



Allevatore di Formaggi

Burro Guffanti di panna acidificata



Description

The distinctive excellence of this **Burro da panna acidificata** lies in a meticulous manufacturing process, the "secret" of which is the natural acidification of the raw material. The cream, obtained by centrifugation of milk, matures thanks to the action of the lactic acid microorganisms naturally present within it.

This method gives the final product significantly superior characteristics compared to standard production. The result is a butter with a richer and more complex aromatic profile, a more intense flavor, and optimal spreadability, offering a superior tasting experience.

Fun fact: Our butter was featured in Sky's award-winning series "Billions"
[guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Bright yellow color

Taste

Rich and intense, with a very light and pleasant sour note

Pairings

Brown bread, anchovies, grape mustard. Jams, compotes, and sweets.

Technical specifications

- **Milk:** cow's milk cream
- **Processing:** artisanal
- **Cheese Paste:** n.d.
- **Salting:** n.d.
- **Seasoning:** n.d.
- **Production:** annual
- **Fat:** 80% Mgss
- **Weight:** 125 g; 250 g; 5 kg
- **Dimensions:** variable
- **Producers:** Lombardy butter factory
- **Whole Cheese Code:** 0404470 (125 g) - 0404490 (250 g) - 0404000 (5 kg)
- **Cutted Cheese Code:** n/a