



Unsalted Sweet Cream Butter

FACT SHEET

Our creamy and tasty unsalted Sweet Cream Butter is produced from fresh cream. Full of Omega 3, CLA fats, vitamin E and beta carotene giving a silky and creamy texture with excellent flavour and golden yellow in colour.

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
Protein	0.4
Carbohydrate	0.3
of which Lactose	0.3
Fat	82
of which Saturates	53.9
Cholesterol	230mg

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 25kg 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