

## CREAMY BUTTER “THREE – QUARTER”

### PHYSICAL AND CHEMICAL PROPERTIES

FAT:	ca. 61%
MOISTURE:	max. 34%
FAT ACIDITY:	max. 2% (degrees os acitidy)
pH OF THE PLASMA:	6.4 – 6.9
FREE FATTY ACIDS:	max. 0.35%

### MICROBIOLOGICAL PROPERTIES

ENTEROBACTERIACEAE:	max. 10/g
YEAST	max. 300/g
MOULDS:	max. 100/g
SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g

### ORGANOLEPTIC PROPERTIES

COLOUR:	homogeneous, yellow
TASTE, SMELL:	milky, lightly pasteurization aftertaste
CONSISTENCY:	homogeneous, tight, easy to spread

**PACKING:** Product is packed per 25 kgs net in cardboard cartons with blue polyethylene liner inside

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