

Salted 4 x 5kg Butter

PB.441 | Version 2.0519 | **UNRESTRICTED**

Anchor Food Professionals Salted 4 x 5kg Butter from Fonterra is made from high quality fresh cream using world leading butter-making technology. Anchor Food Professionals Salted 4 x 5kg Butter consistently delivers the superior flavour and mouth-feel needed in many applications such as baked goods and spreads. It also serves as an ingredient in a wide range of food products. Anchor Food Professionals Salted 4 x 5kg Butter has an excellent shelf life and maintains its fresh flavour well.

Product Characteristics

- Manufactured from pasteurised milk or cream.
- Is frozen after manufacture to preserve the pure, clean and fresh flavour of New Zealand's finest cream.
- Anchor Food Professionals Salted 4 x 5kg Butter is full of natural goodness. Contains no added ingredients other than salt.
- Is produced in a modern continuous butter processing plant to ensure product consistency.
- Light yellow colour and creamy taste have benefits for both industrial processors and consumers.
- Good texture and body.
- Is microbiologically more stable than unsalted butter.

Suggested Uses

- Ingredient in the manufacture of bakery and confectionery products.
- Suited to consumer oriented uses such as spreading and home cooking.
- Ingredient in food processing applications such as processed cheese and vegetable oil blends manufacture.

Packaging

Anchor Food Professionals Salted 4 x 5kg Butter is available in a 20kg Carton.

Inner: Each 5kg block is wrapped in high density polyethylene.

Outer: 4 inners are packed into a corrugated fibreboard carton. No staples or metallic fasteners are used.

Inner Net Weight	5 kg
Outer Net Weight	20 kg
Outer Gross Weight	20.7 kg

Storage and Handling

Anchor Food Professionals Salted 4 x 5kg Butter is a perishable food. In order to preserve its pure clean flavour it should be:

- Kept frozen at -10°C to -25°C in accordance with importing country regulations.
- Kept away from odours.
- Kept out of direct sunlight.
- Used strictly in rotation.

Anchor Food Professionals Salted 4 x 5kg Butter has a shelf-life of 24 months from time of manufacture when kept frozen.

Shelf life under refrigerated conditions (2-4°C) is 6 months.

Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum & maximum limits by parameter.

Milkfat (g/100g)	81.4
Moisture (g/100g)	15.7
Salt (g/100g)	1.5
Milk solids not fat (g/100g)	1.4

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Typical Mineral Analysis

Sodium (mg/100g)	600
Potassium (mg/100g)	22
Calcium (mg/100g)	22
Iron (mg/kg)	<0.2
Copper (mg/kg)	<0.05

Typical Nutritional Analysis

Energy (kJ/100g)	3030
Calories (kcal/100g)	725
Moisture (g/100g)	15.7
Protein (g/100g)	0.6
Total Fat (Milkfat) (g/100g)	81.4
Fatty Acids (g/100g Product)	
Saturated fatty acids	53.9
Mono unsaturated fatty acids	16.4
Poly unsaturated fatty acids	1.1
Trans ¹ fatty acids ²	3.8
Cholesterol (mg/100g)	195
Total Carbohydrate (g/100g)	0.6
Total Sugar (Lactose) (g/100g)	0.6
Dietary Fibre	Nil
Ash (g/100g)	1.5

¹ Methylene interrupted trans

² Please refer to individual country regulations for *trans* fatty acid labelling requirements.

Typical Vitamins Analysis

Total Vitamin A (µg retinol/100g)	862
Vitamin E (mg/100g)	3.1
Vitamin C (mg/100g)	<0.1

Typical Microbiological Analysis

Listeria (/125g)	Not Detected
Salmonella (/750g)	Not Detected
Refer to individual product selling specification for specific microbiological limits.	

Typical Chemical Analysis

Free Fatty Acids as Oleic acid (%m/m)	<0.3
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Typical Physical Properties

Colour	Uniform, Pale Yellow
Flavour & Odour	Pure, Clean, Creamery
Body	Uniform, Plastic
Typical melting point (°C)	33
Texture	Fine, Close

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is pasteurised.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

During storage and shipment, precautions are taken to ensure that the product quality is maintained. Each package is identified, enabling traceback.

Compliance

- CODEX STAN 279
- Meets Halal requirements.
- Meets Kosher requirements

Ingredients

- Pasteurised Cream
- Salt
- Water

Suggested Labelling

Salted Butter or Butter

Allergens: Contains Milk and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient.