

BUTTER 82,5 % fat

DSTU 4399:2005

Ryhalskiy Milk Powder Plant Ltd. (Ukraine)

SPECIFICATION

Butter made from sweet cream obtained from freshcowmilk.Usedforhuman consumption directly or in food applications.	
Sensory Properties	
Taste and smell	Pleasant, clear, butter-like
Consistency and look	Homogeneous, dense, plastic
Color	Light-yellow to yellow
Physical & Chemical Properties	
Fat, %	82,5
Fat acidity, OK	max 2,5
Acidity, OT	max 23
Nutritional value for 100g	748 Kcal
Microbiological Properties	
Total plate count, cfu/1g	max 100 000
Group of intestinal bacteria sticks <i>Coliforms</i>	none / 0,01g
<i>Staphylococcus aureus</i>	none / 1g
<i>Listeria monocytogenes</i>	none / 25g
Pathogens including <i>Salmonella</i>	none / 25g
<i>Yeast and fungi mustiness</i> , cfu/1g	max 100
Toxic elements	
Plumbum Pb, mg/kg	max 0,1
Mycotoxin	
Aflatoxin B1, mcg/kg	max 0,1
Aflatoxin M1, mcg/kg	max 0,05
Antibiotic Residue	
Tetracycline, 1/g	max 0,01
Penicillin, 1/g	max 0,01
Streptomycin, 1/g	max 0,5
Pesticides	
Gama-isomer (hexachlorocyclohexane), mg/kg	max 0,2
DDT and metabolites, mg/kg	max 1,0
Radionuclide	
Cesium-137 Cs-137, Bq/kg	max 200
Strontium Sr-90, Bq/kg	max 40
NON-GMO	
Shelf Life	Shelf-life: 3 months (0°C -5°C); 9 months (-6°C -11°C); 12 months (-11°C -18°C).
Packaging	Packed in cardboard box with polyethylene bag 20 end 25 kg Net.