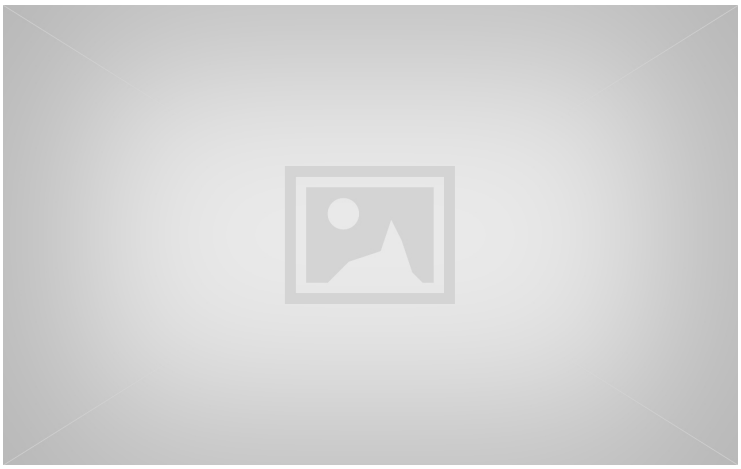
Isigny St Mere

2513 - **Churned Salted Butter Aop**

Our AOP Isigny butter is produced only in a small area in Normandy which guarantee the use of the best milk. It is the result of the churning of the best Isigny creams.



Benefits

Our PDO Isigny Butter (Protected Denomination of Origin) is made in accordance with traditions, and exclusively from the milks of Isigny terroir. As specified in the AOP technical manual, nothing is added or taken away from the butter. Made with the best traditional creams of Isigny (matured for 16 to 18 hours), it is famous for its golden buttercup colour and its distinctive notes of milk.

Ingredients

Cream from pasteurised milk, ferments.

Allergens

Contains:

milk

Free From:

crustaceans, eggs, fish, peanuts, soy, tree nuts, wheat

Nutrition Facts

Servings per Container	**25**
Serving size	**10.0g (10g)**
Amount per serving	
Calories	**74.3**
	% Daily Value*
Total Fat 8.2 g	**11%**
Saturated Fat 5.9 g	**30%**
Trans Fat	
Cholesterol 0 mg	**0%**
Sodium 0.01 mg	**0%**
Total Carbohydrate 0.05 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0.05 g	
Includes 0 g Added Sugar	**%**
Protein 0.1 g	
Vitamin D 0 mcg	**0%**
Calcium 0 mg	**0%**
Iron 0 mg	**0%**
Potassium 0 mg	**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

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Product Specifications

Brand	Manufacturer
Isigny St Mere	Isigny Sainte-Mere

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	2513 2L 20	2513	13254550025097		20/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12 lb	12 lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12.8 in	9.1 in	3.9 in	0.26 ft3	10x10	90 days	35 °F / 37 °F

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Nutrition Analysis - By Measure

Calories	74.3	Total Fat	8.2 g	Sodium	0.01 mg
Protein	0.1	Trans Fats		Calcium	0 mg
Total Carbohydrates•••	0.05 g	Saturated Fat	5.9 g	Iron	0 mg
Sugars	0.05 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images