DATA SHEET

Gloria Process Butter

Product Code:	**1231**
Product Description:	Process butter, with not added lecithin.
Presentation:	Contains 10 pieces of 1 kg, Net. Wt. 22 lb (10 kg)
Ingredients List:	**Milk** Fat, Water, Non-Fat **Milk** Solids, Iodized Salt and Annatto Extract (Color).
Allergens:	CONTAINS: MILK.
Uses:	Works great in culinary dishes and baking applications.
Storage Conditions:	Keep refrigerated (35.6°F to 44.6°F), away from foreign odors and other contaminants.
Total Shelf Life:	10 months, keeping it in the original packaging and storage under recommended conditions.
Legal Status:	The product complies with the applicable FDA regulations and food labeling Requirements.

Packaging Characteristics:		
	Primary	Greaseproof paper.
	Secondary	Cardboard box.
	Tertiary	Not applicable.
	Stowage according to the specification of each box.	

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Analytical, microbiological, and sensory parameters

Analytical Properties	
Melting pont (°F)	86.0 – 95.0
NaCl (%)	0.30 – 0.50
Acidity (% Lactic acid)	0.30 maximum
Moisture (%)	16.0 maximum
Fat (%)	80.0 minimum
Microbiological Properties	
Aerobial count (CFU/g)	10,000 maximum
Yeast and mold (CFU/g)	20 maximum
Coliforms (CFU/g)	10 maximum
Sensory Attributes	
Color	Yellow cream.
Flavor	Butter, milk.
Odor	Butter.
Appearance	Homogeneous without lumps, free from foreign matter.

General Information