Salted Butter 10kg

Version 1: November 2024

PRODUCT ITEM CODE: STBUT10KG



- ✓ Manufactured from pasteurized cream
- ✓ Natural goodness of milk with no added ingredients
- ✓ Consistent product quality
- ✓ Packed in lined cartons

SUGGESTED APPLICATIONS:

SPREADS | BLENDING | FRYING

DESSERTS | BAKED GOODS | BAKERY GOODS

SALES ENQUIRIES:

For further information, please contact:
E: sales@waiudairy.com

PRODUCT DESCRIPTION

Waiū Butter is made in a modern dairy products manufacturing facility in New Zealand's North Island using milk sourced from surrounding pasture-based farms.

The Waiū operation uses Geothermal steam supply and electricity from a predominantly renewable New Zealand power grid.

Waiū Butter is made using a traditional Fritz butter churn method, from fresh pasteurised cream. The cream is crystallised, churned and then worked into butter. Sea salt is added.

NUTRITIONAL INFORMATION

	Typical/100g
Energy	3050 kJ
Protein	0.5 g
Moisture	15.4 g
Fat	82.1 g
Saturated fat	53.1 g
Trans fat content	3.8 g
Polyunsaturated fat	3.0 g
Monounsaturated fat	20.0 g
Cholesterol	200 mg
Carbohydrate	0.4 g
Sugars	0.4 g
Dietary Fibre	0 g
Sodium	550 mg
Potassium	20 mg
Calcium	17 mg

ALLERGEN STATUS

Contains milk and milk products

ORIGIN

Product of New Zealand

CERTIFICATIONS

FSSC 22000

RELIGIOUS CERTIFICATION

Halal

Kosher

PACKAGING

Packaged into 10 kg unbleached kraft boxes lined with polyethylene bags.

Boxes are ink jet coded with Waiū factory registration, lot number, unit number, date of manufacture and best before date.

72 boxes per wrapped pallet.
Pallet weight 720 kgs (net)

STORAGE CONDITIONS

Keep frozen with original packaging intact (-10°C to -25°C). Keep refrigerated in a clean, odour free environment. When stored at 1-4°C consume within 3 months.

SHELF LIFE

24 months from manufacture

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ABOUT US

Waiū Dairy is a green field processing plant nestled at the foot of the Majestic Pūtauaki Maunga (mountain) situated in the Eastern Bay of Plenty, North Island, New Zealand.

The name Waiū is a Māori name that was suggested by one of our kaumatua (senior elders). We interpret it as 'sustenance' as that is what the products we produce are intended to give.

The foundation of Waiū Dairy is captured in our value statements:
Ū Ki Te Taiao – Kaitiakitanga, guardianship & sustainability
Ū Ki Te Tāngata – Manaakitanga, collaboration & empowerment of people
Ū Ki Te Whai-hua – To protect, drive & create value

Our pledge is to look after the land (Kaitiakitanga). We believe we are the caretakers of our land, and we are passionate about looking after it. Our goal is for the land to be passed on to the next generation in the same or better state as when we inherited it. Close to Kawerau township, the land that Waiū Dairy stands upon is under the care of one of our partners, Pūtauaki Trust.

Waiū Dairy is a partnership between several businesses providing employment opportunities in support of our local community. Waiū is a place where we practice respect and care (Manaakitanga) for each other, our community and our customers.

As we drive to create value, Food Safety & Quality remain paramount to us and therefore we are proudly certified to the FSSC 22000 Food Safety & Quality management system standard alongside meeting Religious certifications and New Zealand Dairy manufacturing regulations.

To us, Waiū represents sustenance. This is a simple summation of our vision to look after the people and land, as we drive to create value with our product portfolio.



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