

BEURRE RECH 20GR PAST. DEMI SEL

beillevaire
PRODUCTEUR · FROMAGER · CRÉMIER



CODE **2557**

FAMILY

Dairy products

PRODUCTION

Artisan

THERMAL TREATMENT OF MILK

Pasteurised Milk

TYPE OF MILK



Cow

DISTINCTION

HOW TO CUT IT

This pasteurised butter is 20 gr portion wrapped in a wax paper. Ideal for restaurants, for hotel breakfast buffet or to use for a salad to take away. The butter is creamy, easy to spread and the taste is rich, deep with a delicate nutty flavour.

TEXTURE

Creamy

FLAVOURS

Aromatic

PRODUCER

BEILLEVAIRE (production maison)

HISTORY

This pasteurised butter is made in a wooden churn. The wood prints the taste of our savoir faire on the butter and gives it its delicate nutty flavour that you will love. The salt is from the noirmoutier island, near by where our dairy is located. Local ingredients for a beautiful butter to discover.

WHERE IT'S MADE



*Pays de la Loire
Loire-Atlantique*

WHAT TO DRINK



MATURATION

Created : 24/06/13
Updated : 23/06/20

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GENCOD (EAN)
 3483130025575

NET WEIGHT
 0 Kg 020

STORAGE
 Chilled, 4-6°C

DIMENSIONS
 D:4.2cm x H:2.5cm

INGREDIENTS

Pasteurised butter (pasteurised cream, lactic ferments) (97.5%), fleur de sel of Noirmoutier (2.5%).

ALLERGENS

Milk

OTHER FLAVOURS Unsalted (2559), Crunchy salted (2558)

TECHNICAL SPECIFICATIONS

SOLD BY	UBD	BEST BEFORE DATE	AVAILABILITY
By Unit	J+40		Throughout the year

J (D) = Production date

NUTRITION for 100 g

Energy	Fat	of which saturates	Carbohydrates	of which sugars	Proteins	Salt
2982kJ /725kcal	80 g	54 g	0.6 g	0.6 g	0.7 g	2.5 g
			Alcohol 0 g			Sodium 1 g

LOGISTICS

PACKAGING Paper / Carton

CASE	Units per case	Dimensions	Net weight	Gross weight
	50	0.25*0.23*0.065	1 Kg 000	1 Kg 355
PALLET	Cases per pallet	Cases per layer	Layers per pallet	Gross weight
	270	15	18	385 Kg 850

OTHER PACKAGING

COMMENTS