



Echire

# 250031 - Echirre Plaqueette Unsalted Butter

Extra fine PDO butter. Flavors of hazelnut and fin taste of cream. Excellence butter selected by international palaces and great restaurants. Churned butter.



## Nutrition Facts

Servings per Container 18  
Serving size 0.5OZ

Amount per serving  
**Calories 100**

	% Daily Value*
<b>Total Fat</b> 12g	<b>19%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat	
<b>Cholesterol</b> 70mg	<b>23%</b>
<b>Sodium</b> 5mg	<b>0%</b>
<b>Total Carbohydrate</b> 0.1g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D	<b>%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium	<b>%</b>

\* 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.

### \* Benefits

Patronized unsalted churned butter, extra fine Protected Designation of Origin from Charentes-Poitou the oldest PDO butter, recognized since 1976.  
This exceptional butter is made with cream from cows from the Charentes-Poitou region.  
Charentes-Poitou butter is made using a technique which dates back for generations: the cream is ripened biologically. This means that although modern equipment is used, the process is allowed to take its time, as it would have been done in the past.  
The cream is cultured with specific cultures for 12 hours. This phase gives Charentes-Poitou butter its delicate flavor and its creamy texture.  
Appearance: Color is pale yellow  
Color: Fine taste of cream with a slight hazelnut flavor  
Texture: Fine and moldable

2015 gold medal & 2017 bronze medal at the Concours General Agricole from Paris  
The Echirre butter has been selected in 2015 for the Excellence Française award created in 2005 to honour companies with contribute towards the promotion of France throughout the globe by their expertise, creativity and innovative nature.  
Echirre is a part of the Cooperative since its birth since 1981, a structure by 115 cow and goat milk producers.  
Producing Excellence AOP PDO\* Butter from Charentes-Poitou since 1981  
International Grand award - 2019 Grand Prix International du Fromage from Charentes-Poitou 18.6 g of alcohol the dairy.  
Dietary fiber (added) 0.1g per 100g of product. Contains 0% trans fat.  
Cream ripened for 12 hours at least under blue-vented chèvres.  
Bespoke cream: Chèvre Poitou, England Grand Prix. France as response table, Hazelnut.  
Other shops in Tokyo & Osaka promoting gastronomy & experiences made exclusively from this butter.

### Ingredients

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

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

See label for suggestions

### Serving Suggestions

Cook's tip: Beurre Charentes-Poitou melts more slowly than other butter, so it is perfect for pastry-making. Its inherent qualities make it the butter of choice for puff pastry, croissants and cakes. France's bakers and pastry chefs can't be wrong! You can also use it on bread, for cooking and pastries. Avoid cooking over high heat.  
DIET : suit the vegetarian diets? Yes

### Prep & Cooking Suggestions

Take the butter out of the refrigerator at least 30 minutes before serving. It will be easier to spread the butter on a slice of bread if using a special butter knife (round edge).

### 📄 Product Specifications

Brand	Manufacturer	Product Category
Echire	Sevre Belle	Butter

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041844100013	201905	250031	23199241000014		20/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.24lb	11.02lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9.8in	12.16in	3.38in	0.23ft3	8x12	60days	35°F / 37°F



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## Nutrition Analysis - By Measure

Calories	100	Total Fat	12g	Sodium	5mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0.1g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	70mg		
Vitamin A(U)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

