

	California Dairies, Inc. Product Technical Reference Sheet	Document No.	Revision No. 2B
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82% Fat Unsalted Export Butter -GCC			Effective Date: 05/06/2020 Revised: 09/23/23

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	/g	Not detected	FDA-BAM**	Yes
Enterobacteriaceae	cfu/g	<10	ISO 21528-2	Yes
Yeast and Mold	cfu/g	<10	SMEDP 8.112*	Yes
E. coli	/g	Not detected	FDA BAM**	No
CP Staphylococcus aureus	/g	Not Detected	ISO 6888-3	No
Listeria sp.	25g	Not Detected	FDA BAM**	Yes
Salmonella	10 x 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.

Table of Revisions

Revision	Description of Revision	Date	Approvals
1	Initial Release	05/06/20	XXX
2	Update title; "GCC" to "Arla", add COA column, remove PV, FFA, and Lypolitic	08/31/20	XXX

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2A	Updated Shelf Life	11/8/22	XXX
2B	Updated Refrigerated Shelf Life	09/22/23	<i>Staci Champagne</i>