



United Dairymen of Arizona

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www.uda.coop

Unsalted Sweet Cream Butter 82% Specification

Description: Unsalted Sweet Cream Butter 82% is a fatty product derived exclusively from milk, principally in the form of an emulsion of water-in-oil. The ingredient is pasteurized, fresh sweet cream.

Parameter	Analysis
Appearance / Color	Pale yellow, uniform in texture
Flavor and Odor	Creamy/buttery
Body	Semi-solid at room temperature
Fat	≥82.00%
Total Moisture	≤16.00%
Non-fat Milk Solids	≤2.00%
Standard Plate Count (SPC)	<5,000 / gram
Coliforms	<10 / gram
Yeast & Mold	<20 / gram
Salmonella / 25 g	Negative
Listeria / g	Negative

Packaging: 25 kg net cartons with plastic liner

Storage: Product should be stored at -18°C (0°F) in a dry place, protected from foreign odors and other contaminants and distributed at -18°C (0°F). When thawed, the product should be stored at 4°C (<40°F) and used within 30 days. The product can be stored frozen up to 18 months.

This technical data sheet is the sole product specification, except if otherwise specified. The user is responsible for determining the suitability of this product to the intended use.

SPEC-0004

Reviewed/Approved: Heidi Myers, QA Manager

Heidi Myers December 5, 2014

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