

Plugra European Style Unsalted Butter

130023

Product Description:

Plugra European Style Unsalted Butter is made with pasteurized sweet cream and natural flavors.

Ingredients and Allergens:

CREAM, NATURAL FLAVORS CONTAINS: Milk

Certifications:

Kosher Certified
Halal Certified

Package Size and Description:

36/1LB
Wax paper butter wrap

Palletizing

Pallet Size	40 x 48 inches
Units per Pallet	60
Ti-High	15X4

Analytical Characteristics:

Milkfat	82 - --- %
Moisture	--- - 16.8 %
ph	3.5 - 4.1
Plasticity	90 ⁰ - -- Degree

Microbiological Characteristics:

	Maximum
Aerobic Plate Count	5000 cfu / g
Coliform	10 cfu / g
Yeast & Mold	20 cfu / g

Physical Properties:

Appearance / Color	Cream to light yellow
Flavor / Odor	Pleasing, cultured butter flavor and aroma
Body / Texture	Smooth abd firm with pliable consistency which is free of excess moisture

Lot Coding:

Example 48-0943 11:50 01-001 feb-10-15 *Explanation* Facility Filler # Time of Pkg Year of MFG Best By Date

Storage and Transportation:	Minimum	Maximum
Recommended Warehouse Storage Temperature	33°F / 1°C	45° F (40° F is preferred)
Recommended Transportation Temperature	33°F / 1°C	45° F (40° F is preferred)
Product Temperature	33°F / 1°C	45° F (40° F is preferred)

Shelf Life: Approximately 150 days at specified storage conditions.

Storage Statement: KEEP REFRIGERATED.

Nutrition Facts

about 32 servings per container
Serving size 1 Tbsp (14g)

Amount per serving

Calories 100

% Daily Value*

Total Fat 11g 14%

Saturated Fat 7g 35%

Trans Fat 0g

Cholesterol 30mg 10%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

Source of Nutritional Data: USDA NDB 01145 Revision 28

More Cooperative.

REGULATORY STATEMENTS

Country of Origin:

This product was manufactured by Dairy Farmers of America, Inc (DFA) in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

rBST / rBGH Status:

DFA cannot confirm that this product, manufactured at the facility(ies) listed below, was produced with milk that is rBST-free.

The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. DFA is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

Manufacturing Plant Site

Winnsboro, TX (48-0943)O-AT-KA

Gluten status:

This product does not contain ingredients believed to contain gluten.

GMO (Genetically Modified Organism) Status:

To the best of DFA's knowledge, this product or its component parts has either undergone or been exposed to genetic engineering techniques. However the genetically engineered proteins have been removed during the refining process.

Dietary Information:

According to DFA's interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:

Lacto Vegetarian

Ovo Lacto Vegetarian

SDS (Safety Data Sheet):

Under the requirements of OSHA's Hazard Communication regulation, this product is a food and is excluded from the requirement for SDS as provided in 29 CFR 1910.1200(b)(5)(iii).

Enzyme Statement:

Enzyme statement is not applicable to this product

Quality Assurance Statement:

Strict quality control & food safety procedures including GMP & HACCP are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Dairy Farmers of America, Inc. manufacturing facilities are audited annually by recognized third party organizations.

Initial Date	04.11.2014	Per Approved DFA Product Specification:	130023
Revision Date:	02.15.2017		

The information contained in this product information bulletin is correct to the best of Dairy Farmers of America, Inc.'s knowledge. Information contained herein is reviewed every three years or more frequently as necessary.