



10/11/2017

PUR NATUR BUTTER WITH SALT 200G

ART.nr. 403



PRODUCT DESCRIPTION

Organic salted churned butter with fleur de sel is made in the traditional way and has an 81 % fat content.

After the cream has ripened the butter is freshly churned every day in genuine churns, just as in the past.

In addition to its fine crystalline structure fleur de sel also has a soft and salty taste. Available in a handy 200 g pack.

INGREDIENTS

Fresh **cream***, milk cultures, salt.

*from organic farming

EU agriculture

control BE-BIO-02

PAG 1/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2



10/11/2017

PUR NATUR BUTTER WITH SALT 200G

ART.nr. 403

AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	734
energy (kJ)	3019
fat	81 g
of which saturates	53 g
carbohydrates	0,5 g
of which sugars	0,5 g
protein	0,8 g
salt	1,5 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

PAG 2/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2



10/11/2017

PUR NATUR BUTTER WITH SALT 200G

ART.nr. 403

- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂

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

PAG 3/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2



10/11/2017

PUR NATUR BUTTER WITH SALT 200G

ART.nr. 403

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
-----------------	---

PACKAGING & 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	5412971004034	5412971904037
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		

PAG 4/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2