

Salted Butter



THE MILKY WHEY, Inc.

116 Glacier Drive,
Suite 201
Lolo, MT 59847

DESCRIPTION

Salt is added to fresh pasteurized sweet cream, which is churned to create our salted butter.

COMPOSITION/TYPICAL ANALYSIS

ATTRIBUTE	TYPICAL
Moisture	13 – 18%
pH	4.0 – 6.8
Butterfat	80 – 85%
Salt	1.3 – 2.0%

MICROBIOLOGICAL STANDARDS

ATTRIBUTE	TYPICAL
Standard Plate Count	< 20,000 / g
Coliform	< 10 / g
E. coli	< 10 / g
Yeast and Mold	< 100 / g

All procedures and methods followed for the testing and examination of product are AOAC and Standard Methods approved.

Physical Specifications:

Color: Light Yellow, Cream to Pale Yellow. Flavor: Sweet, Fresh, Creamy, Light Salt.
Texture: Smooth, Soft.

STORAGE:

33°F to 40°F (chilled) or -10°F to -20°F (frozen)

SHELF LIFE:

60-180 days from date of manufacture, if kept chilled. 6-18 months, if kept frozen.

PACKAGING:

25 kg or 40 lbs. cases

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

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specification