



Echire salted butter cup 100/1.06oz

Beurre d'Echiré salé

PRODUCT OF FRANCE

59251

FROZEN SAVORY

CULINARY AIDS

BUTTER



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

1.06oz

Packs per Case

100

Case Size (LxWxH)

12.25" x 10.5" x 3.75"

Case Cube

0.28ft³

Case Gross Weight

8lb

Cases per Pallet

100 (10/10)

Ingredients

PASTEURIZED COW'S MILK, SALT, LACTIC STARTER.

Physical

Nutrition

Nutrition Facts

Serving Size 1 tbsp (28g)
Servings Per Container 8

Amount Per Serving
Calories 200 Calories from Fat 200

% Daily Value*

Total Fat 23g 35%

Saturated Fat 17g 85%

Trans Fat 0g

Cholesterol 70mg 23%

Sodium 230mg 10%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 0g

Vitamin A 20% • Vitamin C 2%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Certificates and Claims

Allergens

CONTAINS MILK.

Cooking Directions

Ready to serve once thawed.

Storage and Shelf Life

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

UPC code



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