



# United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact [sales.interest@udaz.org](mailto:sales.interest@udaz.org) for further information and pricing.

## Salted Sweet Cream Butter 80% Specification

Salted Sweet Cream Butter is a fatty product derived exclusively from milk, principally in the form of an emulsion of water-in-oil. The ingredients are 100% pasteurized, fresh sweet cream and salt. This product is manufactured in the USA.

### Chemistry Parameters

Moisture	≤ 17.00%
Fat	≥ 80.00%
Non-fat Milk Solids	As is
Salt	1.40-2.00%

### Method

NIR/SMEDP 15.123
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Dicromat analyzer

### Allergen

Milk (Bovine)

### Regulatory Compliance

USDA/FDA ✓	Gluten Free ✓
GFSI (SQF) ✓	Vegetarian ✓
Halal ✓	Kosher ✓

### Microbiological Parameters

Standard Plate Count	≤ 5,000 cfu/g	SMEDP 9.060, 6.020
Coliforms	< 10 cfu/g	SMEDP 9.060, 7.020
Salmonella	Negative/25g	ANSR/AOAC 2013.14
Listeria	Negative	ANSR/AOAC 2013.14
Yeast & Mold	< 20 cfu/g	SMEDP 9.060, 8.110

### 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 90 days.

### Nutritional Information (per 100g)

Calories	730.62kcal	Vitamin A	1840.04IU
Protein	0.67g	Vitamin C	<1.00mg
Total Fat	81.18g	Vitamin D	<8IU
Water	15.78g	Calcium	23.90mg
Carbohydrates	<0.50g	Iron	<0.50mg
Dietary Fiber	<0.50g	Sodium	882.00mg
Ash	2.04g	Cholesterol	209.17mg

### Shelf Life

Under proper storage conditions, the shelf life of this product can be stored frozen up to 18 months.

### Sensory and Physical Standards

Appearance / Color	Uniform in texture / Cream to slight yellow
Flavor / Odor	Creamy / Buttery
Body	Semi-solid at room temperature

### Packaging

25 kg (net weight) carton with plastic liner, palletized on Heat Treated pallets.



### Spec - 0002 BUBS

Reviewed: Dave Kedzierski  
VP of Food Safety & Quality

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SS. = Supersedes



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