

Whey Butter

Information Sheet

(Please note that this is not a Specification sheet)

Irish Dairy Board Whey Butter is manufactured from whey cream, a by-product of cheese production, via traditionally churning.

Characteristics

Golden colour, clean, creamy flavour.

Varieties

- Salted
- Unsalted

Ingredients

Pasteurised Whey cream, Salt (salted variety only), Annatto.

	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)
- Butteroil
- 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)
- 12 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.