



FROMAGES **SPIELHOFER** SA
2610 Saint-Imier

BEURRE DOUX

ARTISANAL BUTTER



Created in a butter churn in the traditional manner, this pure sweet creamy butter leaves any industrial product far behind.

This handmade butter, made from fresh mountain milk, is a delicious reminder of the energy of the Jura pastures. Contrary to industrial butter, Spielhofer mountain butter uses no colouring agents for lightening purposes. It therefore looks yellowish in summer because the cows eat lots of, yellow flowers in the pastures. It is incredibly aromatic and seductively creamy at any time of year. Easy to spread and ideal for cooking.



THE UNMISTAKABLE FLAVOUR OF REAL BUTTER

Place of origin and production	Fromages Spielhofer SA, CH-2610 Saint-Imier
Milk type	Mountain cow's milk
Fat content	Based on pasteurised cream, with 82% milk fat
Butter types	<ul style="list-style-type: none"> – Mountain butter – Dairy butter – Salted butter
Weight	<ul style="list-style-type: none"> – 150 g – 1 kg (block and sheets) – 1.5 kg (sheets) – 10 kg (block) – 15 kg (block)
Organic quality	On request

NUTRITIONAL VALUES

	100 g
Energy	3050 kJ 729 kcal
Fat	82.3 g
Carbohydrates	0.5 g
Protein	0.7 g
Salt	0 g



Discover what we need to produce wonderful butter.