

## Vermont Creamery Unsalted Cultured Butter-1 LB

Vermont Creamery's expert butter makers carefully add live bacterial cultures to fresh Vermont cream. The cream ferments overnight; by morning, it's thickened and wonderful notes of buttermilk and hazelnuts have developed. Making cultured butter is much like making wine, you want to ferment your cream like your grapes, slowly, to produce the best flavors. The longer you culture — the better. Perfect for baking, cooking, or spreading on a piece of warm bread!



### Product Details

<b>Item</b>	030711
<b>Brand</b>	Vermont Creamery
<b>Sold By</b>	CS
<b>Pack Qty</b>	12
<b>Pack Size</b>	1 LB
<b>Case GTIN/EAN/UPC</b>	10011826800061
<b>Unit UPC</b>	011826800064
<b>Country of Origin</b>	USA
<b>Shelf Life from Production</b>	120 days
<b>Storage</b>	Refrigerated
<b>Kosher</b>	Yes
<b>Gross Case Weight</b>	13 LB
<b>Ingredients</b>	Cream, cultures.