

DATA SHEET

Gloria Process Butter



Product Code:	1231						
Product Description:	Process butter, with not added lecithin.						
Presentation:	Contains 10 pieces of 1 kg, Net. Wt. 22 lb (10 kg)						
Ingredients List:	Milk Fat, Water, Non-Fat Milk Solids, Iodized Salt and Annatto Extract (Color).						
Allergens:	CONTAINS: MILK.						
Uses:	Works great in culinary dishes and baking applications.						
Storage Conditions:	Keep refrigerated (35.6°F to 44.6°F), away from foreign odors and other contaminants.						
Total Shelf Life:	10 months, keeping it in the original packaging and storage under recommended conditions.						
Legal Status:	The product complies with the applicable FDA regulations and food labeling Requirements.						
Packaging Characteristics:	<table><tr><td>Primary</td><td>Greaseproof paper.</td></tr><tr><td>Secondary</td><td>Cardboard box.</td></tr><tr><td>Tertiary</td><td>Not applicable.</td></tr></table> <p><i>Stowage according to the specification of each box.</i></p>	Primary	Greaseproof paper.	Secondary	Cardboard box.	Tertiary	Not applicable.
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Analytical, microbiological, and sensory parameters

Analytical Properties	
Melting point (°F)	86.0 – 95.0
NaCl (%)	0.30 – 0.50
Acidity (% Lactic acid)	0.30 maximum
Moisture (%)	16.0 maximum
Fat (%)	80.0 minimum
Microbiological Properties	
Aerobial count (CFU/g)	10,000 maximum
Yeast and mold (CFU/g)	20 maximum
Coliforms (CFU/g)	10 maximum
Sensory Attributes	
Color	Yellow cream.
Flavor	Butter, milk.
Odor	Butter.
Appearance	Homogeneous without lumps, free from foreign matter.

General Information

This version replaces the previous ones

Document: 1231 FT_SABS Mant Gloria SL 1 k rev0.docx

Document Code : CA.E.08.10-DP-9511

Update on: 17/11/21

Version number: 0

Prepared by: Regulation, Documentation and Labeling Department

Authorized by: Quality Assurance Department

The specifications on the datasheet are based on our best knowledge and experience and serve as non-committal information. Users should, however, conduct their own tests to determine how suitable our products are for their specific purposes.

The parameters expressed in the attached content should not be considered as a guarantee of any kind, express or implied.

