



Makendi Butter %82 and %73

DESCRIPTION:

Butter made from sweet cream obtained from fresh cow milk.

PACKING:

Packed in cardboard box with polyethylene bag 20 and 25 kg net.

SHELF LIFE:

3 months (0°C-5°C); 9 months (-6°C - 11°C); 12 months (-11°C -18°C)

SPECIFICATIONS:

Parameter	Specifications
Taste and smell	Pleasant, clear, butter-like
Consistency and look	Homogenous, dense, plastic
Color	Light-yellow to yellow
Physical & Chemical Properties	
Fat, %	%73 or %82
Moisture, %	max 16.0
Fat acidity	max 2.5
Acidity	max 23
Microbiological Properties	
Total plate count, cfu/1g	max 100000
Group of intestinal bacteria sticks Coliforms	none/0.01g
Staphylococcus aureus	none / 1g
Listeria monocytogenes	none / 25g
Pathogens including Salmonella	none / 25g



Yeast and fungi mustiness, cfu/1g	max 100
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APPLICATIONS:

Used for human consumption directly or in food applications.