

# BEURRE DE TOURAGE

## ISIGNY SAINTE-MÈRE

FROM A HISTORIC  
CORNER OF FRANCE ...

- GRASS-FED COWS
- INDEPENDENT COOPERATIVE OF FARMERS SINCE 1909
- AVERAGE OF 50 COWS PER FARM

... WITH A TRADITIONAL  
MAKING PROCESS ...

- SLOW MATURATION OF THE CREAM DEVELOPS FLAVORS AND TEXTURE
- TRADITIONALLY CHURNED

... INTO A SPECIALLY  
ADAPTED BUTTER FOR  
PROFESSIONALS!

- SAVE TIME WITH READY-TO-USE BUTTER SHEETS
- EXCEPTIONAL PLIABILITY AND PLASTICITY

### INGREDIENTS

PASTEURIZED COW'S MILK (LACTOSE, CASEIN), LACTIC STARTERS 82 % BUTTERFAT

### PRODUCT DETAILS

WEIGHT/SHEET	1KG (2.2 LBS)
PRODUCT DIMENSIONS	11.8" (30CM) X 7.5" (19CM) X 0.79" (2CM)
PACK SIZE	10 TABS / BOX
BOX DESCRIPTION	CARDBOARD BOX WITH FOIL WRAPPED SHEETS
BOX WEIGHT	10KG (22.06 LBS) - AVERAGE WEIGHT
BOX DIMENSIONS	15.7" (40CM) X 12.2" (31CM) X 3.94" (10CM)

### PALLET DETAILS

BOXES PER LAYER (TI)	6
NUMBER OF TIERS (HI)	15
CASES PER PALLET	90

### PRODUCT CODES

UPC	844218027820
GTIN	13254550027824



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A Community for Pastry Chefs using our Butter



NORMANDY, FRANCE  
PUFF PASTRY BUTTER

