

**Commercial Name**

PERFECTION 10X1 KG SHEET  
Manufacturer code : BE - FB 001 - CE

**Description and Properties**

This lactic butter is produced only by means of dairy ingredients and physical processes. The chemical, bacteriological and physical properties are closely controlled and remain constant throughout the year.

It contains fractionated butterfat (butterfat obtained by fractionated crystallization).

This "PRESTISSIMO" Butter combines exceptional qualities of consistency, extensibility and firmness recovery. These qualities make it possible to perfectly resist all the constraints of rolling in croissant and puff pastry applications : significant reduction of the resting time between rolling steps and excellent resistance to dough retraction. Due to its fine emulsion, it is well protected against microbiological development.

**Ingredients**

Butter

**Regulation**

Conform to CODEX STAN A-1-1971, rev. 1-1999, amended in 2003 and in 2006 ; conform to EC 2991/94 regulation.

Customs code : 04051030

**Typical Data (at production time)**

Butterfat : min. 82.0 %

Humidity : max. 16.0 %

Non fat dry matter : max. 2.0 %

Salt : 0.0 %

Colour (yellowish index) : yellow (7 to 12)

Flavour : of butter

Melting point (typical value) : 34.0 deg. C

pH of the aqueous phase : 4.6 - 5.2

Free fatty acids or FFA (as oleic acid) : max. 0.30 %

Peroxide value (PV) : max. 0.2 milli-eq. O<sub>2</sub>/kg

**Microbiological Information**

Contaminating organisms : max. 1000 / g

Yeasts and moulds : max. 50 / g

Enterobacteriaceae : max. 10 / g

Coliforms : max 10 / 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) : milk (milk proteins and lactose).

Genetically Modified Organism : absence

Raw material origin : cow milk

**Nutritional Data (per 100 g)**

Protids : 0.6 g

Carbohydrates : 0.6 g

Lipids : 82.0 g

Energy : 743 kcal (3054 kJ)

Vitamin A : 0.4 - 1.2 mg

Vitamin D : 0.4 - 2.5 µg

Vitamin E : 1.5 - 2.5 mg

Saturated fatty acids : 57.2 g

Monounsaturated fatty acids : 22.2 g

in which "trans" monounsaturated fatty acids : 3.1 g (\*)

Polyunsaturated fatty acids : 2.6 g

in which "trans" polyunsaturated fatty acids : 0.6 g (\*)

Cholesterol : 0.2 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	3.1	3.7
C6	2.0	2.5
C8	1.1	1.5
C10	2.3	3.1
C10 :1	0.2	0.3
C12	2.7	3.8
C14	9.8	11.5
C14 :1	1.3	2.1
C16	28.5	33.5
C16 :1	1.9	2.6
C18	9.8	13.2
C18 :1	19.0	24.0
C18 :2	1.4	2.5
C18 :2 conj.	0.3	0.9
C18 :3	0.2	0.7

**Solid Fat Content**

(in % on fat basis - Corman NMR method)

<u>Temperature (°C)</u>	<u>min.</u>	<u>max.</u>
5	52.5	58.5
10	43.0	49.0
15	30.0	35.0
20	17.5	22.5
25	12.0	16.0
30	4.5	8.5
35	0.5	1.5

**Packaging**

10 kg net weight cartons containing 10 x 1 kg sheets.

**Ideal Preservation**

Max. 12 months at -18 deg. C, 3 months at max. 6 deg. C.

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.

Doc. ref. : BEFS34\_A0027970\_en of 13/07/2007

Replaces all previous editions

CORMAN S.A., 4, route de la Gileppe, B-4834 Goé, Belgium

Tél. +32(0)87 342 211 Fax. +32(0)87 342 407

Web site : [www.corman.be](http://www.corman.be) Email : [corman@corman.be](mailto:corman@corman.be)