

# Unsalted Sweet Cream Butter (Winter)

Our unsalted sweet cream butter is produced using fresh milk which contains beta carotene and Vitamin A.

### **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** 

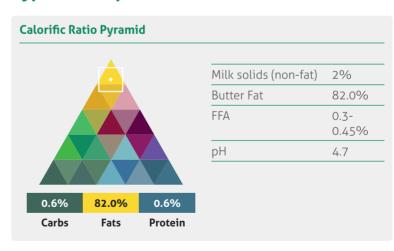
## **Key Characteristics**

- Silky and creamy texture
- Excellent flavour
- Golden yellow in colour
- Produced with milk from grass-fed cows

### **Typical Nutritional Analysis**

Per 100g		
Energy	3076kJ/748kcal	
Fat	82.0g	
of which saturates	54.0g	
Carbohydrate	0.6g	
of which sugar	0.6g	
Protein	0.6g	
Salt	0.0g	
	b	

### **Typical Composition**



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











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### **Microbiological Standards**

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

### **Compliance**

#### **Product Declaration**





### **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.

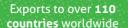
### **Contact Details**

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Delivers creative customer solutions



Ireland's largest dairy product exporter



Milk from grass-fed cows