

Specification code **BTO/2/F/E**

Date **26/01/2026**

Product description

Description	Concentrated fat obtained from dairy-based raw materials (milk, cream or butter). Produced by separating and removing the water and non-fat components. No additives, preservatives or neutralising agents are added during the production.
Ingredients	Sweet or whey cream or butter from cow's milk
Visual appearance	Pale, creamy yellow solid fat
Taste and smell	Mild, typical of pure butterfat, free from rancidity or taints
Consistency	Smooth and creamy at room temperature

Others specs

Allergens	Milk and products thereof (including lactose).
GMO	The product does not contain and has not been produced from genetically modified organisms
Irradiation	Produced from ingredients which have not been subjected to Irradiation. No irradiation technologies are used during the manufacture of the product.
Dietetary Suitability	Suitable for Lacto Vegetarians, Coeliacs, Diabetics
Certifications	Kosher, Halal
Storage	Cool, dry conditions away from direct sunlight.

Physical chemical analysis

Moisture	max 0,4 %
Butterfat	min 99,6 %
Free Fatty Acids (as oleic acid)	max 0,4 %
Peroxide Value	max 0,6 meqO2/kg
Melting Point	29 – 33 °C
Metal detection on cartons	3.0mm Fe, 4.0 mm Non-Fe, 4.0mm Stainless Steel

Microbiological analysis

Total plate count	≤1000 cfu/g
Enterobacteriaceae	≤10 cfu.g
Enterococci	≤100 cfu/g
E. Coli	≤100 cfu/g
Salmonella	Absent cfu/375g
Faecal Streptococci	Target < 20 cfu/g Reject Limit ≥ 100 cfu/g
Coagulase +staphylococci	≤10 cfu/g
Yeast & Mould	≤50 cfu/g
Listeria monocytogenes	Absent cfu/25g

Our certificates



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Formulated

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