



Thinking outside the barn

97 Main Street  
Chatham, NJ 07928  
p: 973-258-9600  
f: 973-258-9222  
mctdairies.com

**Product:** Grass-Fed Unsalted Sweet Cream Butter - New Zealand Origin

**Ingredients:** Pasteurized Sweet Cream

**Description:** Unsalted Sweet Cream butter is a product churned from pasteurized sweet cream separated from fresh bovine milk.

**Chemical Composition**

Parameter	Standard	Methodology*
Butterfat	≥ 82%	Calculation (by Difference)
Moisture	≤ 16%	ISO 8851-1/IDF 191-1:2004
Solids Non Fat	≤ 2 %	ISO 8851-2/IDF 191-2:2004
pH	6 - 6.8	SMEDP
Peroxide Value	≤0.3 meq O2/kg	AOAC/SMEDP
Free Fatty Acids	≤0.3% as Oleic	AOAC/SMEDP

**Physical Parameters**

Parameter	Standard
Color	Cream to Yellow. Typically Yellow for New Zealand origin.
Flavor and Odor	Buttery flavor and aroma
Appearance	Smooth texture. Water in oil emulsion

**Microbiological Standards**

Parameter	Analysis	Methodology*
Standard Plate Count	≤10,000 CFU/gram	ISO 4833-1: 2013
Yeast	≤50 CFU/gram	ISO 6611/IDF 94:2004
Mold	≤50 CFU/gram	ISO 6611/IDF 94:2004
Coliform	≤10 CFU/gram, <3 MPN/g	ISO 4832:2006
E. Coli	Absent , Negative, <3 MPN/g	ISO 11866-1:2005/IDF 170
Salmonella	Absent , Negative	GENE-UP - BioMérieux
Listeria	Absent , Negative	GENE-UP - BioMérieux
Coagulase positive staphylococci	Absent , Negative, <10/g	ISO 6888-3:2003

\* Testing Methodologies subject to variability according to different manufacturing locations.

**Storage/Transport requirements and shelf life:**

- Frozen temperature at -18°C: minimum 24 months shelf life.
- Additional shelf life subject to approval.
- Not to be stored or transported near products with strong odors (e.g. fish).

**Packaging:** 25 kg net weight. 2 mil blue plastic liner within a corrugated box.

**Certifications:** Kosher, Halal



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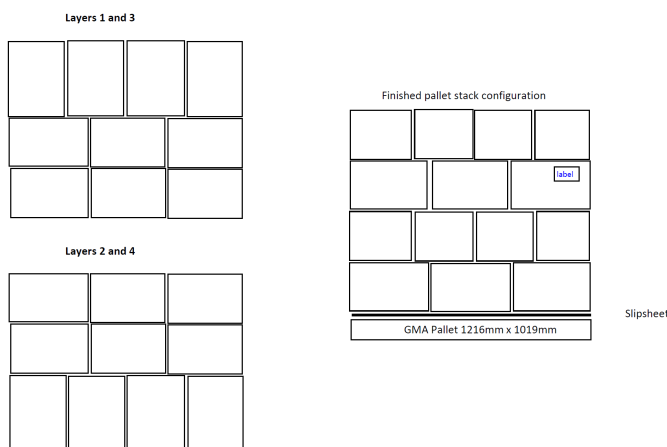
### Box coding description:

- a. Reg number: WDL01 - This is the plant registration number with the NZ Ministry of Primary Industries
- b. Batch (LOT) : Cypher (Production lot) number. Please see separate explanation.
- c. Unit no: This pertains to the pallet within the production batch (19006 means the 6th pallet). Number 19 is always the initial number in the Unit No.
- d. Production date: Date the product was made (dd/mm/yyyy)
- e. Best before date: Expiry date of the product (dd/mm/yyyy)

### Nutritionals:

Result	Typical Value	Unit
Ash	0.085	g/100 g
Moisture	16	% m/m
Carbohydrate by Difference	<1.5	% m/m
Energy	3110	kJ/100 g
Energy from Fat	737	kcal/100 g
Fat by Difference	83	% m/m
Dietary Fibre	<0.5	% m/m
Protein	0.5	% m/m
Solids Not Fat	1.36	% m/m
Cholesterol	161	mg/100 g
Vitamin D3	<8	IU/100 g
Vitamin A	2850	IU/100 g
Saturated Fat	54.1	g/100 g
Total Sugar	0.7	% m/m
Calcium	17	mg/100 g
Iron	<0.20	mg/kg
Potassium	200	mg/kg
Sodium	4.8	mg/100 g

### Palletization:



### Commitment to Quality and Sustainable production:

MCT's Grass-Fed 82 Unsalted Sweet Cream Butter hails from New Zealand's aptly named Bay of Plenty, a land renowned for its lush pastures and unquestioned quality in dairy farming and processing.

Situated in a region blessed with geothermal resources, production of our Grass Fed 82 Unsalted Sweet Cream Butter is powered by this same sustainable energy resource in order to minimize the use of fossil fuels and protect the native bush and plentiful rivers that surround the site.

All milk is sourced from regional farms following a grass fed and non-GMO nutrition regimen. Use of hormones such as rBST are strictly prohibited. These farms also conform to high standards of animal welfare and quality processing that go above and beyond New Zealand's world-leading standards.