

BUTTER

BRAND: LACTOLANDA.

DESCRIPTION:

Fatty product obtained by shaking and kneading, without biological modification, pasteurized cream.

COLOR: Light yellow.

ODOR: Soft characteristic.

FLAVOR: Smooth characteristic of milk fat.

CONSISTENCY at 20 ° C: Semi-solid, soft, spreadable, smooth and uniform texture.

SHELF LIFE 12 Months From its date of elaboration.

INGREDIENTS: Pasteurized milk cream.

PRESENTATION	PACKAGING	APPLICATIONS
10 kg. (22,04 lb)	Polyethylene bag in corrugated cardboard box	Bakery, Croissant, Confectionery, Chocolate, Cookies.

Storage conditions: Store in a temperature controlled cold store warehouse at -18°C

CLAIMS: WITHOUT SALT AGGREGATE.

Physicochemical Characteristics.

FAT	Mín 85 %
MOISTURE	Máx. 13 %
Índice de peróxido	Máx. 1 meq/kg

Microbiological Characteristics.

Coliforms	Máx. 10
Coliforms (45 °C)	< 3
Salmonella spp	Absense
Staphylococcus	Máx. 10

MANUFACTURER

Cooperativa de Productores de Leche La Holanda Ltda.

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