

DATA SHEET

Gloria Unsalted Butter



Product Code:

9511

Product Description:

Unsalted butter derived exclusively from cream.

Presentation:

55.1 lb (25 kg)

Ingredients List:

Pasteurized Cream

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:

6 months, keeping it in the original packaging and storage under recommended conditions.

Legal Status:

The product complies with the applicable FDA regulations (21 U.S. Code § 321a) and food labeling requirements.

Packaging Characteristics:

Primary	Polyethylene inner bag
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 point (°F)	86.0 – 95.0
NaCl (%)	0.02 – 0.04
Fat (%)	80.5 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	Light yellow.
Flavor	Milk, creamy.
Odor	Milk, butter.
Appearance	Homogeneous without lumps, free from foreign matter.

General Information

This version replaces the previous ones
Document: 9511 FT Gloria Unsalted Butter 55.1lb rev3.docx
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Version number: 3
Prepared by: Regulation, Documentation and Labeling Department
Authorized by: Quality Assurance Department

The specifications on the datasheet are based on our best knowledge and experience and serve as non-committal information. Users should, however, conduct their own tests to determine how suitable our products are for their specific purposes.

The parameters expressed in the attached content should not be considered as a guarantee of any kind, express or implied.

