


PRODUCT FACT SHEET 0.5OZBOX		PEPE SAYA BUTTER CO 0.5oz- Salted Cultured Butter	SPEC 01 Date: 02-01-25 Version 02
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Product details	
Type	Salted cultured butter in foil wrapped 0.5OZ portion, 100 units per carton
Varieties	0.5oz portion
Product code	0.5OZBOX
Process conditions	Butter is made from cultured cream that is pasteurised and cooled to below 4°C/39°F after manufacture, then batch churned and salted.
Ingredient declaration breakdown	Cream (from pasteurized cow's milk) (97%), Culture (1.5%), Salt 1.5% Minimum fat content 82%
Country of Origin	Made in the United States of America at least 99% local ingredients
Allergen	MILK
Certification	HACCP, Pennsylvania State Dairy Licence
Preservation Method	Frozen at 4°C/-0.4°F Refrigerated at or below 4°C/39°F Keep airtight.
Testing requirements	Tested in compliance with the Pennsylvania State Law

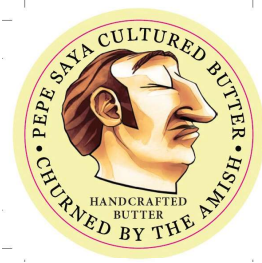
Packaging details	
Packaging Material	Each 0.5oz unit is wrapped in specialised butter foil-paper. Units are within a cardboard inner and cardboard outer.
Barcode	Unit- N/A Inner carton- 9345126001724 Outer carton- 19345126001721
Carton configurations	Per inner carton- 100x0.5oz units Per master case- 7 inners Per master case- 700x0.5oz units
Carton measurements	Inner carton Length (mm) 250 Width (mm) 200 Height (mm) 60 Weight approx. 3.3lb Outer carton Length (mm) 490 Width (mm) 280 Height (mm) 260 Weight approx. 23lb
Pallet configurations	Cartons per layer- 8 Layers per pallet- 5 Cartons per pallet- 40

	Inners per pallet- 280 inner cartons
Pallet measurements	Length (mm) 1060
	Width (mm) 1100
	Height (mm) 1350

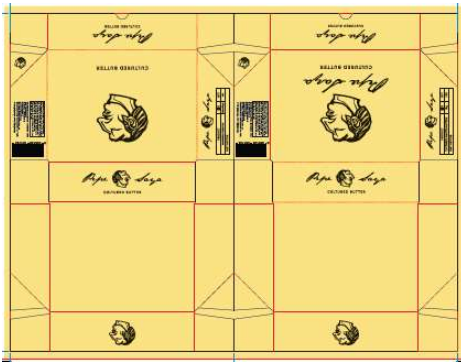
Nutritional Analysis

Amount Per Serving: **Calories 107, Total Fat 12g** (15% DV), Sat. Fat 8g (38% DV), Trans Fat 0g, **Cholest. 22mg** (7% DV), **Sodium 102mg** (4% DV), **Total Carb. 0g** (0% DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein 0g**, Vit. D (0% DV), Calcium (0% DV), Iron (0% DV), Potas. (0% DV).

Product label



Box artwork



Product image



APPROVED BY: Pierre Issa

DATE: 02-01-2025