

Product specification

Unsalted Sweet Cream Butter



Product Description

Sweet cream is pasteurized at approximately 85°C (185°F) for not less than 15 seconds or for a time and temperature giving equivalent results such that the cream meets requirement for pasteurization. Unsalted butter is obtained by removing water and solids non-fat by churning pasteurized sweet cream. Unsalted butter is light yellow in color and possesses a sweet, pleasing flavor which is free from rancid, oxidized or other objectionable flavors.

Brand

Product is produced from Kalber pure milk fat, under Kalber Brand in FME factory.

Ingredient and Allergen Statement

Pasteurized Cream

Contains Milk

Consult local and country of destination labeling requirements for correct labeling of this ingredient.

Regulatory & Compliance

Product meets standard Isiri-162

Product meets standard Isiri-2406

Meets Halal requirements

Meets ISO 9001:2015, ISO 14001:2015, ISO 22000:2018

Microbiological Standards

	Units	Maximum
Aerobic Plate Count	cfu/g	5000
Coliform	cfu/g	10
E. Coli	/g	Not Detected
Yeast & Mold	cfu/g	20
Salmonella	/25g	Not Detected
Listeria	/25g	Not Detected

Chemical Standards

	Unites	Minimum	Maximum
Milk fat	% m/m	82	
Moisture	% m/m		16
Milk Solid Non Fat	% m/m		2
Free Fatty Acids (as Oleic Acid)	% m/m		0.4

Physical Standards

Color	Uniform, light yellow
Visual Impurities	None
Foreign Matter	Absent
Flavor	Clean, fresh, no rancid or off flavors.
Odor	No off odors.

Quality Assurance

Products are manufactured under strict quality assurance procedures which are enforced at all times. Manufacturing plant is subject to rules and regulation of the Islamic Republic of Iran Food and Drug Administration (IFDA). Precautions are taken at all steps during manufacture, storage and distribution to ensure product quality and food safety.

Packaging

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No staples, nails, wire ties or similar devices may be used to close packages.
Bulk butter is packed in 25kg corrugated fiberboard boxes lined with poly liner.

Shelf Life

18 months at -18°C to -24°C frozen (-0°F to -10°F) + 120 days refrigerated ≤7°C (45°F) after thawing.
Store away from highly aromatic food products under controlled humidity (80-85%) conditions.

Labeling and Traceability

All Labels contain sufficient detail to provide full product traceability which includes: product name, manufacturing plant number, lot number, box number, date of packaging and packaging line information.

Typical Nutritional Analysis

Nutrient	Units	Value per 100 grams
Energy	Kcal	739
Energy	kJ	3091
Total lipid (fat)	g	82
Fiber, total dietary	g	0
Carotene, beta	ppm	10
Lipids		
Fatty acids, total saturated	g	65
Fatty acids, total monosaturated	g	27.5
Fatty acids, total polyunsaturated	g	3.5
Fatty acids, total trans	g	2.5
Cholesterol	mg	253.6



Export Department



Tel: +98-21-91692235
Mob: +98-912-3800977
WhatsApp: +989123800977
Email:
Behdad@exportdepartment.ir
www.kalber.exportdepartment.ir