

Article Nr : **26851501**

Designation : CORMAN VAN BC CREME AU BEURRE1 0KGX1

Concentrated Butter for butter cream (10 Kg)

01/09/2025

General Information

Legal designation	Flavoured (Vanillin) 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	The "CREME AU BEURRE" Concentrated Butter is recommended for flavoured butter creams. It adds a very fine flavour to the finished product. It will not separate when blending with alcohol. It produces a deliciously smooth and light butter icing, which holds well and is very tasty.

List of Ingrédients - Allergen Information

List of ingredients	Concentrated butter (cow's MILK), natural flavouring (vanillin), colouring agent : beta-carotene (E160a(i))
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 (99,8	-)
Milk fat	g/100g	99,9 (99,8	-)
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 (8 to 10)				
Odour and taste	of vanilla-flavoured butter				

Microbiological Criteria - typical value (min - max)

Total plate count	CFU/g	(-	500)
Yeasts and moulds	CFU/g	(-	10)
Coliforms	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	%	3,6 (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 (9,2	-	11,6)
C14:1	%	1,8 (1,4	-	2,2)
C16:0	%	30,3 (27,0	-	33,5)
C16:1	%	2,5 (2,1	-	2,9)
C18:0	%	11,0 (9,0	-	13,0)
C18:1	%	24,0 (20,0	-	28,0)
C18:2	%	2,1 (1,5	-	2,7)

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

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

5 °C	%	50,5 (47,0 -	54,0)
10 °C	%	39,5 (36,0 -	43,0)
15 °C	%	25,8 (22,5 -	29,0)
18 °C	%	20,5 (17,0 -	24,0)
20 °C	%	17,3 (14,5 -	20,0)
25 °C	%	10,3 (8,0 -	12,5)
30 °C	%	5,0 (3,0 -	7,0)
35 °C	%	1,3 (0,0 -	2,5)
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	66,90 (-)
Monounsaturated fatty ac.	g/100g	29,50 (-)
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 (-)
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)	6 months at a temperature of max. 6 deg. C.

Other Information

Contaminants EN	<ul style="list-style-type: none"> - 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.