

Clarified Butter Oil

130137

Product Description:

Plugra Clarified Butter is made by separating the fat portion from the water and non-fat milk solids portions in butter and/or cream, leaving a highly concentrated form of Milkfat which is then pasteurized.

Ingredients and Allergens:

Butterfat CONTAINS: Milk

Certifications:

Kosher Certified Halal Certified

Package Size and Description:

4/5lb Tubs

Packaged in a 5 pound plactic tub with plactic

lid

Palletizing

Pallet Size 40 x 48 inches

Units per Pallet 60 Ti-High 9X5

Analytical Characteristics:

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Milkfat	99.8 %
Moisture	0.1 %
Salt	0.05 %
Free Fatty Acids	0.3 %
Peroxide Value	0.1 meq / kg of fat

0 cfu/g
) ofu/a
0 cfu/g
0 cfu/g

Physical Properties:

Appearance / Color Uniform light golden when melted. Light yellow when solid.

Flavor / Odor Bland, uncultured, unsalted, free from foreign or rancid flavors

Body / Texture Smooth, waxy texture

Lot Coding:

Example 48-0943 L 11:50 151006 154-4 Explanation Plant Filler Time YR/DAY/MON LW Julian Operator



Storage and Transportation:

Primary Storage Conditions

	Minimum	Maximum
Recommended Warehouse Storage Temperature	33°F	45°F
Recommended Transportation Temperature	33°F	45°F
Product Temperature	33°F	45°F

365 day expected shelf life is approximately from date of manufacture at refrigerated storage

Shelf Life: requirements.

Storage Statement:

Nutritional Information (per 100 grams):

Nutritic	on Facts
about 162 Servir Serving size	ngs Per Container 1 Tbsp (14g)
Amount per serving	3
Calories	120
	% Daily Value
Total Fat 14g	18%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 0mg	0%
Total Carbohydrate	0g 0 %
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Add	led Sugars 0%
Protein 0g	
√itamin D 0mcg	0%
Calcium 1mg	0%
ron 0mg	0%
Potassium 1mg	0%

Source of Nutritional Data: USDA NDB 01003 Revision 28



REGULATORY STATEMENTS

Country of Origin:

This product was manufactured by Dairy Farmers of America, Inc (DFA) in the United States of America in full compliance with the regulations of the United States Food and Drug Administration and the state where the product was manufactured. The establishment where the product was manufactured is under supervision by official and competent authority.

rBST / rBGH Status:

DFA cannot confirm that this product, manufactured at the facility(ies) listed below, was produced with milk that is rBST-free.

The United States Food and Drug Administration (FDA) has determined that milk from cows treated with rBST is safe for human consumption and has allowed its sale since February 1994. DFA is committed to providing its customers with dairy products that are safe for human consumption and that fully comply with all applicable governmental regulations. Currently, there is not a practical test available to determine if milk is or is not from a cow treated with rBST.

Manufacturing Plant Site

Winnsboro, TX (48-0943) Winthrop, MN (27-484)

Gluten status:

This product does not contain ingredients believed to contain gluten.

GMO (Genetically Modified Organism) Status:

The U.S. Food and Drug Administration ("FDA") has found that genetically-modified ("GM") feed is not materially different than non-GM feed. DFA agrees with the FDA and believes that milk is non-GM, regardless of the cow's diet. DFA advises its customers to make an independent determination as to the GM status of its products.

Dietary Information:

According to DFA's interpretation of vegetarian and vegan dietary guidelines, this product is suitable for the following special dietary practices:

Lacto Vegetarian

Ovo Lacto Vegetarian

SDS (Safety Data Sheet):

Under the requirements of OSHA's Hazard Communication regulation, this product is a food and is excluded from the requirement for SDS as provided in 29 CFR 1910.1200(b)(5)(iii).

Enzyme Statement:

Enzyme statement is not applicable to this product

Quality Assurance Statement:

Strict quality control & food safety procedures including GMP & HACCP are enforced during the manufacture of this product. Each lot of product is sampled and tested using laboratory methods that reference standard testing procedures. Dairy Farmers of America, Inc. manufacturing facilities are audited annually by recognized third party organizations.

	Initial Date 0	06.15.2012	Per Approved DFA Product Specification:	
1010101	Revision Date:	07.18.2017	i roduct opecification.	130137

The information contained in this product information bulletin is correct to the best of Dairy Farmers of America, Inc.'s knowledge. Information contained herein is reviewed every three years or more frequently as necessary.

More Cooperative.