

# Echire unsalted butter cup 100/1.06 oz

### Beurre d'Echiré doux

#### **PRODUCT OF FRANCE**

*59250* 



FROZEN SAVORY

CULINARY AIDS

BUTTERS

### **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 and subtle flavor make this butter just about divine.

### Pack and Case Specifications

Pack Net Weight

Packs per Case

1.06oz

100

Case Size (LxWxH)
12.25"x 10.5"x 3.75"

<u>Case Cube</u> 0.28ft3 Case Gross Weight 8lb Cases per Pallet

100 (10/10)

#### **Ingredients**

PASTEURIZED COW'S MILK, LACTIC STARTER.

### Physical

### Organoleptic

## Nutrition

Amount Per Se				
Calories 21	0 Calo	ries fro	m Fa	t 210
		9	6 Daily	Value
Total Fat 23g				35%
Saturated Fat 17g				85%
Trans Fat	0g			
Cholesterol 70mg				23%
Sodium 0mg				0%
Total Carbohydrate 0g				0%
Dietary Fiber 0g				0%
Sugars 0g				
Protein 0g				
Vitamin A 2	0% •	Vit	amin (	2%
Calcium 0%	, ,	Iro	n 0%	

### **Cooking Directions**

Ready to serve once thawed.

Allergens
CONTAINS MILK.

### **Certificates and Claims**

### Storage and Shelf Life

Store in freezer below 0°F (- $18^{\circ}$ C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months.

### UPC code





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