



Lactic Butter

Description

Butter is the product of churning pasteurized and matured cream derived from the highest quality cow's milk.

Characteristics

Milcobel butter has a typical butter odor, a creamy flavor and a yellowish color.

Key benefits

Multiple applications in food industry. ✓

PRODUCT DESCRIPTION

Recipe	Moisture	max 16%
	Milk Fat	min 82%
	Fat free dry matter	max 2%
Melting point range	28-32°C	
Allergens	Milk	
Ingredients	Pasteurized cream, starter culture	
Dietary status	Lacto vegetarian	
Certification	IFS ; ACS ; Halal ; Kosher	

STORAGE & USAGE

Shelf life	storage at <7°C	max 15 weeks
	storage at -18°C	max 12 months
Packaging	25 kg	Cardboard with blue bag
	15 kg	Cardboard with blue bag
	10 kg	Cardboard with blue bag
	4x5 kg	Parchment paper
	H/S code 0405 1019	