



10/11/2017

PUR NATUR BUTTER 200G

ART.nr. 401



## PRODUCT DESCRIPTION

Our organic churned butter is made in the traditional manner and has a fat content of 82%. After the cream has matured the butter is churned fresh daily in churns. Just as it was in the old days. Available in a handy packaging of 200g.

## INGREDIENTS

Fresh **cream\***, milk cultures.  
\*from organic farming  
EU agriculture  
control BE-BIO-02

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sales@purnatur.be ■ www.purnatur.be

Versie 2



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## AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	743
energy (kJ)	3056
fat	82 g
of which saturates	53 g
carbohydrates	0,5 g
of which sugars	0,5 g
protein	0,8 g
salt	<0,1 g

## ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and derivatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

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- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO<sub>2</sub>

**ORGANOLEPTICAL ASPECTS**

taste	no strange influences
smell	no strange influences
visual aspect	no strange influences

**BACTERIOLOGY**

enterobacteriaceae (VRBG,30°C,24h)	on production date	< 10/g
	at the end of shelf life	10/g
yeasts (YGC, 25°C, 72h)	on production date	< 100/g
	at the end of shelf life	100/g
moulds (YGC, 25°C, 72h)	on production date	< 10/g
	at the end of shelf life	10/g

**ORGANIC GUARANTEE**

See certificate of conformity Integra

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## PRESERVATION

Preservation	max 7°C
Best before	Day of production + 90 days

## GMO DECLARATION

GMO declaration	Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product
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## PACKAGING &amp; LABELING

	Unit	Box
Length (cm)	9,9	22,3
Width (cm)	7,2	12,5
Height (cm)	3	15,9
Diameter (cm)		-
Net weight (kg)	0,2	3,2
Gross weight (kg)	0,204	3,35
Barcode	5412971004010	5412971914012
Intrastat	04051011	-

## PALETTISATION

pieces per box	16	Type of pallet	EURO
boxes per layer	26	Pallet weight	0
pieces per pallet	3328	Type of packing material	
layers per pallet	8		

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