

## UNSALTED BUTTER

We use only fresh pasteurized sweet cream milk which is churned to create our unsalted butter, which is perfect for everyday cooking and baking. No additional coloring material is used.

### Analytical Information

Moisture  
pH  
Butterfat  
Standard Plate Count  
Coliforms  
Yeast and Molds  
Salmonella  
Flavor and aroma

### Target Analysis

16 - 17.5%  
4.0-4.8  
80 - 82%  
< 10,000/g  
< 10/g  
< 50/g  
Negative  
Acceptable,  
Sweet, Creamy

### Packaging

Product is packed in poly-lined 25 kg cartons

### Storage

Butter must be stored away from high aromatic foods and in storage rooms with controlled relative humidity (80-85%).

Optimum shelf life is 120 days at refrigerated temperatures and up to one year at frozen temperatures.

Optimum shelf life for butter which has been frozen and thawed is 120 days at refrigerated temperatures.

specification

The information provided and the recommendations made herein are based upon our research and are believed to be accurate, but no guarantee of their accuracy is made. In every case, we urge and recommend that purchasers, before using any product in full scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable to their particular purposes under their own operating conditions. The products discussed herein are sold without any warranty as to fitness for a particular purpose or any other warranty, express or implied. No representative of ours has any authority to waive or change the foregoing provisions, but our Research and Development Department may be available to assist purchasers in adopting our products to their needs and to the circumstances prevailing in purchaser's business.

P.O. Box 8188  
Missoula, MT 59807

Tel 406.542.7373  
Fax 406.542.7377  
Toll Free 800.DRY.MILK

[www.themilkywhey.com](http://www.themilkywhey.com)