



Plant # 27-031

ITEM # : 461-6418	
USDA AA	SALTED
WHOLESOME FARMS -- 2-5# Whipped Bucket	
Prepared by: Spec Team	Approved by: VP of Quality Assurance
Revised: 09/10/2018	Version: 4

Regulations/General:

This product conforms to the USDA Standards in 7CFR §58, the Standards of Identity in 7CFR58.346, and complies with FDA's Good Manufacturing Practices in 21CFR§117. Cream is legally pasteurized through a state-sealed HTST unit at a minimum 185°F (85°C)/15 sec.

Description:

This product shall possess a clean, mild, sweet cream butter flavor. Body shall be smooth and semi-firm with no evidence of crumbly, mealy or gummy texture or mouth feel.

Chemical/Physical & Microbiological:

CHEMICAL/PHYSICAL		Method
%Fat	≥ 80	Kohman - SMEDP 15.123
%Moisture	18.5 maximum	Kohman - SMEDP 15.123
%Salt	2.1 maximum	Kohman - SMEDP 15.123

MICROBIOLOGICAL		Method
*Standard Plate Count	< 20,000 cfu/g	Petrifilm - SMEDP 6.040
*Yeast/Mold	< 20 cfu/g	Petrifilm - SMEDP 8.115
*Coliform	< 10 cfu/g	Petrifilm - SMEDP 7.060

*Typical Analysis. Not all tests performed on each subplot. **Added tests at additional customer cost.

Shelf Life - 180 days from manufacture date when stored at refrigerated temperatures of 35-41°F.

Storage - Store away from highly aromatic food or storage areas.

Coding information printed/stamped on package

Kosher: Yes - O-U_D

Allergens: CONTAINS: Milk

SDS Exempt

Package Sizes:

Case approx.	Weight (net/gross) 10 lb. (4.5 kg) / 11.25 lb. (5.1 kg)						Pallet configuration		
	L"	x	W"	x	H"	Cube"	Tier	Height	Total
	9	x	7	x	17-1/8	0.62 ³	10	7	70

Pallet shall be 40" x 48" and conform to industrial GMA specifications

SOURCE: USDA Nutrient Database

COUNTRY OF ORIGIN:
USA

FOREIGN MATERIAL PROTECTION:
Butter passes through a small-bore in-line filter prior to filling.