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Salted Whipped Butter			Effective Date: 04/28/09 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 whipped butter is obtained by removing water and solids non fat by churning pasteurized sweet cream, adding salt and whipping with nitrogen. Salted whipped butter is light yellow in color and possesses a sweet, pleasing flavor which is free from rancid, oxidized or other objectionable flavors. Salted butter meets all requirements for the grade declared.

Ingredient Statement

Pasteurized Cream
 Salt
 Nitrogen (Processing Aid)

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
Salt	1.4%	2.2%	Kohman

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: 180 days
 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	04/28/09	XXX
1A	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	Added allergen statement	01/12/17	XXX
2C	Updated Storage Temperature	11/15/17	<i>Dean J. Spinehoj</i>