

Echire Salted 20g Butter Cup 100/0.7oz

Product of France

Beurre d'Echiré salé



5 - FROZEN SAVORY
59 - CULINARY AIDS
592 - SAUCE

Product Description

A famed artisan French butter, from the milk of cows of the small village of Poitiers and La Rochelle. Known as one of the best butters in France, Echire butter is served in the finest dining establishments. This sophisticated butter is produced mostly by hand. A light texture, light salting and subtle flavor make this butter just about divine.

Pack and Case Specifications

Pack Net Weight

14 ea

Packs per Case

25

Unit per Pack

4

Case Size (LxWxH)

12.25 x 10.5 x 3.75

Case Gross Weight

5.5

Cases per Pallet

100 (10/10)

Master Case GTIN

03199242016010

Case Cube

0.28

Expiration Date Codification

Frozen BBD : 24 months
after production.

Microbiological

Faecal Coliforms (44°C) <=10cfu/g
Staphylococcus Aureus <=10cfu/g
ASR (46°C) <=30cfu/g
Salmonella: Absence in 25g
Monocytogene listeria: Absence in 25g

Ingredients

PASTEURIZED CREAM FROM COW'S MILK, SALT, LACTIC STARTER.

Allergens

CONTAINS: MILK..

Physical

Unit weight: 0.7oz (20g)

Directions

Thaw and serve
Ready to serve once thawed.

Organoleptic

Certificates and Claims

GMO FREE.
IFS certified.
rBST FREE.
Pasture raised.

Nutrition

Nutrition Facts

20 servings per container

Serving size 1 unit (20g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 9g 12%

Saturated Fat 8g 40%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 140mg 6%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value 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.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

