

Premium Unsalted Butter from Mexico

Introducing our premium unsalted butter, crafted from the finest cow's milk fat in Mexico. This 80% animal fat butter is specially designed for bakery products, offering superior quality and versatility. Available at USD \$1,750.00 per ton, CIF, with flexible payment terms of 50% advance and 50% against shipping documents. Our butter is the perfect choice for discerning bakers and pastry chefs looking to elevate their creations.





Product Specifications

Product Code

1207

Presentation

5 kg bar

Shelf Life

10 months in original packaging under recommended storage conditions

Storage

Refrigerated, between 2.0°C and 7.0°C, away from strong odors

Ingredients and Allergens

Ingredients

- ◆ Cow's milk fat
- ◆ Water
- ◆ Milk solids
- ◆ Iodized salt
- ◆ Annatto extract

Allergens

CONTAINS: MILK

MAY CONTAIN: SOY AND/OR ITS DERIVATIVES

Packaging Details

- 1** Primary
Parma paper
- 2** Secondary
Corrugated cardboard box
- 3** Tertiary
Not applicable

Packaging Instructions: Stacked according to the specification of each corrugated box.





Physicochemical Parameters

Drop Point (°C)	33.0 - 37.0
NaCl (%)	0.10 - 0.30
Moisture (%)	16.0 maximum
Fat (%)	80.0 minimum

Microbiological Parameters

1 Aerobic Mesophiles

Maximum 10,000 CFU/g

2 Molds and Yeasts

Maximum 20 CFU/g

3 Total Coliforms

Maximum 10 CFU/g





Sensory Characteristics



Color

Cream to light yellow



Flavor

Buttery, creamy, dairy-like, free from foreign flavors



Odor

Buttery, free from foreign odors



Appearance

Homogeneous, smooth, free from foreign matter

Regulatory Compliance

1

Sanitary Control Regulation
For Products and Services

2

NOM-051-SCFI/SSAI-2010
Labeling standards

3

NOM-243-SSAI-2010
Dairy product standards

4

NMX-F-729-COFOCALEC-2013
Butter quality standards

Compliant with Additives and Coadjuvants Agreement

