

Commercial Name

BC GLACIER NT BAC 2,5 KG
 Manufacturer code : BE - FB 001 - CE

Description and Properties

The Concentrated Butter is produced from first quality cream or butter by means of physical separation processes during which virtually all the water and the non-fat solids are extracted. No neutralizing substances have been added.

This Concentrated Butter has been obtained by fractionation (fractionated crystallization).

Because of its subtle and delicate flavor, this Concentrated Butter is especially recommended in ice cream formulations in which the full taste of butterfat is not required. It preserves the desired aromas in the finished products.

Ingredients

Concentrated butter

Regulation

Concentrated butter which is not subjected to R(EC) Nr 2571/97 and 1898/05 (Formula B) but which could contain traces of beta-sitosterol (tracer of this regulation) – Can not receive export refunds.

Customs code : 04059010

Typical Data (at production time)

Butterfat : min. 99.9 %
 Humidity : max. 0.1 %
 Non fat dry matter : 0.0 %
 Colour (yellowish index) : white (max. 2)
 Flavour : from neutral to slightly creamy
 Melting point (typical value) : 28.0 deg. C
 Free fatty acids or FFA (as oleic acid) : max. 0.35 %
 Peroxide value (PV) : max. 0.2 milli-eq. O₂/kg
 Pro-oxidizing metals (in mg/kg) : Iron : max 0.20, Copper : max 0.05

Microbiological Information

Total Plate Count : max. 500 / g
 Yeasts and moulds : max. 10 / g
 Enterobacteriaceae : max. 5 / g
 Coliforms : absence / g; E. coli : absence / g
 Salmonella : absence / 25 g
 Listeria monocytogenes : absence / g
 Staphylococcus aureus : absence / g

Other Information

Contaminants :

- Heavy metals : according to EC regulation 1881/2006
- Dioxins : according to EC regulation 1881/2006
- Pesticides : according to EC directive 86/363
- Radioactivity : according to EC regulation 3954/87
- Mycotoxins : according to EC regulation 1881/2006

Ionizing treatment : absence

Allergen(s) : traces of milk proteins and lactose.

Genetically Modified Organism : absence

Raw material origin : cow milk

Nutritional Data (per 100 g)

Protids : 0.0 g
 Carbohydrates : 0.0 g
 Lipids : 99.9 g
 Energy : 899 kcal (3696 kJ)
 Vitamin A : 0.5 - 1.5 mg
 Vitamin D : 0.5 - 3.0 µg
 Vitamin E : 2.0 - 3.0 mg
 Saturated fatty acids : 64.6 g
 Monounsaturated fatty acids : 31.5 g
 in which "trans" monounsaturated fatty acids : 3.8 g^(*)
 Polyunsaturated fatty acids : 3.8 g
 in which "trans" polyunsaturated fatty acids : 0.7 g^(*)
 Cholesterol : 0.3 g

^(*) : naturally present in milk fat (mainly vaccenic acid and conjugated linoleic acid or CLA).

Fatty Acids Profile

(in g / 100 g of fat)

| | <u>min.</u> | <u>max.</u> |
|--------------|-------------|-------------|
| C4 | 3.3 | 4.1 |
| C6 | 2.1 | 2.6 |
| C8 | 1.2 | 1.6 |
| C10 | 2.3 | 3.3 |
| C10 :1 | 0.2 | 0.3 |
| C12 | 2.7 | 4.2 |
| C14 | 9.4 | 11.6 |
| C14 :1 | 1.5 | 2.3 |
| C16 | 23.5 | 31.0 |
| C16 :1 | 2.2 | 3.0 |
| C18 | 8.5 | 12.0 |
| C18 :1 | 21.5 | 29.0 |
| C18 :2 | 1.7 | 2.8 |
| C18 :2 conj. | 0.4 | 1.2 |
| C18 :3 | 0.3 | 0.8 |

Solid Fat Content

(in % on fat basis - Corman NMR method)

| <u>Temperature (°C)</u> | <u>min.</u> | <u>max.</u> |
|-------------------------|-------------|-------------|
| 5 | 42.0 | 48.0 |
| 10 | 31.0 | 37.0 |
| 15 | 16.0 | 21.0 |
| 20 | 7.0 | 12.0 |
| 25 | 3.0 | 5.0 |
| 30 | 0.0 | 0.0 |
| 35 | 0.0 | 0.0 |

Packaging

2.5 kg plastic box.

Ideal Preservation

Max. 12 months at a temperature of 10 to 15 deg. C.

Due to the absence of water, there is no risk of biological spoilage during the preservation of this product ; for a long period of storage (several months), we recommend to keep it at a temperature of minimum 10 deg. C lower than its melting point in order to preserve its quality and minimize the oxidation phenomena.

Virtually all our products are permitted in accordance with the legislation in many countries. We do, nevertheless, advise customers to check the appropriate legislation with regards to the application. The details given here are intended merely for information purposes and are in no way legally binding. Consequently we accept no responsibility in the broadest sense of the word, for damage that may result from application of this information. Furthermore, this information does not constitute permission to infringe patent and licence rights.

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