

44023 - Semi Salted Butter



Pasteurized slightly salted churned butter, extra fine Protected Designation of Origin from Charentes-Poitou (the oldest PDO butter, recognized since 1979). This exceptional butter is made only from cream from milk collected within 18.6 yd around Echire dairy. Charentes-Poitou butter is made using a technique which dates back for generations: the cream is ripened biologically. ...



MARKETING

Extra fine PDO butter. Flavors of hazelnut and fin taste of cream. excellence butter selected by international palaces and great restaurants. churned butter.

Nutrition Facts

18 Servings per container

Serving Size 0.5 OZ

Amount Per Serving

Calories 100

% Daily Value*

Total Fat 11 g	17%
Saturated Fat 9 g	45%
Trans Fat 0 g	
Cholesterol 70 mg	23%
Sodium 100 mg	4%
Total Carbohydrates 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
201906	23199241000304	20/8.8 OZ				
Brand	Brand Owner	GPC Description				
Echire	Sevre Belle	Butter (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
11.24 LBR	11.02 LBR	No	France	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.8 INH	12.16 INH	3.38 INH	0.23 FTQ	08x12	60 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

See label for suggestions---UNIT UPC: 041844100303---

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 cream from cow's milk, salt 2% maxi, lactic starters

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PREPARATION & COOKING SUGGESTIONS

Take the butter out of the refrigerator at least 30 minutes before serving. It will be easier to spread the butter on a slice of bread if using a special butter knife (round edge).

SERVING SUGGESTIONS

Cook's tip: Beurre Charentes-Poitou melts more slowly than other butter, so it is perfect for pastry-making. Its inherent qualities make it the butter of choice for puff pastry, croissants and cakes. France's bakers and pastry chefs can't be wrong! You can also use it on bread, for cooking and pastries. Avoid cooking over high heat. DIET : suit the vegetarian diets? Yes

MORE INFORMATION