

	California Dairies, Inc. Product Technical Reference Sheet	Document No.  <b>TS-10.4.11</b>	Revision No. 4
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82% Fat Unsalted Export Butter			Effective Date: 09/17/08 Revised: 03/21/2025

### Description

Sweet cream is pasteurized at approximately 185°F (85°C) for not less than 15 seconds or for a time and temperature giving equivalent results such that the cream meets requirement for pasteurization. Unsalted butter is obtained by removing water and solids non-fat by churning pasteurized sweet cream. Unsalted butter is light yellow in color and possesses a sweet, pleasing flavor which is free from rancid, oxidized or other objectionable flavors.

**Ingredient Statement:** Pasteurized Cream

**Allergen Statement:** Contains Milk

Chemical Standards	Minimum	Maximum	Method	COA
Fat	82%		Kohman	Yes
Moisture		16%	Kohman	Yes
Curd (Milk Solids Not Fat)		2%	Kohman	Yes
Microbiological Standards	Units	Maximum	Method	
Standard Plate Count	cfu/g	<5,000	SMEDP 6.020*	Yes
Coliform	cfu/g	<10	SMEDP 7.020*	Yes
Yeast and Mold	cfu/g	<20	SMEDP 8.113* / IDF	Yes
CP Staphylococcus aureus	cfu/g	Not Detected	ISO 6888-3	No
Listeria	25g	Not Detected	FDA BAM**	Yes
Salmonella	25g	Not Detected	FDA BAM**	Yes

\*Standard Methods for the Examination of Dairy Products, 17th Edition, American Public Health Association

\*\* U.S. Food & Drug Administration Bacteriological Analytical Manual

### Physical Standards

Visual Impurities: None  
Color: Uniform Light Yellow

### Sensory Standards

Flavor: Clean, fresh, no rancid or off flavors  
Odor: Fresh, no off odors.

### Antibiotics

All raw milk used in the manufacture of products has been screened and tested "Not Found" for drug residues according to the FDA PMO - Appendix "N" (latest revision).

### Packaging

No staples, nails, wire ties or similar devices may be used to close packages.  
Bulk butter is packed in 25kg boxes lined with a poly liner.

### Shelf Life

Refrigerated 120 days, frozen 24 months + 120 days refrigerated after thawing.  
Shelf life is guaranteed at refrigeration temperatures of ≤40°F (4°C) or freezer temperatures of -10°F to -20°F (-23°C to -29°C).  
Store away from highly aromatic food products under controlled humidity (80-85%) conditions.

**Shipping:** Shipping per customer requirements.

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#### Table of Revisions

Revision	Description of Revision	Date	Approvals
1	Initial Release	01/29/09	XXX
1A	Remove pathogen references, add antibiotic statement, reformat	04/29/09	XXX
1B	Revise curd, coliform test method	08/28/09	XXX
1C	Revise SPC limit	09/04/09	XXX
1D	Revise expiry date	01/15/10	XXX
2	Add pathogen testing requirements, added ingredient statement, added Peroxide Value and Free Fatty Acids	04/04/12	XXX
2B	Added allergen statement	01/12/17	XXX
2C	Updated Storage Temperature	11/15/17	XXX
3	Add COA column, deleted PV, FFA, E. coli	08/31/20	XXX
3A	Update refrigerated shelf life max from 60 to 90	04/01/2021	XXX
3B	Updated refrigerated shelf life to 120 days	09/22/23	XXX
4	Update frozen shelf life to 24 months	03/21/2025	Staci Champagne