

Delitia

65613 - Butter Of Parma



This butter, with fragrant and delicate flavor, is produced with pasteurized creams from the milk collected from Parma and Reggio Emilia family owned farms in the area of production of the best Italian cheese.



* Benefits

This butter, with fragrant and delicate flavor, is produced with pasteurized creams from the milk collected from Parma and Reggio Emilia family owned farms in the area of production of the best Italian cheese. Its quality is without equal because the milk used is strictly selected in accordance with extraordinary and rigorous disciplinary of production.

Ingredients	▲ Allergens
Pateurized Cream, Cultures.	Contains: image: milk Free From: crustaceans of eggs of fish of peanuts soy sesame soy of tree nuts wheat

Nutrition Facts

Servings per Container 0 Serving size 1tbsp (1G24)

Amount per serving Calories

110

Oalones	110
%	Daily Value*
Total Fat 12g	15%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium Omg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

a serving of food contributes to a daily diet. 2,000 calories

Manufacturer

a day is used for general nutrition advice.

Handling Suggestions

Keep refrigerated at all time UNIT UPC: 809286656129

Serving Suggestions

Parma Butter tastes best when consumed plain, on rustic bread or seasonal vegetables. It still remains an ideal ingredient for making cakes or custards.

Prep & Cooking Suggestions

Eat as is or use it as ingredient in multiple preparations

Product Specifications

Brand

De	elitia		Delitia			
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.	
809286656129	65612	65613	10809286656126		10/8 OZ	

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5.25lb	5lb	Italy	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.19in	4.41in	3.62in	0.12ft3	26x10	156days	35°F / 37°F





Delitia

65613 - Butter Of Parma



This butter, with fragrant and delicate flavor, is produced with pasteurized creams from the milk collected from Parma and Reggio Emilia family owned farms in the area of production of the best Italian cheese.

Nutrition Analysis - By Measure

Calories	110	Total Fat	12g	Sodium	0mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	0g	Saturated Fat	8g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	35mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

0	Additional Images						

