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<b>Salted Butter</b>			Effective Date: 06/30/00 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. Salted butter is obtained by removing some water and some milk solids non fat by churning pasteurized sweet cream and 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. Salted butter meets the standards for the grade declared.

### Ingredient Statement

Pasteurized Cream  
Salt

### 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
Salt	1.4%	2.2%	Kohman
Solids Non Fat		3.0%	Kohman

*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, 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.

Retail product produced for frozen storage is to be wrapped in appropriate functional barrier paper or liner to prevent moisture loss.

### Shelf Life


Refrigerated 180 days, frozen 12 months frozen + 180 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	06/30/00	XXX
1A	Name change	06/23/01	XXX
1B	Remove color statement	03/08/06	XXX
1C	Shelf life	08/08/08	XXX
1D	Remove pathogen references, add antibiotic statement, correct temperatures, reformat	04/28/09	XXX
1E	Corrected frozen shelf life	05/17/10	XXX
1F	Correct units on Micro Standards	04/22/11	XXX
2	Increased shelf life to 180 days, added ingredient statement, reduced APC count to 5,000 cfu/g	04/04/12	XXX
2A	Corrected microbiological methods	04/09/12	XXX
2B	Corrected packaging description	08/06/15	XXX
2C	Added allergen statement	01/12/17	XXX
2D	Added moisture and milk solids non fat	01/18/17	XXX
2E	Updated Storage Temperature	11/15/17	<i>Dean J. Joricho</i>

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