

Article Nr : **20046203**

Designation :

CORMAN BEURRE CONCENTRE 10 KG X1

Concentrated Butter - Pâtissier (10 Kg)

30/06/2026

General Information

Legal designation	Anhydrous Milk Fat or Concentrated Butter
Manufacturer code	BE - FB 001 - CE
Customs code	04059010
Regulation	In accordance with International Standard 68A of the International Dairy Federation and CXS 280-1973.
Description	The Concentrated Butter is produced from first quality cream or butter by means of physical separation processes during which virtually all the water and the non-fat solids are extracted. No neutralizing substances have been added.
Properties	"Pâtissier" Concentrated Butter can be used in pastry and confectionery products like cake, madeleine, waffle, biscuit, brioche, chocolate, etc.

List of Ingrédients - Allergen Information

List of ingredients	concentrated butter (cow's MILK)
Allergens	MILK (traces of MILK proteins), suitable for lactose intolerant people (lactose content is lower than the detection limit of 0,01%).

Chemical and Physical Criteria at Production Time - typical value (min - max)

Total fat	g/100g	99,9 (	99,9	-	)
Milk fat	g/100g	99,9 (	99,9	-	)
Moisture	g/100g	0,1 (	-	-	0,1)
Non fat dry matter	g/100g	0,0 (	-	-	0,0)
Free Fatty Acids (FFA)	% as oleic acid	(	-	-	0,3)
Peroxide value (PV)	meq O2/kg	(	-	-	0,2)
Melting point (drop pt)	°C	32,0 (	-	-	)
Colour	yellow (7 to 11)				
Odour and taste	of butter				

Microbiological Criteria - typical value (min - max)

Total plate count	CFU/g	(	-	-	500)
Yeasts and moulds	CFU/g	(	-	-	10)
Coliforms	CFU/g	(	-	-	0)
E. coli	CFU/g	(	-	-	0)
Enterobacteriaceae	CFU/g	(	-	-	5)
Staphylococcus aureus	CFU/g	(	-	-	0)
Salmonella	CFU/25g	(	-	-	0)
Listeria monocytogenes25G	CFU/25g	(	-	-	0)

Fatty Acid Profile - typical value (min - max) - weight % of total fatty acids

C4:0	%	3,5 (	3,0	-	4,0)
C6:0	%	2,3 (	2,0	-	2,5)
C8:0	%	1,3 (	1,1	-	1,5)
C10:0	%	2,7 (	2,2	-	3,2)
C10:1	%	0,3 (	0,2	-	0,3)
C12:0	%	3,4 (	2,6	-	4,1)
C14:0	%	10,5 (	9,2	-	11,8)
C14:1	%	1,8 (	1,4	-	2,2)
C16:0	%	28,3 (	23,0	-	33,5)
C16:1	%	2,5 (	2,1	-	2,9)
C18:0	%	11,3 (	9,0	-	13,5)
C18:1	%	24,5 (	20,0	-	29,0)
C18:2	%	2,1 (	1,5	-	2,7)

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C18:2 conj	%	0,8 (	0,3 -	1,3)
C18:3	%	0,6 (	0,3 -	0,8)

Solid Fat Content - typical value (min - max) - in % on fat basis - Corman NMR method

5 °C	%	49,0 (	45,0 -	53,0)
10 °C	%	37,5 (	33,0 -	42,0)
15 °C	%	23,3 (	20,5 -	26,0)
18 °C	%	20,0 (	17,0 -	23,0)
20 °C	%	16,0 (	13,0 -	19,0)
25 °C	%	9,3 (	6,0 -	12,5)
30 °C	%	4,5 (	2,0 -	7,0)
35 °C	%	1,0 (	0,0 -	2,0)
40 °C	%	0,0 (	0,0 -	0,0)

Nutritional Data - typical value (min - max)

Energy kcal	Kcal/100g	899 (	-	)
Energy kJ	kJ/100g	3 696 (	-	)
Fat	g/100g	99,90 (	-	)
Saturated fatty ac.	g/100g	66,30 (	-	)
Monounsaturated fatty ac.	g/100g	30,10 (	-	)
in which trans	g/100g	3,80 (	-	)
Polyunsaturated fatty ac.	g/100g	3,50 (	-	)
Carbohydrate	g/100g	0,00 (	-	)
Sugars	g/100g	0,00 (	-	)
Protein	g/100g	0,00 (	-	)
Fibre	g/100g	0,00 (	-	)
Vitamin A (RE)	µg/100g	1 000 (	500,0 -	1 500,0)
Vitamin D	µg/100g	1,80 (	0,5 -	3,0)
Vitamin E	mg/100g	2,50 (	2,0 -	3,0)
Sodium	g/100g	0,00 (	-	)
Salt equivalent	g/100g	0,00 (	-	)

Packaging and Preservation Conditions

Packaging	10 kg net cartons with polyethylene liners. Product expanded with nitrogen.
Preservation(best before)	12 months at a temperature of max. 6 deg. C. Other recommended conditions : 6 months at a temperature of max. 18 deg. C., 18 months at a temperature of -1 8 deg. C.

Other Information

Contaminants EN	- Heavy metals : according to EC regulation 915/2023 - Pro-oxidizing metals : Iron : max 0.20 ppm, Copper : max 0.05 ppm - Dioxins : according to EU regulation 915/2023 - Pesticides : according to EC regulation 396/2005 - Radioactivity : according to EU regulation (Euratom) 2016/52 - Mycotoxins : according to EU regulation 915/2023 - Antibiotics : according to EU regulation 37/2010
Ionizing treatment EN	absence
GMO EN	No GMO labelling required in compliance with EC regulations 1829/2003 and 1830/2003.
Origin of raw material EN	cow milk