

SAVENCIA FROMAGE & DAIRY

a subsidiary of

Technical Bulletin

Designation: CORMAN VAN BC CREME AU BEURRE1 0KGX1

Concentrated Butter for butter cream (10 Kg)

26851501

01/09/2025

General Information

Article Nr:

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 68 A 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

imit of 0,01%).

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

g/100g	99,9 (99,8 -)
g/100g	99,9 (99,8 -)
g/100g	0,1 (-	0,1)
g/100g	0,0 (-	0,0)
% as oleic acid	(-	0,3)
meq O2/kg	(-	0,2)
°C	32,0 (-)
	g/100g g/100g g/100g % as oleic acid meq O2/kg	g/100g 99,9 (g/100g 0,1 (g/100g 0,0 (% as oleic acid (meq O2/kg (g/100g 99,9 (99,8 - g/100g 0,1 (- g/100g 0,0 (- meq O2/kg (

 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)

0.10.3	70	0,0 (0,5	0,0)		
Solid Fat Content - ty	pical value (mir	n - max) - in % on fa	at basis - Co	orman NMR met	hod	
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 - typi	ical 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

10 kg net cartons with polyethylene liners. Product expanded with nitrogen. **Packaging**

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

- 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

GMO EN No GMO labelling required in compliance with EC regulations 1829/2003 and 1830/2003.

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