

## Delitia Butter of Parma

Imported Italian “Burro di Parma”. This butter, with fragrant and delicate flavor, is produced with pasteurized creams from the milk collected from Parma and Reggio Emilia family-owned farms in the area of production of the best Italian cheese. Its quality is without equal because the milk used is strictly selected in accordance with extraordinary and rigorous disciplinary of production. This butter has a uniform color, it is dense and tastes clean. The water content is dispersed in fine droplets which make the butter look dry. The consistency is smooth, it is easy to spread and melts readily on the tongue.



### Product Details

<b>Item</b>	511736
<b>Brand</b>	Delitia
<b>Sold By</b>	CS
<b>Pack Qty</b>	10
<b>Pack Size</b>	8 oz
<b>Case GTIN/EAN/UPC</b>	10809286656126
<b>Unit UPC</b>	809286656129
<b>Country of Origin</b>	Italy
<b>Shelf Life from Production</b>	240 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	No
<b>Gross Case Weight</b>	5.24 LB
<b>Ingredients</b>	Cow milk, starter.