

Burro centrifuga naturale – salato – erbe

Source

- Piemonte

Type of milk

- Cow



From the heart of Piemonte and from the milk centrifuge coming exclusively from the region, here is a delicate butter, presented in the natural, salty and herb flavored version.

An excellent dairy product for breakfast, for a snack or to be used in the kitchen.

BRAND NEW: also the 25 gr-format for breakfast is available!

Life's better with butter!

Organoleptic characteristics

Aspect and texture: light straw color

Taste: rich and intense, with a very light and pleasant sapid note

Serving suggestions: Black bread, anchovies, grape mustard. Jams and sweet compotes.

Technical characteristics

Milk: centrifuge of cow's milk

Production method: artisanal

Paste: n.d.



Allevatore di Formaggi

Salting: n.d.

Ripening: n.d.

Production period: all over the year

Fats: 86%

Weight: 125 gr e 5 kg (natural) - 100 gr (salty and herbs)

Dimensions: variable

Producers: Piemonte's manufacturer

Whole cheese code: natural 0404025 (125g) e 0404028 (5 kg) - salted
0404026 - herbs 0404027

Cutted cheese code: n.d.