

Commercial Name

SOLUTION CROISSANT10X1KG SHEET
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).

This "PRESTISSIMO" Concentrated Butter combines exceptional qualities of consistency, extensibility and firmness recovery even at high ambient temperature. 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.

Ingredients

Concentrated butter

Regulation

Milkfat; conform to International Standard 68A of the International Dairy Federation and to Codex Stan A-2-1973, Rev.1-1999, Amended 2006.

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) : yellow (9 to 10) maybe adjusted by β -carotene

Flavour : of butter

Melting point (typical value) : 36.0 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 μ g

Vitamin E : 2.0 - 3.0 mg

Saturated fatty acids : 70.7 g

Monounsaturated fatty acids : 26.0 g

in which "trans" monounsaturated fatty acids : 3.8 g^(*)

Polyunsaturated fatty acids : 3.2 g

in which "trans" polyunsaturated fatty acids : 0.7 g^(*)

Cholesterol : 0.25 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	3.0
C10 :1	0.2	0.3
C12	2.7	3.8
C14	9.7	11.4
C14 :1	1.3	2.1
C16	30.0	35.0
C16 :1	1.9	2.6
C18	9.8	13.3
C18 :1	18.0	23.0
C18 :2	1.4	2.6
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	57.0	63.0
10	47.0	53.0
15	33.0	38.0
20	20.0	25.0
25	13.0	17.0
30	6.5	9.5
35	0.5	2.5

Packaging

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

Ideal Preservation

Max. 12 months at a temperature of max. 6 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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Replaces all previous editions

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