



# UNSALTED LACTIC BUTTER

Our unsalted lactic butter is produced from fresh Irish milk from grass fed cows. This butter is differentiated through its fresh lactic flavour

## PRODUCT RANGE

25kg block

## KEY APPLICATIONS

- Food Service and retail
- Soups, sauces and ready meals
- Table Butter
- Baking, frying and saucing for both sweet and savoury dishes.

## TYPICAL NUTRITIONAL ANALYSIS

Per 100g	
Energy	2972kJ/723kcal
Fat	80g
Of which saturates	52.8g
Carbohydrate	0.3g
Of which lactose	0.3g
Protein	0.4g
Salt	707mg
Cholesterol	230mg

## SHELF LIFE

- 3 months from date of manufacturing if stored chilled 0°C to +5°C
- 24 months from date of manufacturing if stored frozen -18°C

## COMPLIANCE

### PRODUCT DECLARATION:

Halal  
Kosher

### FOOD SAFETY STANDARDS

Certified to GFSI Global Standards

## KEY CHARACTERISTICS

- Produced with fresh milk from grass fed cows.
- Can be used in a range of different applications
- Fresh lactic flavour

## TYPICAL COMPOSITION

Butter Fat	82.0 Max
Moisture	16.0 Max
Curd	2.0 Max
FFA	0.34% Oleic acid
PV	0.3 Max
pH	4.7 +/- 0.4

## QUALITY ASSURANCE

Tipperary Co-op is committed to supplying its customers with milk products which are manufactured to the highest food safety and quality standards.

Tipperary Co-op products meet all applicable EU legislation and our supplying manufacturing sites are accredited to the highest standards.

A certificate of analysis is available on request and typically includes the key compositional, physical and microbiological parameters outlined in the product specification.



## PACKAGING

Net Weight: 25kg

### Block Dimensions:

Length: 393mm

Width: 272mm

Height: 265mm

All packaging in direct contact with product is food grade. All ink coding on packaging and labels are clear and traceable.

- Inner Packaging: HDPE

- Outer Packaging: Corrugated fibre board

Palletised: 10x25kg x 5 layers  
(50 boxes per pallet)

## TYPICAL MICROBIOLOGICAL STANDARDS

Parameter	Max
SPC	10,000
Yeast	50 per g
Mould	50 per g
E Coli	Neg
Coliforms	Neg
Salmonella	Neg

## STORAGE

- Chilled storage: 0°C to +5°C
- Frozen: -18°C

## SUSTAINABILITY

Our way matters, our sustainability framework contains three pillars, 1) Our way of farming, 2) Our way of operating and 3) our way of supporting. Each pillar sets out positive initiatives that benefit our environment, our business and our community.

Currently, Tipperary Cooperative is a member of the Bord Bia Origin Green scheme with the goal of sustainable food production and has ISO50001 accreditation, Energy Management.

Tipperary Cooperative is committed to sourcing all milk from dairy farmers who are members of a Sustainable Dairy Assurance Scheme, whereby an independent audit takes place covering areas such as animal health and welfare, hygiene, land management, biosecurity and greenhouse gas emissions.

## SUGGESTED LABELLING

Allergens: Contains Milk and Dairy products

Suitable for vegetarians.



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Please note all stated values are typical, always clarify minimum/maximum levels with our product specifications