

# BEURRE RECH 20GR PAST. DOUX

**beillevaire**  
PRODUCTEUR • FROMAGER • CRÉMIER



TEXTURE Creamy

FLAVOURS Mild

CODE **2559**

FAMILY

*Dairy products*

PRODUCTION

*Artisan*

THERMAL TREATMENT OF MILK

*Pasteurised Milk*

TYPE OF MILK

*Cow*



DISTINCTION

HOW TO CUT IT

WHERE IT'S MADE



*Pays de la Loire*

*Loire-Atlantique*

HS codes : 0405101190

GENCOD (EAN)

3483130025599

NET WEIGHT

0 Kg 020

DIMENSIONS

D:4.2cm x H:2.5cm

STORAGE

Chilled, 4-6°C

## INGREDIENTS

Pasteurised butter (pasteurised cream, lactic ferments) (100%).

## ALLERGENS

Milk

## OTHER FLAVOURS

Slightly salted (2557), 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
3056kJ /743kcal	82 g	55 g	0.6 g	0.6 g	0.7 g	0.05 g
			Alcohol 0 g		Sodium 0.02 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	15	385 Kg 850

OTHER PACKAGING

Création : 24/06/13  
Modification : 29/11/21

Fiche technique - Export - Anglais

**beillevaire**  
PRODUCTEUR • FROMAGER • CRÉMIER