



USDA AA	UNSALTED
<b>BUTTER ~ Quarters ~ 18-1# Solids</b>	
Prepared by: Tom Berry	Approved by: Tom Berry
Revised: 04/01/2014	Supersedes: 11/01/2011

**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 mouthfeel.

**Chemical/Physical & Microbiological:**

CHEMICAL/PHYSICAL	
%Moisture <sup>15.110</sup>	20.0 maximum
%Fat <sup>15.080</sup>	≥ 80
% Milk Solids	0.8 - 1.6
%Salt <sup>15.050</sup>	None Added

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

**Methods of Analysis**

As mandated by PMO – APHA *Standard Methods for the Examination of Dairy Products* – 17<sup>th</sup> 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<sub>D</sub>

**Allergens:** CONTAINS: milk

**Package Sizes:**

Case approx	Weight (net/gross) 18 lb. (8.2 kg) / 19.3 lb. (8.8 kg)						Pallet configuration		
	L"	x	W"	x	H"	Cube"	Tier	Height	Total
	15 1/2"	x	8 1/4"	x	5 1/2"	0.41 <sup>3</sup>	15	8	120

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: 32

Amount per serving		% Daily Value*
<b>Calories</b>	100	Calories from Fat 100
<b>Total Fat</b>	11g	17%
Saturated Fat	7g	36%
Trans Fat	0g	
<b>Cholesterol</b>	30mg	10%
<b>Sodium</b>	0mg	0%
<b>Total Carbohydrate</b>	0g	0%
Dietary Fiber	0g	0%
Sugars	0g	
<b>Protein</b>	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 caloric 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 Nutrition 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.