

SALTED BUTTER

BLOCK 20KG/Chilean Origin

Salted Creamery Butter from Prolesur is made from high quality fresh cream using world leading butter making technology. Salted Creamery Butter consistently delivers the superior flavour and mouthfeel needed in many applications such as baked goods and spreads. It also serves as an ingredient in a wide range of food products. Salted Creamery Butter has an excellent shelf life and maintains its fresh flavour well.

FEATURES

- Homogenous
- Good Distribution of moisture
- With no droplets on cutting
- Without foreign matter
- Contains no additives, flavours or preservatives

SUGGESTED USES

- For direct human consumption
- Ingredient in the manufacture of bakery and confectionery products
- Ideal for individual portions of butter for catering purposes

CERTIFICATION

- Halal
- Kosher
- FSSC 22000

ORIGIN

Product of Chile



NUTRITIONAL INFORMATION	TYPICAL (per 100g of product)
Milk Fat (g/100g)	81.9
Moisture (g/100g)	15.4
Salt (g/100g)	1.4
Milk Solids not fat (g/100g)	1.3

INGREDIENTS (Allergens in Bold)

Pasteurised Cream

Salt

Country regulations for product labeling vary. Prolesur advises customers that they need to check local regulations to determine the correct labeling of this ingredient

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Versión: 02
Valid to: 11-08-2019

UNRESTRICTED



PACKAGING AND HANDLING

Polyethylene bag 60 microns

Carton Box

No staples or metallic fasteners are used

- Net Weight – 20.0 kg
- Gross Weight – 20.4 kg
- Dimension – 31 x 31 x 23 (cm)
- Avoid storage and transportation with products that transfer odours.
- Keep frozen to a maximum of -18°C.
- Keep out of direct sunlight
- Stocks should be used in rotation preferably within 12 months of manufacture.



Keep
away from
odours



Store frozen

QUALITY ASSURANCE

Our manufacturing facilities adhere to the highest global standards in food safety and quality, verified through regular internal and external audit programs and accredited with FSSC 22000 including ISO 22000.

Our products and ingredients tested throughout the supply chain, from milk collection through to final product release, using internationally recognised test methods to verify quality and compliance.

Our products are packaged in tamper-evident packaging and labelled to enable full trace back, so you can trust in the knowledge it was made with care, by Prolesur.

COMPLIANCE

- ISO 22000
- ISO/TS 22002-1
- FSSC 22000
- HACCP
- VEGETARIAN

HOW TO BUY

For more information, or to purchase this ingredient, contact your Account Manager today.

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NUTRITIONAL ANALYSIS

	Typical (per 100g Product)
Energy (kJ/100g)	3051
Energy from Fat (kJ/100g)	3030
Protein (g/100g)	0.6
Moisture (g/100g)	15.4
Fat (g/100g)	81.9
Cholesterol (mg/100g)	204
Fatty Acids	
Saturated (g/100g)	52.8
Monounsaturated (g/100g)	20.5
Polyunsaturated (g/100g)	3.7
Trans (g/100g)	4.9
Total Carbohydrate	0.1
Total sugars	0.1
Added sugars	0
Ash (g/100g)	1.0

VITAMIN ANALYSIS

	Typical (per 100g Product)
Vitamin A (natural) (ug retinol/100g)	1179.6
Vitamin C (mg/100g)	<0.5
Vitamin E(mg/100g)	3.0

Prolesur does not recommend using the typical vitamin and mineral values that are stated in this Bulletin as a basis for formulating a nutritional product. These results are obtained by surveillance testing only and will not be provided on a COA.

MINERAL ANALYSIS

	Typical (per 100g Product)
Calcium (mg/100g)	22.9
Potassium (mg/100g)	22.5
Sodium (mg/100g)	550
Iron (mg/100g)	0.2

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FATTY ACID PROFILE

The fatty acid composition of milkfat varies due to a number of factors, including the genetic variation in the dairy herd, the stage of lactation of the cow and the composition of the diet of the cow. A typical fatty acid profile for Prolesur Chile milkfat is given, and nutritional aspects of fatty acid composition discussed.

Typical Range

(% m/m of total fatty acids)

	Low	High
Saturated		
C4:0 Butyric	2.9	4.4
C6:0 Caproic	2.0	2.6
C8:0 Caprylic	1.1	1.6
C10:0 Capric	2.4	3.8
C12:0 Lauric	3.2	6.9
C14:0 Myristic	8.0	13.2
C15:0 ^a Pentadecylic	0.8	2.3
C16:0 Palmitic	17.9	32.9
C17:0 ^a Margaric	0.5	1.7
C18:0 Stearic	6.8	12.5
C20:0 Arachidic	0.1	0.2
Mono-unsaturated		
C14:1 Myristoleic	0.5	1.3
C16:1 Palmitoleic	0.2	2.1
C18:1 ^a Oleic	14.8	27.1
Poly-unsaturated		
C18:2 ^a Linoleic	1.5	2.8
C18:3 Linolenic	0.4	1.0

^a All isomers included

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CHEMICAL

	Units	Typical	Min	Max	Reference Method
Fat	g/100g	81.9	80.0		ISO 3727
Moisture	g/100g	15.4		16.0	ISO 3727
Salt	g/100g	1.4	0.8	1.9	ISO 1738
Milk Solids Non Fat	g/100g	1.3		2.0	ISO 3727

MICROBIOLOGICAL

	Units	Typical	Min	Max	Reference Method
Aerobic Plate Count	cfu/g	<100		10,000	ISO 4833 30°C
Enterobacteriaceae	cfu/g	<10		10	ISO 21528-2
Escherichia Coli	/g	Not Detected		Not Detected	ISO 7251
Yeast	cfu/g	<10		50	ISO 6611
Moulds	cfu/g	<10		50	ISO 6611
Coagulase Positive Staphylococci	cfu/g	<1		10	ISO 6888-1
Salmonella	/125g	Absent		Absent	ISO 6579
Listeria	/125g	Absent		Absent	ISO 11290-1

PHYSICAL

	Units	Typical	Min	Max	Reference Method
Foreign Matter		Absent			Internal Method
Typical melting Point		33°C			Internal Method
Texture		Fine Close			Internal Method
Colour		Uniform Pale Yellow			Internal Method

PRODUCT BULLETIN – OUR PRODUCT

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SENSORY

	Units	Typical	Min	Max	Reference Method
Flavour		Typical	Typical		Sensory Evaluation

CONTAMINANTS

	Units	Typical	Min	Max	Reference Method
Arsenic	mg/kg	<0.03		0.03	AOAC 986.15
Cadmium	mg/kg	<0.04		0.04	AOAC 999.11
Mercury	mg/kg	<0.05		0.05	AOAC 999.11
Lead	mg/kg	<0.05		0.05	AOAC 971.21

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