



Plant Based Butter for Laminated Doughs

Performs in environments where traditional butter becomes difficult to manage.
Designed for greater consistency across varying production conditions.



Modern European Lamination Technology

Developed for professional production of European style laminated pastries and savory applications requiring superior workability, consistency, and operational flexibility.



Who is this for?

High-Volume Bakery Production
Commissaries
Artisan Bakeries
Warm-Climate Production

Handling Information:

DO NOT REFRIGERATE or FREEZE
Store at Room Temperature: 60°F - 70°F
Ready to use at room temperature
Dimensions: 16" X 12" X 4"

201.939.5656
www.parisgourmet.com

Item #	Description	Unit Size / Case
BUE260	Plant Based Butter Sheet O'Leo	4.4 lb / 5
BUE262	Blend 20% Butter Sheet O'Leo	4.4 lb / 5