



ANALYTICAL INFORMATION

Composition (Dry Basis)	Typical
Moisture	16 % g/100g
Fat	82.5 % g/100g
Milk solids Not Fat	1.5 % g/100g

Physical Specifications	Typical
Foreign Matter	Absent

MICROBIOLOGICAL INFORMATION

Aerobic Plate Count	< 10,000 cfu per g
Coliforms	< 10 cfu per g
Coag. Positive Staph	Absent
Yeast & Moulds	< 10 cfu per g
E-Coli	Absent
Salmonella	Absent
Listeria	Absent

Approvals and Religious Status

- Halal
- Kosher
- NOP Organic Standard

Storage Conditions

Our organic unsalted butter has a shelf life of up to 24 months if stored with original packaging intact in frozen form. (-10°C to -25°C). Butter is a perishable food so avoid storing above 4°C at all times

Ordering Details

Product Available September 2019