

Our unsalted lactic butter is produced using fresh milk which contains beta carotene and Vitamin A. This butter is characterized by its fresh and distinctive lactic flavour.

Product Offerings

- 25kg blocks

Key Applications



Retail and Food Services



Culinary - Baking, Frying, Saucing for both sweet and savoury dishes



Soups, Sauces and Ready Meals



Table Butter

Key Characteristics

- Silky and creamy texture
- Excellent lactic flavour

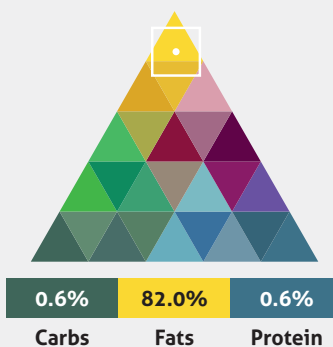
Typical Nutritional Analysis

Per 100g

| | |
|---------------------------|----------------|
| Energy | 3076kJ/748kcal |
| Fat | 82.0g |
| <i>of which saturates</i> | 54.0g |
| Carbohydrate | 0.6g |
| <i>of which sugars</i> | 0.6g |
| Protein | 0.6g |
| Salt | 0.0g |

Typical Composition

Calorific Ratio Pyramid



| | |
|-----------------------|-------|
| Milk solids (non-fat) | 2% |
| Butterfat | 82% |
| FFA | 0.45% |
| pH | 4.7 |

* Please note all stated values are typical, always clarify minimum/maximum levels with an Ornua Specification.



Exports to over **110** countries worldwide



Delivers **creative** customer solutions



Ireland's largest dairy product exporter



Milk from **grass-fed** cows

Microbiological Standards

| Parameter | Max |
|------------|--------------|
| S.P.C | 5000 per g |
| Coliforms | Not detected |
| E. coli | Not detected |
| Yeast | 50 per g |
| Mould | 50 per g |
| Salmonella | Not detected |

Shelf Life

- 3 months from date of manufacture if stored chilled (0°C to +5°C)
- 24 months from date of manufacture if stored frozen (-18°C)

Packaging



Net weight: 25kg

Block Dimensions:
393mm (L) x 272mm (W) x 265mm (H)

All packaging in direct contact with product is food grade and all coding on labels is clear and traceable.

- Inner packaging – HDPE
- Outer packaging – Corrugated fibre board

Ornua standard pallet is heat treated:
1200mm x 1000mm (10x25kg boxes x 5 layers)

Storage

- Chill storage (0°C to +5°C)
- Frozen storage (-18°C)

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Compliance

Product Declaration



Halal



Kosher

Food Safety Standards



Certified to
GFSI Standards

Quality Assurance

Ornua is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards. Ornua products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards. A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.

Sustainability

Our Way Matters, our sustainability framework, contains three pillars; Our Way of Farming, Our Way of Operating and Our Way of Supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Ornua is a founding member of Origin Green, the sustainability programme of the Irish food and drink industry. Ireland's dairy farmers adhere to the Sustainable Dairy Assurance Scheme whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.



Suggested Labelling

Allergens; contains **Milk**

Country regulations for product labelling vary. Ornua advises customers to check local regulations to determine specific labelling for this ingredient.

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