



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 Size1 Tbsp.

Amount Per Serving

Calories100

% Daily Value*

Total Fat 11 g17%

Saturated Fat 7 g36%

Trans Fat 0 g

Cholesterol 30 mg10%

Sodium 90 mg4%

Total Carbohydrates 0 g0%

Dietary Fiber 0 g0%

Total Sugars 0 g

Includes Added Sugars%

Protein 0 g

Vitamin D%

Calcium0%

Iron0%

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	TlxHI	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

Eggs - N

Soybean - N

Wheat - N

Sesame - N

AU - N

Mustard - N

Corn - N

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

Celery - N

Lupine - N

Molluscs - N

INGREDIENTS

Cream (milk), salt.

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

