

25KG BOX BUTTER

Ref : 6.2.1 Page : 1/1

			Prod	ucer				
BRIOIS SAS				Tel.: 03.21.44.60.00			Health Stamp :	
ZI de l'Alouette				Fax: 03.21.44.34.35				
Rue François Jacob							(FR 62 510 102)	
62800 LIEVIN				<u>www.br</u>	<u>iois.fr</u>		CE	
Ingredients				Nutriments Elements				
	Pasteurized					<i>(</i>)	(())	
Lactic ferments Shelf life and Storage				(Average Value per 100g) Energy 744 Kcal 3058 Kj				
Fresh (+6°C max) : 6 months from production date				Fat			82 g	3030 NJ
Frozen (-18°C) : 1 year from production d				of which acid fat saturated			54,4 g	
A defrosted product cannot be refrozen				Carbohydrates			0,68 g	
After defrosting : 90 days at +6°C max.				including sugars			0,5 g	
				Protein			0,75 g	
Origin				Salt			0,03 g	
EU				Vitamins			A, D et E	
			Produc	t llso	_			
Butter suitable for home c	ooking and as a	spread. For a lond			uld be kep	t out of direct	sunlight and heat (i	mproper use).
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