

	<b>SPECIFICATION</b>  <b>TRADITIONAL GUERANDE SLIGHTLY SALTED BUTTER</b> Mini portions	Update : 11/10/16
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## DESCRIPTION

Butter produced from pasteurized cream.

**Storage temperature** : +8°C maxi

**Production site** : UCLAB Industrie  
 ZI de Lanrinou  
 29800 LANDERNEAU  
 FR 29.156.090.CE

## INGREDIENTS

**Butter** (pasteurized cream, lactic starters), sea salt from Guérande (2,1%).

## PHYSICO-CHEMICAL CHARACTERISTICS

Characteristics	Specification
Moisture	16 % maxi
Fat	80 % mini
Non fat dry matter	2 % maxi

## MICROBIOLOGICAL CHARACTERISTICS

Characteristics	Specification
Coliforms	< 100 / g
Listeria monocytogenes	Absence / 25 g
Salmonella	Absence / 25 g
Staphylococcus aureus	Absence / g

## NUTRITIONAL VALUES

Characteristics	Specification per 100g
Energy	2986 kJ / 726 kcal
Fat	80 g
- of which saturates	57 g
Carbohydrate	0,7 g
- of which sugars	0,7 g
Protein	0,8 g
Salt	2,1 g