

	California Dairies, Inc. Product Technical Reference Sheet	Document No. TS-10.4.17	Revision No. 4
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80% Fat Salted Butter for Export			Effective Date: 03/20/08 Revised: 10/09/2025

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. Salted butter is obtained by removing water and solids non fat by churning pasteurized sweet cream, then adding salt. Salted butter is light yellow in color and possesses a sweet, pleasing, slightly salty flavor which is free from rancid, oxidized or other objectionable flavors.

Ingredient Statement

Pasteurized Cream, Salt

Allergen Statement

Contains Milk

Regulatory Information

Meets all standards of identity for butter in the United States

Does not comply with Codex Standard 279 for butter due to moisture and fat content

Chemical Standards	Minimum	Maximum	Method
Fat	80%		Kohman
Salt (Typical)	1.4%	2.2%	Kohman
Curd (Milk Solids Not Fat)		2%	Kohman
Microbiological Standards	Units	Maximum	Method
Standard Plate Count	cfu/g	<5,000	SMEDP 6.020*
Coliform	cfu/g	<10	SMEDP 7.020*
Yeast and Mold	cfu/g	<20	SMEDP 8.113* / IDF
E. coli	cfu/g	<3	FDA BAM**
CP Staphylococcus aureus	cfu/g	Not Detected	ISO 6888-3
Listeria	25g	Not Detected	FDA BAM**
Salmonella	25g	Not Detected	FDA BAM**

*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.

Package size and style per customer requirements.

Shelf Life

Refrigerated 210 days, frozen 24 months + 210 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.

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Shipping

Shipping per customer requirements.

Table of Revisions

Revision	Description of Revision	Date	Approvals
1	Initial Release	03/20/08	XXX
1A	SPC, Coliform, Yeast & Mold methods, document number assigned	08/28/09	XXX
1B	Revise SPC limit	09/04/09	XXX
1C	Remove moisture	09/28/09	XXX
2A	Added pathogen testing requirements, added Codex non-compliance statement	05/07/12	XXX
2B	Revised shelf life to 18 months	05/21/12	XXX
2C	Updated Storage Temperature	11/15/17	XXX
3	Update limit for E. coli	07/05/2023	XXX
3A	Update fresh shelf life	09/21/23	XXX
4	Update frozen shelf life	10/09/2025	<i>Staci Champagne</i>

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