

## Sweet Cream Butter

### Information Sheet

*(Please note that this is not a Specification sheet)*

Irish Dairy Board Sweet Cream Butter is manufactured from fresh cream via traditional churning.

### Characteristics

Golden colour, rich creamy flavour

### Varieties

- Salted
- Unsalted

### Ingredients

Fresh Pasteurised Cream, Salt (salted variety only)

	Typical Specification	
	Salted	Unsalted
Fat	80% min	82% min
Moisture	16% max	16% max
Milk solids non fat	2% max	2% max
Salt	2% max	0%
pH	6.4 – 7.0	6.4 – 7.0

### Flavour

Sweet, creamy, buttery.



### 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 butter is produced to the highest European standards. Full specifications, incorporating quality control measures are available on request.