

# Butter Cake Gold

Min. 82% milkfat

Number: 900089

Version: 10.1

Date: 27-10-2022

## Technical data

<b>Chemical parameter</b>	<b>Method</b>
Milkfat %	Min. 82% ISO 8851-3   IDF 191-3
Moisture	Max. 16% ISO 8851-1   IDF 191-1
Milk solids non fat	Max. 2.0% ISO 8851-2   IDF 191-2
Free fatty acids (as oleic acid)	Max. 0.30% ISO 1740   IDF 6
Carotene E160a addition	20 ppm -

<b>Microbiological parameter</b>	<b>Method</b>
Total Plate Count	<5000 CFU/g ISO 4833
Enterobacteriaceae	<10 CFU/g ISO 21528-2
Yeast	<50 CFU/g
Mould	<50 CFU/g ISO 6611   IDF 94
Coliforms	<10 CFU/g ISO 4832
E. Coli	<10 CFU/g ISO 4832   16649-2
Salmonella	Not detected/25g ISO 6579   AOAC 995.07
Listeria Monocytogenes	Not detected/25g ISO 11290-1

<b>Physical parameter</b>	<b>Method</b>
pH	4.5 - 5.3 ISO 7238   IDF 104
Taste and flavour	Typical for butter. No off flavour. -
Colour	Pale yellow -
Melting point	30-32°C Calculated from NMR
NMR 10°C	47.5-51.5% solid fat ISO 8292
NMR 15°C	33.5-37.5% ISO 8292
NMR 20°C	17.0-18.5% ISO 8292
NMR 25°C	10.0-11.0% ISO 8292
NMR 30°C	4.5-5.5% ISO 8292

## Nutritional information

<b>Energy (kJ/100g)</b>	3060	<b>Carbohydrate (g/100g)</b>	1
energy (kcal/100g)	744	sugars (lactose)	1
<b>Fat (g/100g)</b>	82	polysaccharides	0
animal fat	82	dietary fibers	0
vegetable fat	0	<b>Protein (g/100g)</b>	0.5
saturated fatty acids	58	animal	0.5
mono unsaturated fatty acids	22	vegetable	0
poly unsaturated fatty acids	2	Salt (g/100g)	0.02
<b>Trans fatty acids (g/100g)</b>	2.0	Sodium (g/100g)	0.008
natural trans fatty acids	2.0	Vitamin A (µg/100g)	800
industrial trans fatty acids	0	Vitamin D (µg/100g)	0.3
Cholesterol (mg/100g)	250	Vitamin E (mg/100g)	2.1

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### Technical description

Standardised butter obtained from pasteurised milk fat and cream serum. The cream originates from raw cow's milk (animal origin) and has been pasteurized for at least 15 seconds at a minimum temperature of 75°C.

Packaging	Storage conditions	Shelf life (unopened packaging)
Carton 4 x 2½kg e 84 blocks on wooden pallet	Out of direct sunlight. Keep cool and dark.	16 weeks at <7°C (unopened)

### Dietary information

Lactose intolerance	No	Kosher	Yes
Coeliacs	Yes	Halal	Yes
Vegans	No		
Lacto-ovo vegetarians	Yes		
Lacto vegetarians	Yes		
Ovo vegetarians	No		

### List of allergens (according to EC 1169/2011 and amendments)

Description	Presence	Produced		
		On the same equipment	In the same factory	Cross contact
Cereals containing gluten and products thereof <sup>1</sup>	No	No	No	No
Crustaceans and products thereof	No	No	No	No
Eggs and products thereof	No	No	No	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	No	No	No	No
Milk and products thereof (incl. lactose)	Yes	x	x	x
Nuts and products thereof <sup>2</sup>	No	No	No	No
Celery and products thereof	No	No	No	No
Mustard and products thereof	No	No	No	No
Sesame seeds and products thereof	No	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 ml/l expressed as SO <sub>2</sub>	No	Not applicable	Not applicable	Not applicable
Lupine and products thereof	No	No	No	No
Molluscs and products thereof	No	No	No	No

1 I.e. wheat, rye, barley, spelt and kamult or their hybridised strains.

2 I.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholetia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*).

### Suggested labelling

Butter 82% fat

Production location	Health mark	CN code
Noordwijk	NL Z 0763 EC	0405 1030

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### Compliance

This product is compliant to all relevant Dutch and EU legislation and intended for application in food stuff.

#### **Contaminants & residues**

The product complies with the current European legislation including chemical contaminant and residue levels (EC 396/2005 and EC 1881/2006), Hygiene and Foodstuff (EC 852/2004 and EC 853/2004), antibiotics (EC 37/2010) and EC 1308/2013 and amendments.

#### **GMO**

To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain any ingredients of GMO origin as mentioned in the EC regulations 1829/2003, 1830/2003 and amendments. The product therefore does not have to be labelled as of GMO origin.

#### **Ionization**

To the best of our knowledge and based on statements of our suppliers the above mentioned product does not contain ingredients that are ionized or radiated.

#### **Food contact material**

The packaging materials used in contact with the above mentioned product is suitable for packing foodstuffs and complies with the legal requirements for food contact materials as laid down in relevant EU legislation, such as; the EC framework regulation 1935/2004, EC/2023/2006 on Good Manufacturing Practice, EC/94/62 on packaging and packaging waste and EC/10/2011 on plastic materials, including amendments.

FrieslandCampina

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