

NATURAL SALTED BUTTER

Produced and packed in New Zealand

VERSION SB 4.3 22.08.2023



Product Description

Natural Salted Butter is manufactured from pasteurised milk or cream.

Packaging

Natural Salted Butter is available as a wrapped 500g block.

Storage Instructions

Natural Salted Butter is a perishable food. In order to preserve its pure clean flavour it should be:

- Kept frozen at -10°C to -25°C in accordance with importing country requirements.
- Kept away from odours.
- Kept out of direct sunlight.
- Used strictly in rotation.

Provided that the packaging remains intact and the above storage conditions are followed, Natural Salted Butter will have a shelf life of 24 months from the date of manufacture.

Pack Size & Bricks per Carton/Container

Block Size	Bricks per carton	20' Container
500g foil	20	30,800 bricks

Food Safety

Risk Management Plan registered with the New Zealand Ministry of Primary Industries (MPI).

Vitamins

Component	Unit	Av. Qty
Total Vitamin A	(µg retinol/100g)	862
Vitamin E	mg/100g	3.0
Vitamin C	mg/100g	<0.1

Typical Compositional Analysis

Component	Unit	Av. Qty
Milk fat	g/100g	81.4
Moisture	g/100g	15.7
Salt	g/100g	1.5
Milk solids not fat	g/100g	1.4

Typical Mineral Analysis

Component	Unit	Av. Qty
Sodium	mg/kg	600
Potassium	mg/kg	22
Calcium	mg/100g	22
Iron	mg/100g	<0.2
Copper	mg/100g	<0.05

Typical Nutritional Analysis

Component	Unit	Av. Qty
Energy	kJ/100g	3030
Calories	kcal/100g	725
Moisture	g/100g	15.7
Protein	g/100g	0.6
Total Fat (Milkfat)	g/100g	81.4
Total Carbohydrate	g/100g	0.6
Total Sugar (Lactose)	g/100g	0.6
Dietary Fibre		Nil
Cholesterol	mg/100g	195
Ash	g/100g	1.5
Fatty Acids	g/100g	
Saturated	g/100g	53.9
Mono unsaturated	g/100g	16.4
Poly unsaturated	g/100g	1.1
Trans Fatty Acids	g/100g	3.8