



TECHNICAL DATA SHEET FINAL PRODUCT

Sheet n. 001411
Rev.2 Of 07/03/2024

CLARIFIED BUTTER KG. 10

Obtained by phase inversion and produced with centrifuge cream from alpine piedmontese pasteurised milk

ORGANOLEPTIC CHARACTERISTICS

Anhydrous butter, straw coloured, compact at 4° C. Typical smell and taste

CHEMICAL AND PHYSICAL CHARACTERISTICS

Fat, total	>=99.8	%
Moisture	Max 0.20	%
Fatty acids, free	< 0,30	% (in ac. oleico)
Peroxide value	max 0,30	MeqO2/Kg
Drop point	32+/- 2	

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	Absent	in 25 g
Listeria monocytogenes	Absent	in 25 g
Escherichia coli	< 10	UFC/g
Moulds	< 10	UFC/g
Yeasts	< 10	UFC/g
Coliforms	<= 10	UFC/g
Total Plate Count	<=1.000	UFC/g

LABELLING DATA AS PER REG. 1169/2011

Ingredients : Fresh centrifuge cream
Milk origin: Italy

MEDIUM NUTRITIONALS VALUE

	(for 100 grams)
Energy	898 kcal / 3691 kj
Fats	99,8 g
Of which saturated fatty acids	68,5 g
Carbohydrates	0,1 g
Of which sugars	0,1 g
Proteins	0,1 g
Salt	0,008 g

LOGISTICS INFORMATION

SELLING PACKAGE		SELLING UNIT		CARTON		PALLET	
Type	10 KG BOXES	Slices/pieces	1	Pieces	1	N. carton	90
Primary packaging	Nylon Bags	Weight kg	10,000	Weight kg	10,000	Nr. ct for layer	9
		Dim cm.	27,0L x 38,2P x 17,3H	Dim cm.	28,0L x 38,5P x 18,2H	Nr. layers	10
						Volume M³	2

ARTICLE CODE 001411 BURRO ANIDRO KG.10 (ALPINO) EAN CODE

OTHER INFORMATIONS

SHELF LIFE	CONSERVATION	TRANSPORT TEMPERATURE	LOT IDENTIFICATION	NOTES
12 M	+ 4° C	+ 4° C	YYMMDDXX (year+month+day of production)	To be defined

Permissions and business certifications

- Health Authorization with recognition number IT 01 83 CE;
- Certificate of the Quality Management System in accordance with UNI EN ISO 9001
- Certificate of the Food Safety Management System in accordance with FSSC 22000
- BRC Certificate of Conformity vers. 8 (Grade A)
- IFS Certificate of Conformity vers. 7 (higher level)