

Lacnea

BUTTER, SWEET CREAM UNSALTED, LACTIC

Analysis:

Milk fat	min. 82 %
Moisture	max. 16 %
Non fat dry matter	max. 2 %
Phosphates	negative
Colour	white to yellow
Yeast and mould	max.10/g
Solubility Index	max. 1 ml
Salmonella	negative
Without salt	

Packing: strong export cartons of 25 kgs net

Shelf life: 12-24 months

Application: ice cream, bakery and confectionery, table use