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 perfectchoice 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

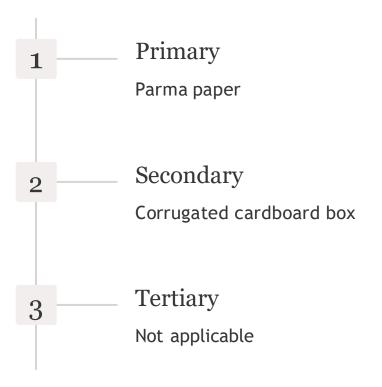
- Cow's milk fat
- Water
- Milk solids
- lodized salt
- Annatto extract

Allergens

CONTAINS: MILK

MAY CONTAIN: SOY AND/OR ITS DERIVATIVES

Packaging Details



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





Physicochemical Parameters

Drop Point (°C)	330 - 37.0
NaCl (%)	O.10 - O.30
Moisture (%)	16.0 maximum
Fat (%)	80.0 minimum

Microbiological Parameters

- Aerobic Mesophiles

 Maximum 10,000 CFU/g
- 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

Sanitary Control Regulation

For Products and Services

NOM-051-SCFI/SSAI-2010

Labeling standards

3

4

NOM-243-SSAI-2010

Dairy product standards

NMX-F-729-COFOCALEC-2013

Butter quality standards

Compliant with Additives and Coadjuvants Agreement