

Article Nr : **26850301**

Designation :

CORMAN BEURRE LAITERIE PL 2 KG X5

Dairy Butter - Feuilletage & Croissant - 2 kg sheet

13/04/2026

General Information

Legal designation	Butter
Manufacturer code	BE - FB 001 - CE
Customs code	0405101920
Regulation	In accordance with EU 1308/2013 regulation and CXS 279-1971.
Description	This lactic butter is produced only by means of dairy ingredients and physical techniques. Its chemical, organoleptic and bacteriological properties are closely controlled.
Properties	Thanks to the selection of dairy creams and to the texturation process used, this butter is perfectly suitable for extrusion and rolling operations in bakery and pastry applications. Its hardness and plasticity are constant through all the year.

List of Ingrédients - Allergen Information

List of ingredients	Dairy cream (cow's MILK), lactic concentrates (from dairy cultures)
Allergens	milk (milk proteins and lactose)

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

Total fat	g/100g	(	82,0	-	)
Milk fat	g/100g	(	82,0	-	)
Moisture	g/100g	(	-	-	16,0)
Non fat dry matter	g/100g	(	-	-	2,0)
Added salt	g/100g	0,0 (	-	-	)
Free Fatty Acids (FFA)	% as oleic acid	(	-	-	0,3)
Peroxide value (PV)	meq O2/kg	(	-	-	0,2)
pH		4,9 (	4,6	-	5,2)
Melting point (drop pt)	°C	33,0 (	-	-	)
Colour	yellow (7 to 12)				
Odour and taste	of butter				

Microbiological Criteria - typical value (min - max)

Contaminating organisms	CFU/g	(	-	-	1 000)
Yeasts and moulds	CFU/g	(	-	-	50)
Coliforms	CFU/g	(	-	-	10)
E. coli	CFU/g	(	-	-	0)
Enterobacteriaceae	CFU/g	(	-	-	10)
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	%	3,6 (	3,2	-	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	%	3,3 (	2,6	-	4,1)
C14:0	%	10,4 (	9,0	-	11,8)
C14:1	%	1,8 (	1,4	-	2,2)
C16:0	%	30,0 (	27,0	-	33,0)
C16:1	%	2,5 (	2,1	-	2,9)
C18:0	%	10,9 (	9,0	-	12,7)
C18:1	%	24,3 (	21,0	-	27,5)

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C18:2	%	2,1 (	1,5 -	2,7)
C18:2 conj	%	0,6 (	0,3 -	1,0)
C18:3	%	0,6 (	0,3 -	0,8)

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

5 °C	%	51,5 (	48,0 -	55,0)
10 °C	%	41,5 (	38,0 -	45,0)
15 °C	%	28,0 (	25,0 -	31,0)
18 °C	%	22,0 (	18,5 -	25,5)
20 °C	%	19,3 (	17,5 -	21,0)
25 °C	%	12,8 (	11,5 -	14,0)
30 °C	%	6,0 (	5,0 -	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	743 (	-	)	
Energy kJ	kJ/100g	3 054 (	-	)	
Fat	g/100g	82,00 (	-	)	
Saturated fatty ac.	g/100g	54,80 (	-	)	
Monounsaturated fatty ac.	g/100g	24,40 (	-	)	
in which trans	g/100g	3,10 (	-	)	natural origin (milk fat)
Polyunsaturated fatty ac.	g/100g	2,90 (	-	)	
Carbohydrate	g/100g	0,60 (	-	)	
Sugars	g/100g	0,60 (	-	)	
Protein	g/100g	0,60 (	-	)	
Fibre	g/100g	0,00 (	-	)	
Vitamin A (RE)	µg/100g	800 (	400,0 -	1 200,0)	
Vitamin D	µg/100g	1,45 (	0,4 -	2,5)	
Vitamin E	mg/100g	2,00 (	1,5 -	2,5)	
Sodium	g/100g	0,01 (	-	)	
Salt equivalent	g/100g	0,03 (	-	)	

Packaging and Preservation Conditions

Packaging	10 kg net weight cartons containing 5 x 2 kg sheets wrapped in polyethylene film.
Preservation(best before)	6 months at a temperature of max. 6 deg. C.

Other Information

Contaminants EN	- Heavy metals : according to EC regulation 915/2023 - 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