



## Goat Butter

### **Chemical characteristics**

Milk fat	85 %	(typical)
Moisture	14 %	(typical)
Milk solide non-fat	1 %	(typical)
pH	5.3	(maximum)

### **Bacteriological characteristics**

Total plate count	< 5,000 / g
Yeasts and moulds	< 50 + 50 / g
Coliforms	not detectable / 0.1 g
Salmonella	not detectable / 25 g

### **Nutritional Information (100 g)**

Energy	3160 kJ	770 kcal
Protein	0.5 g	
Carbohydrates	0.5 g	
<i>Of which</i>		
· sugars	0.5 g	
Fat	85 g	
<i>Of which</i>		
· saturated	60 g	
· mono-unsaturated	21 g	
· poly-unsaturated	4 g	
· cholesterol	240 mg	
Fiber	- g	
Na	4 g	

### **Allergen information**

Milk protein and lactose are present

### **Shelf life**

- 3 months from production date if stored below 7 °C
- 12 months from production date if stored below -18 °C

### **Packaging**

25 kg carton

