



Fiandino
34916 - Burro 1889 Classic Butter

This award-winning butter from Fiandino uses the best Piedmontese milk to create a small batch butter that is truly unique. The milk is collected daily, centrifuged to separate the cream and then rested up to 72 hours, resulting in a voluptuous texture and superb flavor.



* Benefits

Named for the companys founding year, this award-winning butter from Fiandino uses the best Piedmontese milk to create a small batch butter that is truly unique. It starts with the freshest Piemontese milk collected daily, centrifuged to separate the cream and then rested up to 72 hours. With its voluptuous texture and superb flavor, this award winning butter is prized by discerning chefs and home cooks alike. This classic version is unsalted.

Ingredients

Sweet Cream (from Cow's Milk)

⚠ Allergens

Contains:

milk

Free From:

crustaceans eggs fish peanuts
 soy tree nuts wheat

Nutrition Facts

Servings per Container 7
Serving size 1TB (1G24)

Amount per serving
Calories 110

% Daily Value*	
Total Fat 12g	15%
Saturated Fat 7g	35%
Trans Fat	
Cholesterol 30mg	10%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
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

Store in a cool, dry place. Bring to room temperature before serving.

Serving Suggestions

With fresh bread, or use in your favorite baking recipes

Prep & Cooking Suggestions

Store in a cool, dry place. Bring to room temperature before serving.

📄 Product Specifications

Brand			Manufacturer			
Fiandino			FOREVER CHEESE			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
	IT122	34916			24/100 GR	
Gross Weight		Net Weight	Country of Origin	Kosher	Child Nutrition	
7lb		5.29lb	Italy	No		
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20in	6.5in	4.5in	0.34ft3	14x7	78days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	110	Total Fat	12g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	7g	Iron	0mg
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

