



United Dairymen of Arizona

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Thank you for your interest in our products.

Please contact sales.interest@udaz.org for further information and pricing.

Unsalted Sweet Cream Butter 80% Specification

Unsalted Sweet Cream Butter 80% is a fatty product derived exclusively from milk, principally in the form of an emulsion of water-in-oil. This product is 100% pasteurized, fresh sweet cream and manufactured in the USA.

Chemistry Parameters

Moisture	≤ 18.00%
Fat	≥ 80.00%
Non-fat Milk Solids	≤ 2.00%

Analysis

Method

NIR/SMEDP 15.123
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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

Nutritional Proximates (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

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.

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 / Pale 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 - 0003 BUBN ST Rev. 02/25/2022
Reviewed: Dave Kedzierski SS. 02/01/2022
VP of Food Safety & Quality SS. = Supersedes



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