serving	
Calories	75
	% Daily Value*
Total Fat 8g	15%
Saturated Fat 5g	23%
Trans Fat 0g	
Cholesterol 12,5mg	4%
Sodium 0 mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Protein 0g	0%
*The % Daily Value (DV) tells you how much a nutrient a serving of food contributes to a daily diet 2000 calories a day used for general nutrition advice.	

Copia No Controlada

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