



Butter

This is the dairy product obtained from the skimming of milk. Caseificio Montrone butter is particularly suitable for "natural" consumption, spread on bread or simply from the knife. Ideal for any preparation in the kitchen, sweet or savoury.

Ingredients: Cream of MILK serum, cream of MILK and lactic acid ferments.

Allergens: milk and lactose.

Organoleptic characteristics: It has a straw-yellow colour and is characterised by a strong taste on the palate.

Chemical characteristics: the product respects the chemical characteristics of EC Regulation 1881/2006 and its subsequent amendments.

Physical characteristics: Moisture: 15.9 g/100g - pH between 5.5-6.2

Microbiological characteristics: the product complies with the parameters and limits of EC Regulation 2073/2005 and its subsequent amendments.

Time limit for use: 60-day expiry date with the package intact.

Storage and transport: the product must be stored and transported at a temperature between +1°C - +6°C.

Country of milking: Milk from EU countries

Country of transformation: Italy

Nutritional information

Average values per 100gr of product

Energy value	3081 Kcal/100g – 749 Kj/100g
Fat	83,0 g/100g
of which saturated fatty acids	58,0 g/100g
Carbohydrates	< 0,5 g/100g
of which sugars	< 0,5 g/100g
Protein	0,6 g/100g
Salt	0,02 g/100g

We process only selected, high-quality milk at our plant in Andria.



Business Information

Item Code	Net weight of drained product	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
04001	125g	125g	1	Free service	40 pieces	12x8 layers	8032649714019
04002	250g	250g	1	Free service	20 pieces	12x8 layers	8032649714026

* The trays used for packaging the products are made of polypropylene and heat-sealed with PET film + OPP CAST in contact with food, in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)