

**Product description****Physical chemical analysis****Description** Butter obtained from pasteurized sweet cream with a uniform color , smooth frozen surface**Water content** Max. 16 %**Taste and smell** Milky, clean**Fat content** Min. 82 %**Appearance** Careful molded, cold blocks and cubes**Color** Butter like color**Nutritional analysis (approximately per 100g)****Microbiological analysis****Energy** 3058 / 744 kJ / kcal**E. coli** N=5, c=0, m, M =10 /g**Carbohydrates** 0,7 g**Salmonella** Absent**Protein** 0,7 g**Coliform** Absent**Salt** 0,02 g**Listeria monocytogenes** Absent**Others specs****Our certificates****Allergens** Milk and products thereof (including lactose)**GMO** The product does not contain and has not been produced from genetically modified organisms.**Storage** Dry and clean warehouse , temperature -18°C

Formulated

Izabella Kędzierska  
ikedzierska@foodcom.pl  
+48 22 652 36 59

Approved by

Mateusz Augustyniak  
maugustyniak@foodcom.pl  
+48 22 652 36 59