

8.3 I Fabrikationsprotokoll für **Alpbutter** aus pasteurisiertem Rahm (süss oder gesäuert)

|                                   |     |              |          |  |  |  |  |  |
|-----------------------------------|-----|--------------|----------|--|--|--|--|--|
| Woche:                            | CP  | Sollwert     | Einheit  |  |  |  |  |  |
| Produktionsdatum                  |     | —            | —        |  |  |  |  |  |
| <b>Milchrahm</b>                  |     |              |          |  |  |  |  |  |
|                                   |     |              | Liter    |  |  |  |  |  |
|                                   |     |              | Liter    |  |  |  |  |  |
| Rahm total                        |     |              | Liter    |  |  |  |  |  |
| <b>Pasteurisation **</b>          |     |              |          |  |  |  |  |  |
| Temperatur                        | CCP | 72           | °C       |  |  |  |  |  |
| Zeit                              |     | >15          | Sek.     |  |  |  |  |  |
| Visum:                            |     |              |          |  |  |  |  |  |
| <b>Säuerung (Sauerrahmbutter)</b> |     |              |          |  |  |  |  |  |
| Kultur                            |     |              |          |  |  |  |  |  |
| Menge                             |     |              |          |  |  |  |  |  |
| Impftemperatur                    |     | 20-25        | °C       |  |  |  |  |  |
| Dauer                             |     | 15-18        | h        |  |  |  |  |  |
| Endsäure                          |     | pH <5.0      |          |  |  |  |  |  |
|                                   |     | oder >20     | ° SH     |  |  |  |  |  |
| <b>Rahmreifung</b>                |     |              |          |  |  |  |  |  |
| Temperatur                        |     | 8-10         | °C       |  |  |  |  |  |
| Dauer                             |     | 12-20        | h        |  |  |  |  |  |
| <b>Butterung</b>                  |     |              |          |  |  |  |  |  |
| Rahmtemperatur                    |     | 8-15         | °C       |  |  |  |  |  |
| Butterungszeit                    |     | >30          | Min.     |  |  |  |  |  |
| <b>Waschen</b>                    |     |              |          |  |  |  |  |  |
| Waschwasser                       |     |              | Liter/°C |  |  |  |  |  |
| <b>Verpacken</b>                  |     |              |          |  |  |  |  |  |
| Anzahl                            |     |              |          |  |  |  |  |  |
| Gewicht                           |     |              |          |  |  |  |  |  |
| Ausbeute %                        |     |              |          |  |  |  |  |  |
| Datierung                         |     | max. 21 Tage |          |  |  |  |  |  |
| Lagertemperatur                   |     | < 5°C        |          |  |  |  |  |  |
| Visum                             |     |              |          |  |  |  |  |  |
| Bemerkungen                       |     |              |          |  |  |  |  |  |