Cabot Creamery

10078354636371 - 36#/CS 1# AA BUTTER SOLID



MARKETING

Award-winning Cabot Unsalted Butter and Salted Butter are made from pure natural sweet cream. A good source of vitamins A and E, and the choice of chefs for their rich full flavor.

Nutrition Facts

Servings per container

Serving Size **1 Tbsp.**

Amount Per Serving

Calories **100**

	% Daily Value*
Total Fat 11 g	**17%**
Saturated Fat 7 g	**36%**
Trans Fat 0 g	
Cholesterol 30 mg	**10%**
Sodium 90 mg	**4%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes Added Sugars	**%**
Protein 0 g	
Vitamin D	%
Calcium	0%
Iron	0%
Potassium	%

* 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
0637	10078354636371	36.0 EA

Brand	Brand Owner	GPC Description
Cabot Creamery	Cabot Creamery Cooperative	Butter (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
36 LBR	36 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.383 INH	10.665 INH	7.509 INH	1231.924 INQ	10x6	180 Days	40 FAH / 45 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

Refrigerate at 40 degrees Fahrenheit. Store refrigerated for up to 120 days.

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
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - NI
- Sesame - N
- Crustaceans - N
- AU - N
- Celery - N
- Mustard - N
- Lupine - N
- Corn - N
- Molluscs - N

INGREDIENTS

Cream (milk), salt.

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PREPARATION & COOKING SUGGESTIONS

Butter has an incomparable flavor on its own, and amplifies the flavor of other ingredients. To use it for pan-frying, combine it with canola or olive oil to keep the great flavor but prevent it from over-browning.

SERVING SUGGESTIONS

Mix fresh herbs or favorite spices into softened butter for a quick and delicious topping for grilled meats and vegetables. Or add honey for a sweet spread. A little butter goes a very long way when you heat it in a skillet until lightly browned with a nutty aroma, then drizzle over anything from fresh corn to roasted squash.
http://www.cabotcheese.coop/cultured

MORE INFORMATION