



Unsalted Lactic Butter

FACT SHEET

Our creamy and tasty Unsalted Lactic Butter is produced from fresh cream and is fermented using lactic acid 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	748kcal/3076kJ
Protein	0.6
Carbohydrate	0.6
of which Lactose	0.6
Fat	82
of which Saturates	54
of which Monounsaturates	20.9
Salt	8

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



Email: info@glenstalfoods.com Phone: 00 353 61 386 511



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