

## Whey Butter

### Description

Dairy Crest Whey Butter is produced from liquid whey from traditional English Cheese manufacture. This whey is then screened and separated, the resultant cream is heat treated and conditioned, followed by churning and working in a continuous buttermaker. Whey butter contains no added salt; the salt content arises from the original whey. The butters may contain Annatto (E160 (b))

### Ingredient Declaration

Whey Butter

### Application

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

### Typical Composition

Fat	Unsalted 81.5% minimum
Salt	0.5% (unsalted)
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

Unsalted Butter – Shelf Life is typically 8 weeks from manufacture when stored below -10oC, and 2 weeks when store chilled (0-4oC).

The data is for information only