

HANDPICKED QUALITY

**MASTERS
FROM EUROPE**



LACTIC BUTTER

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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.

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DESCRIPTION

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GENERAL

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

PACKAGING

Unit	250g
Carton	40 units
Weight	10 kg
Dimensions carton	330 x 230 x 170 mm (L x W x H)
Pallet type	Block (100 x 120 cm)
Pallet configuration	90 cartons
boxes per layer	15
layers per pallet	6
MOQ	450 cartons

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
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the optimal product solution.

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