



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 Facts

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

Amount per serving
Calories 110

% Daily Value*

Total Fat	12g	15%
Saturated Fat	8g	40%
Trans Fat		
Cholesterol	35mg	12%
Sodium	0mg	0%
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

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

Pateurized Cream, Cultures.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep refrigerated at all time

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	Manufacturer	Product Category
Delitia	Delitia	Cheese

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	TlxHI	Shelf Life	Storage Temp From/To
13.19in	4.41in	3.62in	0.12ft3	26x10	156days	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	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(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

