

100096 - Tourage Butter Sheets

Beurremont brings the finest dairy products available to your table and your kitchen, made in the traditional European method. Butter • Sheet Butter (Beurre de Tourage) Minimum 82% butterfat. Made from rigorously selected creams. Its exceptional softness gives remarkable puff pastry. A perfectly homogenous and flexible texture. HUGE TIME AND LABOR SAVINGS. Beautiful even golden...



MARKETING

Sheet Butter (Beurre de Tourage)
Minimum 82% butterfat. Beautiful even golden yellow color. Unsalted, cultured butter. DEFROST prior to use. Use at 39-46Â°F (4-8Â°C),

Nutrition Facts

100 Servings per container	
Serving Size	100.0 GR
Amount Per Serving	
Calories	743
% Daily Value*	
Total Fat 82 g	105%
Saturated Fat 56 g	280%
Trans Fat 0 g	
Cholesterol 224 mg	75%
Sodium 0 mg	0%
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 127 mcg	212%
Calcium 16 mg	1%
Iron 0 mg	0%
Potassium 54 mg	1%

* 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		
BUE274		00837775010404			10/2.2 LB		
Brand		Brand Owner			GPC Description		
Beurremont		Paris Gourmet			Butter (Perishable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
23 LBR	22 LBR	No		France		Undeclared	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
17 INH	12.5 INH	3.9 INH	0.48 FTQ	08x09	237 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

Melting point: 34-36°C, 93-96°F. Once defrosted, keep refrigerated at +6°C/ 43°F for 60 days maximum. Once defrosted do not re-freeze.---UNIT
UPC: 837775012613---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = '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 cream, lactic ferments

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PREPARATION & COOKING SUGGESTIONS



Ready to use. DEFROST prior to use. Use at 39-46°F (4-8°C), Melting point: 34-36°C, 93-96°F. Once defrosted, keep refrigerated at +6°C/ 43°F for 60 days maximum. Once defrosted do not re-freeze.

SERVING SUGGESTIONS



Perfect format for laminated doughs. Ready to use.

MORE INFORMATION

