

Article Nr : 29778201

Designation : CORMAN CAR BEUR CONC EXTRA PL 2KGX5

Concentrated Butter - 2 kg sheet

12/02/2026

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. This Concentrated Butter has been obtained by fractionation (fractionated crystallization).
Properties	This Concentrated Butter combines exceptional qualities of consistency, extensibility and firmness recovery even at high ambient temperature. These qualities make it possible to perfectly resist all the constraints of rolling in croissant and puff pastry applications : significant reduction of the resting time between rolling steps and excellent resistance to dough retraction.

List of Ingrédients - Allergen Information

List of ingredients	Concentrated butter (cow's MILK), colouring agent : beta-carotene (E160a(ii))
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	36,0 (	-	-	)
Colour	orange (12 to 13)				
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	%	3,4 (	3,1	-	3,7)
C6:0	%	2,3 (	2,0	-	2,5)
C8:0	%	1,3 (	1,1	-	1,5)
C10:0	%	2,7 (	2,3	-	3,0)
C10:1	%	0,3 (	0,2	-	0,3)
C12:0	%	3,3 (	2,7	-	3,8)
C14:0	%	10,6 (	9,7	-	11,4)
C14:1	%	1,7 (	1,3	-	2,1)
C16:0	%	32,5 (	30,0	-	35,0)
C16:1	%	2,3 (	1,9	-	2,6)
C18:0	%	11,6 (	9,8	-	13,3)
C18:1	%	20,5 (	18,0	-	23,0)

Page 1 sur 2

All the information contained in this document is in accordance with E.U. and Belgian law. It is the customer's responsibility to check conformity with its national legislation and to inform S.A. Corman accordingly. S.A. Corman warrants the quality of its products only. The use and processing of S.A. Corman's products in customer's applications is beyond its control and therefore is the sole responsibility of the user. The information in this document is transmitted for the exclusive purpose of enabling sales of products made by S.A. Corman. This information is intended only for the person or entity to which it is addressed as it contains CONFIDENTIAL and PROTECTED material. Any disclosure, retransmission, dissemination, or any use thereof, is **strictly prohibited**. Any information NOT transmitted in this document is part of S.A. Corman's Trade Secret Protection Policy.

Doc. ref. : **BC36_29778201_NONE_EN.pdf**

Spec. ref. : PF00347, version : 2, replaces all previous editions
Document was issued electronically and is therefore valid without signature

S.A. CORMAN, rue de la Gileppe, 4, 4834 Limbourg, Belgium
Phone +32(0)87 342 211 Web site : www.corman.be Email : corman@corman.be

Article Nr : 29778201

Designation : CORMAN CAR BEUR CONC EXTRA PL 2KGX5

Concentrated Butter - 2 kg sheet

12/02/2026

C18:2	%	2,0 (	1,4 -	2,6)
C18:2 conj	%	0,6 (	0,3 -	0,9)
C18:3	%	0,4 (	0,2 -	0,7)

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

5 °C	%	59,0 (	56,0 -	62,0)
10 °C	%	47,0 (	44,0 -	50,0)
15 °C	%	33,0 (	30,0 -	36,0)
18 °C	%	25,0 (	22,0 -	28,0)
20 °C	%	23,5 (	21,0 -	26,0)
25 °C	%	17,0 (	15,0 -	19,0)
30 °C	%	9,5 (	8,0 -	11,0)
35 °C	%	3,5 (	2,0 -	5,0)
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	70,70 (	-	)
Monounsaturated fatty ac.	g/100g	26,00 (	-	)
in which trans	g/100g	3,80 (	-	)
Polyunsaturated fatty ac.	g/100g	3,20 (	-	)
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	1,75 (	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 containing 5 x 2 kg sheets wrapped in polyethylene film.
Preservation(best before)	18 months at max 6 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 EC 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