



Rodolphe Le Meunier

# 35582 - Beurre De Baratte Sal

Rodolphe Le Meuniers flavored churned and cultured butter is made from milk, carefully selected in French farms. According to the traditional method, it is made in a wooden butter churn from pasteurized cream and then molded by hand



## Nutrition Facts

Servings per Container 9  
Serving size 28grams (1oz)

Amount per serving  
**Calories 200**

% Daily Value\*

Total Fat	22g	30%
Saturated Fat	15g	70%
Trans Fat	0g	
Cholesterol	60mg	20%
Sodium	280mg	10%
Total Carbohydrate	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes Added Sugar	0g	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.

### \* Benefits

Rodolphe Le Meuniers flavored churned and cultured butter is made from milk, carefully selected in French farms. According to the traditional method, it is made in a wooden butter churn from pasteurized cream and then molded by hand. This ancestral technique is the guarantee of a high quality butter, a taste like no other.

Unsalted, lightly salted or flavored, Rodolphe Le Meuniers Beurres de Baratte are a treat for the taste buds.

### Ingredients

Pasteurized CREAM, salt, lactic starters

### ⚠ Allergens

#### Contains:



#### Free From:



### Handling Suggestions

refrigerate UNIT UPC:  
3760312790118

### Serving Suggestions

use as any other butter

### Prep & Cooking Suggestions

ready to eat

### 📄 Product Specifications

Brand	Manufacturer
Rodolphe Le Meunier	Rodolphe Le Meunier

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
3760312790118	BES25	35582	13332621012112		12/8.8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.28lb	6.61lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12.8in	9.25in	3.74in	0.26ft3	10x20	20days	35°F / 37°F



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#### Nutrition Analysis - By Measure

Calories	200	Total Fat	22g	Sodium	280mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	15g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	60mg		
Vitamin A(U)		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

