DATASHEET

Organic Butter

Description

Dairy Crest Organic 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. The Soil Association certifies the organic butter.

Two varieties are available: -	Salted Sweetcream Butter
	Unsalted Sweetcream 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

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