

Spread (processed butter, butter blend) manufactured from high quality fresh heavy cream and vegetable oil.

Spread (processed butter, butter blend) can be used as an ingredient in cooking, ice cream and baking application.

Composition:

Milk Fat, min, %	0,0 %
Vegetable fat, %	82,0%
Water, max, %	16,5%
Milk solid not fat	1,5%
Total, %	100%

Microbiological Specification

Standard Plate Count 100 000/g, max

E. coli no more than 10 CFU Yeast and fungi mustiness no more than 100 CFU

Coliforms A 30°C in 1 g <100
Pathogens including Salmonella in 25g Absent
Listeria monocytogenes in 25g Absent

Packaging: Each cardboard box packed with inner polyethylene

liner

NET Weight 5.0 kg Gross weight 5,190Kg

Or

NET Weight 10.0 kg Gross weight 10,250Kg

Or

NET Weight 20.0 kg Gross weight 20,380Kg

Or

NET Weight 25.0 kg Gross weight 20,650Kg

Shelf life

Storage at temperature: 0°C to - 5°C - 3 months

-6°C to - 11°C - 9 months -12°C to - 18°C - 12 months

It is hereby certified that quality of goods mentioned in this certificate is in full accordance with the standards subsisting in the Ukraine

- LLC "LUBENSKIY MOLOCHNIY ZAVOD" POLTAVA REGION, LUBNY, 2 INDUSTRIALNA STREET, 37500, UKRAINE,
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Spread (processed butter, butter blend) can be used as an ingredient in cooking, ice cream and baking application.

Composition:

Milk Fat, min, %	1,0 %
Vegetable fat, %	81,5%
Water, max, %	16,0%
Milk solid not fat	1,5%
Total, %	100%

Microbiological Specification

Standard Plate Count
E. coli
Yeast and fungi mustiness
Coliforms A 30°C in 1 g

100 000/g, max
no more than 10 CFU
roo more than 100 CFU

Pathogens including Salmonella in 25g
Listeria monocytogenes in 25g
Absent
Absent

Color: from light yellow to yellow

Odor and flavor: pure, well creamy with a taste of pasteurization **Packaging:** Each cardboard box packed with inner polyethylene liner

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Composition:

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Microbiological Specification

Standard Plate Count 100 000/g, max

E. coli no more than 10 CFU Yeast and fungi mustiness no more than 100 CFU

Coliforms A 30°C in 1 g <100
Pathogens including Salmonella in 25g Absent Listeria monocytogenes in 25g Absent

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Milk Fat, min, % 50,0 % Vegetable fat, % 32,0% Water, max, % 16,5% Milk solid not fat 1,5% 100% Total, %

Microbiological Specification

Standard Plate Count 100 000/g, max

no more than 10 CFU no more than 100 CFU Yeast and fungi mustiness

Coliforms A 30°C in 1 g < 100 Pathogens including Salmonella in 25g **Absent** Listeria monocytogenes in 25g Absent

Packaging: Each cardboard box packed with inner polyethylene

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