

Echire

200035 - Lightly Salted Butter In A Basket



Echire dairy was founded in 1894 in the same location as today. This famous French dairy is known for its very traditional process for premium PDO butters. It is part of the large century old C.L.S. (Cooperative Laitiere de la Sevre) which i



* Benefits

Echire since 1894, authentic know-how Milk collection: 25 miles radius around the dairy among 85 milk farmers

Milk Collection: 25 miles radius around the user, a multiple (Collection: 25 miles radius around the user).

GMO free
Cream maturation: 15H min. (high quality)
Traditional massive butter churns
IFS certified
Recognize as Butter of Excellence by the French Agriculture Ministry in 2015
high quality butter for international clients & fine tables: Elyse Palace, England Court Table, Table of Prince de Monaco, Cannes Carlton, Harrods
The oldest ADP butter, created in 1979.
Famous French cooperative specialized in both Premium goat's milk cheeses and churned butters.

Ingredients



Allergens

Pasteurized cream from cow's milk, salt 2% maxi, lactic starters

Contains:



Free From:









Nutrition Facts

Servings per Container 1tbsp (1G24) Serving size

Amount per serving Calarias

Calories	200
% D	aily Value*
Total Fat 23g	36%
Saturated Fat 17g	85%
Trans Fat	
Cholesterol 70mg	23%
Sodium 230mg	10%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

The % Daily Value (DV) 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.

Handling Suggestions

Product Specifications

See label for suggestions

Serving Suggestions

On fresh bread or crackers Ideal to bake pastries & viennoiseries (such as croissants)

Prep & Cooking Suggestions

Take the butter out of the fridge for few minutes before serving, in order to allow its aroma to develop

Brand	Manufacturer	Product Category		
Echire	Sevre Belle	Butter		

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041844100358	200035	200035	23199241000359		8/8.8 OZ

Gross Weight Net Weigh		Country of Origin	Kosher	Child Nutrition
4.62lb 4.62lb		France	No	

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
9.8in	12.16in	3.38in	0.23ft3	9x16	60days	35°F / 37°F	





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Nutrition Analysis - By Measure

Calories	200	Total Fat	23g	Sodium	230mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates···	0g	Saturated Fat	17g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images



