



Grand Fermage

4204141 - Butter Sheets 84% Extra Dry

Imported French unsalted dry butter sheet. 84% high butter fat with less water than traditional butter in a uniform flat sheet ideal for use in making sheeted pastries like puff pastry dough, croissant dough and danish doughs.



Nutrition Facts

Servings per Container 10
Serving size 100.0g (100g)

Amount per serving
Calories 760

	% Daily Value*
Total Fat 84g	108%
Saturated Fat 58g	290%
Trans Fat	
Cholesterol 230mg	77%
Sodium 200mg	9%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 1g	
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

Imported French unsalted dry butter sheet. 84% high butter fat with less water than traditional butter in a uniform flat sheet ideal for use in making sheeted pastries like puff pastry dough, croissant dough and danish doughs. Our butter sheets are made exclusively from milk gathered in the Brittany region of France known for the regions high quality, flavorful dairy products and with less water than traditional butter our sheets will give you a more high end finished product than if made with other butters.

Ingredients

PASTEURIZED CREAM FROM COW'S MILK, LACTIC STARTERS.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Shelf life: 24 months from production (not guaranteed to the customer). Store at 0F (-18C). Once defrosted, keep refrigerated between 35 and 43F (2 to 8C), and use within 2 months (without exceeding the best before date).

Serving Suggestions

Ideal for use in making sheeted pastries like puff pastry dough, croissant dough and danish doughs.

Prep & Cooking Suggestions

This butter must be defrosted between 35 and 43F. Once product is thawed it may be incorporated into the dough through the use of a sheeting machine/ laminator.

📄 Product Specifications

Brand	Manufacturer	Product Category
Grand Fermage	White Toque Frozen	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	59218	4204141	003523230048446		10/1 KG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
23.3lb	22lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.1in	13in	4.7in	0.53ft3	9x13	475days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	760	Total Fat	84g	Sodium	200mg
Protein	1	Trans Fats		Calcium	0mg
Total Carbohydrates...	1g	Saturated Fat	58g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	230mg		
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

