



Allevatore di Formaggi

# 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.



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**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.