



United Dairymen of Arizona

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Lactic Acid Unsalted Butter 82% Specification

Description: Lactic Acid Unsalted Butter 82% is a fatty product derived exclusively from milk, principally in the form of an emulsion of water-in-oil. The ingredient is pasteurized, fresh sweet cream with the natural flavor (lactic acid) added to reduce the pH.

Parameter	Analysis	Method
Appearance / Color	Pale yellow, uniform in texture	Visual inspection
Flavor and Odor	Sweet, slightly acidic	Sensory evaluation
Body	Semi-solid at room temperature	Visual inspection
Fat	≥82.00%	NIR/SMEDP 15.123
Total Moisture	≤16.00%	NIR/SMEDP 15.123
Non-fat Milk Solids	≤2.00%	NIR/SMEDP 15.123
pH	4.2 – 5.0	SMEDP 15.022
Standard Plate Count (SPC)	<5,000 / gram	SMEDP 9.060, 6.020
Coliforms	<10 / gram	SMEDP 9.060, 7.020
Yeast & Mold	<20 / gram	SMEDP 9.060, 8.110
Salmonella / 25 g	Negative	ANSR/AOAC 2013.14
Listeria / g	Negative	ANSR/AOAC 2013.14

Packaging: 25 kg net cartons with plastic liner

Storage: Product should be stored at -18°C (0°F) in a dry place, protected from foreign odors and other contaminants and distributed at -18°C (0°F). When thawed, the product should be stored at 4°C (<40°F) and used within 30 days. The product can be stored frozen up to 18 months.

This technical data sheet is the sole product specification, except if otherwise specified. The user is responsible for determining the suitability of this product to the intended use.

SPEC-0058

Reviewed/Approved: Heidi Myers, VP of Quality & Food Safety

Heidi Myers January 21, 2021

Revised: June 27, 2019

Supersedes: New