

*AOP French Butter  
"Les Mille-Feuilles"*



# LA ROSEMORE

Gérard  
Dubois

**Swiss Chalet**  
FINE FOODS

TM

# AOP French Butter Les Milles-Feuilles



## AOP French Butter Les Milles-Feuilles - Small

450g / 15.87 oz.

L: 390 mm, 15.35 in

W: 295 mm, 11.61 in

H: 3 mm, 0.12 in

Item # 967013



## AOP French Butter Les Milles-Feuilles - Large

850 g / 29.98 oz.

L: 590mm, 23.23 in

W: 390mm, 15.35 in

H: 3mm, 0.12 in

Item # 967012



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## AOP Les Milles-Feuilles

*At La Rose Noire, only the best is just good enough for our valuable customers, therefore we created this wonderful new line of AOP French Butter Les Milles-Feuilles.*

## AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also greater richness in lactose, which give it fruity notes. the butter is 100% natural, no dyes, antioxidants or deacidification substances.



