



USDA AA	UNSALTED
BUTTER ~ Solids ~ 36-1#	
Prepared by: Tom Berry	Approved by: Tom Berry
Revised: 03/22/2013	Supersedes: 09/01/2011

Regulations/General:

This product conforms to the USDA Standards in 7CFR §58, the Standards of Identity in 7CFR58.345, and complies with FDA's Good Manufacturing Practices in 21CFR§110. Prior to receipt, the raw milk used to produce this product is screened for antibiotic residues per the approved methods mandated by the Federal Pasteurized Milk Ordinance (PMO). The product is legally pasteurized through a state-sealed HTST unit at a minimum 185°F (85°C)/15 sec. as part of the production process. No diacetyl (starter distillate) is added in its production.

Description:

This product shall possess a clean, mild, sweet cream butter flavor. Body shall be smooth and semi-firm with no evidence of crumbly, mealy or gummy texture or mouth feel.

Chemical/Physical & Microbiological:

CHEMICAL/PHYSICAL	
%Moisture ^{15.110}	20.0 maximum
%Fat ^{15.080}	≥ 80
% Milk Solids	0.8 - 1.6
%Salt ^{15.050}	None Added

MICROBIOLOGICAL	
*Standard Plate Count ^{6.020}	< 20,000 cfu/g
*Yeast/Mold ^{8.110}	< 20 cfu/g
*Coliform ^{7.020 & 7.070}	< 10 cfu/g
*E. coli ^{7.050 & 7.070}	Negative (to test)
*Coag + Staph ^{5.050}	Negative (to test)
*Salmonella/Listeria ^{5.020-5.040} (375g composite)	Negative (to test)

Methods of Analysis

As mandated by PMO – APHA *Standard Methods for the Examination of Dairy Products* – 17th Ed.

*Typical Analysis. Not all tests performed on each subplot. *Added tests at additional customer cost*

Shelf Life/Packaging/Coding:

Shelf life – 180 days when shipped and stored at refrigerated temperatures of 35-40°F.

Frozen butter has a shelf life of 1 year when thawed at refrigeration temperatures.

Coding information printed/stamped on package

CODE: (Retail) Open freshness date – 180 days from date of pack

(Industrial/food service) "Packed" – (Yr Julian Date of pack subplot) YY-JJJ-###

Kosher: Yes – O-U_D

Allergens: CONTAINS: milk

Package Sizes:

Case approx	Weight (net/gross) 36 # (16.3 kg)/36.9 # (16.7 kg)					Pallet configuration			
	L"	x	W"	x	H"	Cube"	Tier	Height	Total
	15½	x	7¾	x	9½	0.68 ft. ³	15	4	60

Pallets shall be 40"x 48" and conform to industrial GMA specifications for wooden pallets.

INGREDIENTS: PASTEURIZED CREAM (MILK), NATURAL FLAVORING (LACTIC ACID).

NUTRITION FACTS

Serving Size: 1 Tbsp (14g)
Servings per package: about 32

Amount per serving
Calories 100 Calories from Fat 100

		% Daily Value*
Total Fat	11g	17%
Saturated Fat	7g	36%
Trans Fat	0g	
Cholesterol	30mg	10%
Sodium	0mg	0%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Sugars	0g	
Protein	0g	
Vitamin A	8%	• Vitamin C 0%
Calcium	0%	• Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Source: USDA Database

COUNTRY OF ORIGIN: USA

FOREIGN MATERIAL PROTECTION:

AMPI butter must pass thru a small-bore in-line filter immediately prior to the final packaging step.