



17/11/2014

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

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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.b

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	752
energy (kJ)	3091
fat	82 g
of which saturates	53 g
carbohydrates	0,5 g
of which sugars	0,5 g
protein	0,7 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 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/ml
	at the end of shelf life	10/ml
yeasts (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	100/ml
moulds (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	10/ml

ORGANIC GUARANTEE

See certificate of conformity Certisys, licence number 20773



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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 & LABELING

	Unit	Box
Length (cm)	9,9	31
Width (cm)	7,2	21
Height (cm)	2,6	9,8
Diameter (cm)		-
Net weight (kg)	1	4,8
Gross weight (kg)	1	4,9546
Barcode	5412971004010	5412971904013
Intrastat	04051011	-

PALETTISATION

pieces per box	4,8	Type of pallet	EURO
boxes per layer	12	Pallet weight	0
pieces per pallet	403,2	Type of packing material	
layers per pallet	7		

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