

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



LACTIC BUTTER

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LACTIC BUTTER

DESCRIPTION

Rich pasteurized cream is used to produce this butter. It is a source of vitamins A, D, E and K and has an excellent mouthfeel, texture and conservation. It is a 100% natural product, free from additives, sweeteners or preservatives. These butter portions come in a convenient packaging size to use as a spread on your favourite sandwich. Portions that add richness with a long shelf life.



GENERAL

| | |
|--------------------------|--|
| Product | Lactic butter |
| Country of origin | The Netherlands (packed in Belgium) |
| Flavours | Unsalted butter 82% Salted butter 80% |

PACKAGING

| | |
|-----------------------------|------------------------------|
| Unit | 8 g |
| Carton | 100 units |
| Weight | 0.8 kg |
| Dimensions carton | 215 x 190 x 80mm (L x W x H) |
| Pallet type | Block (100 x 120 cm) |
| Pallet configuration | 390 cartons |
| boxes per layer | 30 |
| layers per pallet | 13 |
| MOQ | 2000 kg |

STORAGE

| | |
|----------------------------|---|
| Shelf life: | 18 months after production, 3 months after defrosting |
| Storage conditions: | Frozen (min. - 18 °C) or Chilled (max. + 6 °C) |

CERTIFICATIONS



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Tell us what you're looking for
and we'll work with you to find

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