

Lactic Butter

Information Sheet

(Please note that this is not a Specification sheet)

Irish Dairy Board Lactic Butter is an unsalted butter, manufactured from fresh cream via traditional churning.

Characteristics

Golden colour, rich tangy flavour

Varieties

- Unsalted
- Salted variety available on request

Ingredients

Fresh Pasteurised Cream, Lactic cultures

	Typical Specification
Fat	82% min
Moisture	16% max
Milk solids non fat	2% max
Salt	0%
pH	4.4 – 5.2

Flavour

Creamy, buttery, cultured (acidic/tangy)



Suggested Applications:

- Dairy spread
- Mixed fat blend
- Flavoured butters (sweet/savoury)
- White sauces
- Bakery
- Chocolate
- Confectionary
- Ready meals
- Processed cheese
- Ice-cream

Packaging

Product is supplied in 25 kg boxes with a food grade blue liner



Shelf Life

From date of manufacture:

- 3 months at refrigeration temperature (0 - 5°C)
- 24 months at frozen temperature (-18°C)

Quality Assurance

All of our Lactic Butter is produced to the highest European standards. Full specifications incorporating quality control measures are available on request.