



# Salted Sweet Cream Butter

FACT SHEET

Our creamy and tasty salted sweet cream butter is produced using fresh cream to guarantee a consistent and fine quality.

## Typical Chemical Analysis

Free fatty acids as Oleic acid (%m/m)	<0.3	Summer Butter
Free fatty acids as Oleic acid (%m/m)	<0.37	Winter Butter

## Nutritional Analysis

Parameter	Typical Value per 100 g
Energy	737kcal/3031kJ
Fat	80
of which Saturates	52.8
Carbohydrate	0.3
of which sugar (Lactose)	0.3
Protein	0.4
Salt	1.5 - 2.0
Fibre	0

## Microbiological Values

Microbiological Criteria	Maximum limits
Standard Plate Count (TBC/TPC)	20,000/g
Coliform	Neg/0.1g
E. Coli	Neg/0.1g
Yeast & Mould	<50/g
Coagulase-positive Staphylococci	Neg/g
Salmonella	Neg/375g
Enterobacteriaceae	Neg/g

## Applications



Dairy Spreads



Biscuits



Mixed fat blend



Flavoured butters (sweet/savoury)



Bakery and Pastry



Chocolate

## Packaging/Shelf life/Storage

Chill storage (0°C to +5°C) - 3 month shelf life  
Frozen storage (-18°C) - 24 Month shelf life  
Is available in a synthetic poly-bag wrapped 25k g block, inside a cardboard box

## Conformance



Halal



Kosher



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Please note all stated values are typical, always clarify exact level and parameters with a manufacturer specification