Product Bulletin

Unsalted Lamination Butter Sheets

PB.1377 I Version 05.0823 I **UNRESTRICTED**

Unsalted Lamination Butter Sheets from Fonterra are made from high quality fresh cream. Our Unsalted Lamination Butter Sheets are developed specifically for ease of lamination. Designed to consistently deliver airy, light, and flaky pastry with a well-balanced butter flavour profile. Ideal for controlled temperature environments (18–22 °C). Conveniently sized for commercial baking.

Product Characteristics

- All natural ingredients
- Manufactured from pasteurised milk or cream
- Great taste of fresh dairy
- Ideal for controlled temperature environments (18–22 °C)
- Excellent lamination lift and texture
- Designed for consistent performance
- Thin format (1 cm) for rapid tempering and lamination
- High milkfat content to deliver a great butter taste

Primary Bakery Applications

All layered dough using manual lamination.
Particularly croissants & Danish pastry

Examples:

Layered Breads

- Croissant
- Danish
- Bun/loaf

Puff Pastry

- Vol-au-vent
- Pies
- Eccles Cakes

Secondary Applications

- Other breads including brioche
- All types of cakes and cookies

Packaging

A corrugated cardboard outer containing 20 individually wrapped 1 kg butter sheets. Each sheet is wrapped in high-density polyethylene. No staples or metallic fasteners are used.

Net weight	20 kg
Gross weight	20.74 kg

Storage and Handling

Unsalted Lamination Butter Sheets are a perishable food. To preserve their pure clean flavour, sheets should be:

- Kept frozen at −25 to −10 °C
- Store product in accordance with importing country regulations
- Kept away from odours
- Kept out of direct sunlight
- Used strictly in rotation

Unsalted Lamination Butter Sheets have a shelf-life of 24 months from the time of manufacture when stored following the above conditions. Thaw refrigerated (2–4 °C) fully wrapped in plastic for 48 hours before use. Shelf life under refrigerated conditions (2–4 °C) is 8 weeks.

The combined shelf-life for butter that has been frozen then thawed is a maximum of 24 months.

Indicative Working Temperature: 10–15 °C

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FOOD PROFESSIONALS

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Typical Compositional Analysis

The analysis results listed in this product bulletin are typical. Refer to the selling specification for minimum and maximum limits by parameter

Fat (g/100 g)	82.9
Moisture (g/100 g)	15.7
Milk solids non-fat (g/100 g)	1.4

Typical Nutritional Analysis

Energy (kJ/100 g)	3090
Calories (kcal/100 g)	740
Moisture (g/100 g).	15.7
Protein (g/100 g).	0.6
Total Fat (Milkfat) (g/100 g)	82.9
Total Carbohydrate (g/100 g)	0.6
Total Sugar (Lactose) (g/100 g)	0.6
Dietary Fibre.	Nil
Cholesterol (mg/100 g).	200
Ash (g/100 g)	0.2
Fatty Acids (g/100 g Product)	
Saturated fatty acids	53.7
Mono unsaturated fatty acids.	17.5
Poly unsaturated fatty acids	1.5
Trans[1] fatty acids[2]	3.4

[1] Methylene interrupted trans

[2] Please refer to individual country regulations for trans fatty acid labelling requirements

Typical Vitamin Analysis

Total Vitamin A (µg retinol/100 g)	879
Vitamin E (mg/100 g).	3.2
Vitamin C (mg/100 g)	<0.1

Typical Physical Properties

Indicative Melting Point	33–36 °C

Typical Microbiological Analysis

Coliforms (cfu/g)	<1
Escherichia coli	Not Detected
Listeria (/125 g)	Not Detected
Salmonella (/750 g)	Not Detected
Yeasts and Moulds	<1

Refer to product selling specification for specific microbiological limits.

Quality Assurance

Strict quality control procedures are enforced during manufacture. The manufacturing environment is also subject to regular monitoring and control.

Product is Pasteurised.

Final product is sampled and tested for chemical, sensory and microbial parameters using internationally recognised procedures.

Precautions are taken to ensure that the product quality is maintained during storage and shipment. Each package is identified, enabling trace back.

Compliance

- CODEX STAN 279
- Kosher
- Halal

Ingredients

- Pasteurised Cream from cow's **Milk**

Suggested Labelling

Unsalted Butter or Butter
Allergens: Contains **Milk** and Dairy products

Country regulations for product labelling vary. Fonterra advises customers that they need to check local regulations to determine the correct labelling of this ingredient

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