

65613 - Butter of Parma

This butter, with fragrant and delicate flavor, is produced with pasteurized creams from the milk collected from Parma and Reggio Emilia family owned farms in the area of production of the best Italian cheese. Its quality is without equal because the milk used is strictly selected in accordance with extraordinary and rigorous disciplinary of production.



MARKETING

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Nutrition Facts

About 16 Servings per container

Serving Size 1 tbsp

Amount Per Serving
Calories 110

% Daily Value*

Total Fat 12 g 15%

Saturated Fat 8 g 40%

Trans Fat 0 g

Cholesterol 35 mg 12%

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 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			
65612		10809286656126		10/8 OZ			
Brand		Brand Owner		GPC Description			
Delitia		Delitia		Butter (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
5.25 LBR	5 LBR	No	Italy	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
13.19 INH	4.41 INH	3.62 INH	0.12 FTQ	26x10	157 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

Keep refrigerated at all time---UNIT UPC: 809286656129---

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

Pateurized Cream, Cultures.

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PREPARATION & COOKING SUGGESTIONS

Eat as is or use it as ingredient in multiple preparations

SERVING SUGGESTIONS

Parma Butter tastes best when consumed plain, on rustic bread or seasonal vegetables. It still remains an ideal ingredient for making cakes or custards.

MORE INFORMATION