



DARIGOLD

005482 - Butter Continental Chip 47 Cut

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.



Nutrition Facts

Servings per Container **800**
Serving size 1Portion(about10g)

Amount per serving
Calories 70

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 60mg	3%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 2mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Ingredients

CREAM (MILK), SALT.

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

The product must be shipped and stored in refrigerated (32F to 40F/0C to 4C) conditions.

Serving Suggestions

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Prep & Cooking Suggestions

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📄 Product Specifications

Brand	Manufacturer	Product Category
DARIGOLD	DARIGOLD, INC.	Prepared Entrees

MFG #	SPC #	GTIN	Pack	Pack Desc.
310202	005482	10026400014802	4	4 / 0.34 ONZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
18.5lb	17lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
9in	9in	9.25in	0.43ft3	20x5	210DAYS	32°F / 40°F



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Nutrition Analysis - By Serving

Calories	70	Total Fat	8g	Sodium	60mg
Protein	0	Trans Fats	0g	Calcium	2mg
Total Carbohydrates...	0g	Saturated Fat	5g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	2mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	20mg		
Vitamin A(U)	66	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

