

# 2513 - Cultured Salted Butter AOP



Beurre d'Isigny bears the prestigious AOP mark, a sign that it's made within our appellation area. This is where the Normande breed of cow graze freely and enjoy a natural diet. This butter is slowly cultured and churned in the 'baratte' method. A time-honored technique practiced for over 100 years that produces a truly unique texture and taste.



## MARKETING

Slow Cultured & Traditionally Churned Isigny Ste-Mere Butter with PDO-designation is made in France from rich, Normandy cow's milk and semi-salted with flaky salt crystals. 80% Fat.

## Nutrition Facts

About 18 Servings per container

**Serving Size** 14 grams

**Amount Per Serving**  
**Calories** 110

% Daily Value\*

**Total Fat** 11 g 15%

Saturated Fat 5 g 25%

Trans Fat 0 g

**Cholesterol** 30 mg 10%

**Sodium** 110 mg 5%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 0 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 0 mg 0%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## PRODUCT SPECIFICATIONS

| Code                    |                | GTIN                            |   | Pack Description    |                 |                      |  |
|-------------------------|----------------|---------------------------------|---|---------------------|-----------------|----------------------|--|
| 2513 80 20              |                | 13254550025097                  |   | 20/8.8 OZ           |                 |                      |  |
| Brand                   |                | Brand Owner                     |   | GPC Description     |                 |                      |  |
| Isigny St. Mere         |                | Isigny Sainte-Mere              |   | Butter (Perishable) |                 |                      |  |
| Gross Weight            | Net Weight     | Case/Catch Weight               | Country Of Origin                       | Kosher              | Child Nutrition |                      |  |
| 11.76 LBR               | 11.02 LBR      | No                              | France                                  | Undeclared          | No              |                      |  |
| Shipping                |                |                                 |   |                     |                 |                      |  |
| Length                  | Width          | Height                          | Volume                                  | TlxHI               | Shelf Life      | Storage Temp From/To |  |
| 13.97 INH               | 9.05 INH       | 3.93 INH                        | 0.29 FTQ                                | 11x10               | 326 Days        | 35 FAH / 37.5 FAH    |  |
| Traceability Regulation |                |                                 |   |                     |                 |                      |  |
| Regulation Type Code    | Regulatory Act | Trade Item Regulation Compliant | Regulation Restrictions and Descriptors |                     |                 |                      |  |
| N/A                     | N/A            | N/A                             | N/A                                     |                     |                 |                      |  |

## HANDLING SUGGESTIONS

Store refrigerated and keep cool after opening---  
UNIT UPC: 838705005132---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## INGREDIENTS

Pasteurized cow's milk, salt, lactic starters

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### PREPARATION & COOKING SUGGESTIONS

Item is prepared for use

### SERVING SUGGESTIONS

Excellent for tableside, baking, cooking, and pairing with bread and other baked goods.

### MORE INFORMATION