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LACTIC BUTTER

PHYSICO-CHEMICAL AND BACTERIOLOGICAL CHARACTERISTICS

Moisture	: 16,00 % max.
Fat	: 82,00 % min.
Non-fat dry matter	: 2,00 % max.
pH of plasma	: 4,50 – 5,80
Coliforms	: 10/g max.
Listeria monocytogenes	: negative/25g
Salmonella	: negative/25g
Yeasts and moulds	: 100/g max.

SHELF LIFE:

30 days from the production date minimum for chilled butter at temperature +4/+6 °C.
12 months from the production date for frozen butter at temperature below -18 °C.

PACKAGING:

Carton boxes with PE liner inside of 25 kgs net each.