

Butter

Description

Dairy Crest Butter is produced exclusively from cows milk. It is manufactured from fresh milk or cream by a process of separation, pasteurisation and conditioning, followed by churning and working in a continuous buttermaker. It contains no added colour or preservative.

Four varieties are available: -
 Salted Sweetcream Butter
 Unsalted Sweetcream Butter
 Salted Lactic Butter
 Unsalted Lactic Butter

Ingredient Declaration

Butter

Application

Bakery: Biscuits, Cakes, Morning Goods and Savoury Goods
 Others: Soups, Dips and Ready Meals

Typical Composition

Fat	Salted 80% minimum Unsalted 82% minimum
Moisture	16% maximum
Energy Value	740 kcal (3041 kJ) / 100g

Packaging

Dairy Crest Butter is supplied in 25kg corrugated fibreboard cases lined with blue polythene film.

Shelf Life

Salted Butter – shelf life is typically 12 months from manufacture when stored below –20oC, and 8 weeks when store chilled (0-4oC).

Unsalted Butter – shelf life is typically 12 months from manufacture when stored below –20oC, and 6 weeks when store chilled (0-4oC).

The data is for information only