

200035 - Lightly Salted Butter In A Basket



Echire since 1894, authentic know-how• Milk collection: 25 miles radius around the dairy among 85 milk farmers. • GMO free• Cream maturation: 15H min. (high quality)• Traditional massive butter churns• IFS certified• Recognize as Butter of Excellence by the French Agriculture Ministry in 2015• high quality butter for international clients & fine tables: Elysée Palace, England Co...



MARKETING

Echirē dairy was founded in 1894 in the same location as today. This famous French dairy is known for its very traditional process for premium PDO butters. It is part of the large century old C.L.S. ("Coopérative Laitière de la Sèvre,") which i

Nutrition Facts

8 Servings per container
Serving Size 1 tablespoon
Amount Per Serving
Calories **200**
 % Daily Value*

Total Fat 23 g	36%
Saturated Fat 17 g	80%
Trans Fat 0 g	
Cholesterol 70 mg	24%
Sodium 230 mg	10%
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				
200035	23199241000359	8/8.8 OZ				
Brand	Brand Owner	GPC Description				
Echire	Sevre Belle	Butter (Perishable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
4.62 LBR	4.62 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	09x16	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: 041844100358---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = '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

Echire

200035 - Lightly Salted Butter In A Basket

Echire since 1894, authentic know-how • Milk collection: 25 miles radius around the dairy among 85 milk farmers. • GMO free • Cream maturation: 15H min. (high quality) • Traditional massive butter churns • IFS certified • Recognize as Butter of Excellence by the French Agriculture Ministry in 2015 • high quality butter for international clients & fine tables: Elysée Palace, England Co...



PREPARATION & COOKING SUGGESTIONS

Take the butter out of the fridge for few minutes before serving, in order to allow its aroma to develop

SERVING SUGGESTIONS

On fresh bread or crackers Ideal to bake pastries & viennoiseries (such as croissants)

MORE INFORMATION