

Commercial Name

SELECTION 4 X 2,5 KG BLOCK
Manufacturer code : BE - FB 001 - CE

Description and Properties

This lactic butter is produced only by means of dairy ingredients and physical techniques. Its chemical, organoleptic and bacteriological properties are closely controlled. This dairy butter receives the "Qualité Extra" belgian control label.

This butter is perfectly suitable for butter creams and for blending in bakery, pastry and biscuit formulations. Its microbiological quality and its exceptional flexibility are due to its emulsion fineness.

Ingredients

Dairy 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 : 04051019

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) : 32.0 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. O₂/kg

Microbiological Information

Contaminating organisms : max. 500 / g
Yeasts and moulds : max. 50 / g
Enterobacteriaceae : max. 10 / 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) : 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 : 54.1 g
Monounsaturated fatty acids : 24.9 g
 in which "trans" monounsaturated fatty acids : 3.1 g (*)
Polyunsaturated fatty acids : 3.0 g
 in which "trans" polyunsaturated fatty acids : 0.6 g (*)
Cholesterol : 0.23 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	3.0	4.0
C6	2.0	2.5
C8	1.1	1.5
C10	2.2	3.2
C10 :1	0.2	0.3
C12	2.6	4.1
C14	9.2	11.8
C14 :1	1.4	2.2
C16	23.0	33.5
C16 :1	2.1	2.9
C18	9.0	13.5
C18 :1	20.0	29.0
C18 :2	1.5	2.7
C18 :2 conj.	0.3	1.3
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	45.0	53.0
10	33.0	42.0
15	20.5	26.0
20	13.0	19.0
25	6.0	12.5
30	2.0	7.0
35	0.0	2.0

Packaging

10 kg net weight carton containing 4 blocks of 2.5 kg wrapped in aluminium foil.

Ideal Preservation

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

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