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Unsalted (Cultured) Butter			Effective Date: 12/17/03 Revised: 11/15/17

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 Pasteurized Milk Ordinance and United States Department of Agriculture requirements. Cultured butter is obtained by removing some water and some milk solids non fat by churning and adding natural flavors. Cultured butter is light yellow in color and possesses a sweet clean, slightly cultured flavor which is free from rancid, oxidized or other objectionable flavors. Cultured butter meets all requirements for the grade declared.

Ingredient Statement

Pasteurized Cream
 Natural Flavors (Lactic Acid, Starter Distillate)

Allergen Statement

Contains Milk

Microbiological Standards	Units	Maximum	Method
Aerobic Plate Count (APC)	cfu/g	<5,000	Petrifilm
Coliform	cfu/g	<10	Petrifilm
Yeast & Mold	cfu/g	<20	Petrifilm
Chemical Standards	Minimum	Maximum	Method
Fat	80%		Kohman
Moisture		18.5%	Kohman
Solids Non Fat		3.0%	Kohman
pH	4.2	5.0	pH Meter

The sum of the actual components for each sample will equal 100%, values listed above are global values.

Physical Standards

Visual Impurities: None
 Color: Uniform Light Yellow

Sensory Standards

Flavor: Clean, fresh, culture, no rancid or off flavors
 Odor: Fresh, slight cultured, 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 150 days, frozen 12 months frozen + 150 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	12/17/03	XXX
1A	Update Test Methods	02/26/09	XXX
1B	Update SPC, remove pathogen references, add antibiotic statement, reformat	04/28/09	XXX
1C	Corrected frozen shelf life	05/17/10	XXX
1D	Added lactic acid and starter distillate to Description Section to clarify "Natural Favors"	01/10/11	XXX
1E	Correct units on Micro Standards	04/22/11	XXX
2	Increased shelf life to 150 days, added ingredient statement, revised product description, reduced APC count to 5,000 cfu/g	04/04/12	XXX
2A	Corrected microbiological methods	04/09/12	XXX
2B	Tighten pH limits	04/26/13	XXX
2C	Added allergen statement	01/12/17	XXX
2D	Added milk solids non fat	01/18/17	XXX
2E	Updated Storage Temperature	11/15/17	<i>Dean J. Jirneky</i>