



DG Whipped Btr 5 LB



salted whipped butter in a 5 pound tub

Product Last Saved Date:10 June 2015

Nutrition Facts			
Serving Size: 14 GRM			
Number of Servings per Package: 1280			
Amount Per Serving			
Calories: 70	Calories from Fat: 70		
% Daily Value*			
Total Fat 8 g			12%
Saturated Fat 5 g			.25%
Trans Fat 0 g			
Cholesterol 20 mg			.07%
Sodium 60 mg			.04%
Total Carbohydrate 0 g			0%
Dietary Fiber 0 g			0%
Sugars 0 g			
Protein 0 g			
Vitamin A .06%	Per Srv	Vitamin C 0%	Per Srv
Calcium .02%		Iron 0%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram			
Fat 9	Carbohydrate 4	Protei 4	

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
310198	005480	10026400011009	2 X 5 LB	

Brand	Brand Owner	GPC Description
DARIGOLD	DARIGOLD	Dairy/Egg Based Products – Ready to Eat (Perishable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
11.06 LBR	10 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.38 INH	8.88 INH	7.25 INH	0.648 FTQ	15x6	180 Days	32 FAH / 40 FAH

Ingredients:

CREAM (MILK), SALT.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

Eggs - N	Milk - C	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions:

This product should be shipped and stored under refrigerated (32 - 40F) conditions, away from products with strong flavors and aromas. Shelf life for this product is six months when kept at recommended storage conditions. Shelf life will be prolonged at frozen temperatures. This product should be used as soon as possible after thawing.

Benefits:

sweet cream butter is churned from pasteurized sweet cream. It is a pale yellow color with a sweet, clean flavor and a firm, smooth texture. The butter will meet the U.S. specification for the grade declared. 7CFR58:345 Butter produced on the European Simon Freres churn has less than 1% air content. Lower air content means less oxidation, fewer off-flavors and longer shelf life. 1% air also means a denser, darker, smoother bodied butter that is more spreadable.

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Prep & Cooking Suggestions:

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More Information: