

Echire Salted 30g Butter Cup 100/1.06oz

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	Packs per Case	Unit per Pack
1.06 ea	100	1
Case Size (LxWxH)	Case Gross Weight	Cases per Pallet
12.25 x 10.5 x 3.75	8	100 (10/10)
Master Case GTIN	Case Cube	Expiration Date Codification
N/A	0.28	

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: 1.06oz (30g)

Directions

Ready to serve once thawed.

Organoleptic

Certificates and Claims

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

Nutrition

Nutrition Facts

100 servings per container
Serving size 1 unit (30g)

Amount per serving
Calories 210

% Daily Value*

Total Fat 25g 32%

Saturated Fat 18g 91%

Trans Fat 0g

Cholesterol 75mg 25%

Sodium 220mg 9%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g

Vitamin D 0mcg 2%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 40mg 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

