



# UNSALTED BUTTER

## 1 LB. SOLIDS

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### PRODUCT INFORMATION

Unsalted Butter is churned exclusively from pasteurized sweet cream. A natural flavor with lactic acid (non-diacetyl) is added to give the product the aroma and flavor of cultured butter. No additional coloring material is used. All standards, specifications and requirements for U.S. Grade AA will be met or exceeded.

Ingredients: Cream, Natural Flavoring

### SHELF LIFE & STORAGE

Product is packed in wax coated paper containing 16 oz. (1 lb.) of product sold in 36 pound cartons. Store under refrigeration (32-38 degrees F). Product may be kept at frozen temperatures (minus 10-minus 20 degrees F.) Butter must be stored away from high aromatic foods and in storage rooms with controlled relative humidity (80-85%).

Optimum shelf life is 180 days at refrigerated temperatures and up to 18 months at frozen temperatures.

Optimum shelf life for butter which has been frozen and thawed is 180 days at refrigerated temperatures.

### ALLERGENS

Product contains milk.

Product does not contain added components of the following allergens: Cereals containing gluten, sesame, crustaceans, eggs, fish, peanuts, soybeans or nuts.

### SDS

Food and food ingredients are exempt from the labeling requirements of the OSHA Hazard Communication Standard since they are subject to FDA labeling requirements.

### FAQs

- + Kosher: O-AT-KA is an Orthodox Union Kosher Approved Facility.
- + Country of Origin: USA
- + Halal: This product is Halal Certified by the Islamic Food and Nutrition Council of America (IFANCA).
- + BE Disclosure: Product does NOT require BE Disclosure labeling in compliance with USDA / AMS National Bioengineered (BE) Food Disclosure Standards.
- + Regulatory Supervision of New York State Department of Agriculture & Markets.
- + Plant Number: 36-5056

The information contained herein is to the best of our knowledge correct. The data outlined and the statements are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of patent rights.

### STANDARD ANALYSIS

Butter Fat:	>= 80.0%
Curd:	<2.0%
pH:	4.0 - 4.6
Standard Plate Count:	<5,000 per gram
Coliform:	<10 per gram
Yeast:	<50 per gram
Mold:	<50 per gram
Color:	Light to medium
Body:	Smooth and uniform throughout
Flavor and Odor:	Clean aroma of cultured butter

### TYPICAL NUTRITIONAL DATA

	PER	14g	100g
Calories (kcal)		102.96	735.45
Protein (g)		0.09	0.66
Carbohydrates (g)		0.01	0.06
Dietary Fiber (g)		0.00	0.00
Total Sugars (g)		0.02	0.15
Added Sugar (g)		0.00	0.00
Fat (g)		11.38	81.12
Saturated Fat (g)		7.18	51.29
Trans Fatty Acid (g)		0.37	2.65
Cholesterol (mg)		29.90	213.60
Vitamin A - RAE (mcg)		95.76	684.00
Vitamin D - mcg (mcg)		0.00	0.00
Calcium (mg)		3.11	22.23
Iron (mg)		0.01	0.08
Potassium (mg)		4.04	28.83
Sodium (mg)		0.71	5.05

The nutritional composition of product will vary with each production lot. Typical nutritional data has been determined through composite lab testing and use of accepted nutritional database systems. This information is provided to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze for those nutrients as they occur in your final product as required by CFR title 21, Section 101.9.