



United Dairymen of Arizona

2008 S. Hardy Dr. Tempe, AZ 85282

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www.uda.coop

Unsalted Sweet Cream Butter 82% Specification

Description: Unsalted Sweet Cream 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.

Parameter	Analysis	Method
Appearance / Color	Pale yellow, uniform in texture	Visual inspection
Flavor and Odor	Creamy/buttery	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
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. The product should be used within 45 days if manufactured and cooled to 45°F or less, but not frozen. If the product cannot be used within that timeframe, it shall be frozen up to the 18 months from date of manufacture.

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-0004

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

Heidi Myers January 21, 2021

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Supersedes: September 10, 2020