



Pamplie

AOP Butter

A recipe unchanged since 1905. Made by churn barrel, Pamplie offers a range of butters, with a delicate and exceptional taste; unsalted and salted, for retail, dairy shops, restaurants, pastry and bakery shops.

Bordier's Charentes Poitou AOP stands out due to its exceptional terroir. The combination of a mild climate, rich and fertile soils, and a traditional churn barrel method imparts authentic flavors and remarkable qualities to this distinguished product.

Pre-order only.

Butter Slab Unsalted	4.4 lb	6/cs
Butter Slab Unsalted	11 lb	1/cs
Butter Slab Salted	4.4 lb	6/cs
Butter Slab Salted	11 lb	1/cs
Butter Slab Crystal Salt in Basket	11 lb	1/cs
Butter Sheet 84% - Frozen	4.4 lb	5/cs
Butter Roll Unsalted - Frozen	8.8 oz	20/cs
Butter Roll Salted - Frozen	8.8 oz	20/cs

