

Crayssac

34408 - Black Truffle Butter



Hailing from Californian grass-fed cows, this European-style naturally cultured butter is blended with 5% Black Truffle Pure, Black Truffle Peelings and Sea Salt to create a traditional French flavor palette.



* Benefits

Hailing from Californian grass-fed cows, this European-style naturally cultured butter is blended with 5% Black Truffle Pure, Black Truffle Peelings and Sea Salt to create a traditional French flavor palette. Our Black Truffle Butter contains Grade AA (>82%) butterfat, and is made using Graziers-Certified Cream. Use it as a garnish on a steak, to finish pasta or to mix into cooked potatoes.

Ingredients	A Allergens
California Natural Butter, Slow- Churned with Sea Salt, Black Truffle Ruree, Black Truffle Peelings, Black Truffle Aroma	Contains: implies milk Free From: crustaceans eggs fish peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving alorios

110
aily Value*
25%
35%
10%
4%
0%
0%
0%
0%
0%
2%
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

refrigerate

Serving Suggestions

Use it as a garnish on a steak, to finish pasta or to mix into cooked potatoes.

Prep & Cooking Suggestions

Ready to eat



Product Specifications

Brand	Manufacturer	Product Category
Crayssac	Angel Salumi And Truffles LLC	Mushrooms, Fresh

UPC	MFG #	SPC#	GTIN	Pack	Pack Desc.
855673004882	BLKTRUFBUT	34408	00855673004912		8/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.5lb	4lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11in	7in	4in	0.18ft3	8x5	365days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	12g	Sodium	90mg
Protein	8	Trans Fats		Calcium	0mg
Total Carbohydrates	1g	Saturated Fat	7g	Iron	0.36mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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								

