



Achieve marvelous results with a layered, flaky texture and a buttery taste inside your croissants.



#### AROMATIC

The increased butterfat content provides a subtly Nutty taste derived from natural cultured lactic.

## Beurre Sec

French Dry Butter For Layered Dough Lamination With 82% Fat

Traditional wintertime milk from the Normandy region of France offers a wonderfully rich and deep-flavoured taste of butter. This milk is enriched with concentrated nourishment from the grass and hay fed to the cows, providing the finest source of healthy minerals found in the lush green pastures.

Size/Packing 2 kg x 5 sheets  
Order Unit Box  
Product Code DRB%1357

Size/Packing 2 kg x 2 sheets  
Order Unit Box  
Product Code DRB%1357R

Keep Frozen  
-18 °C max 

## THE EXCEPTIONAL LOCATIONS

Our milk is sourced solely from 100% local family-run dairies located within a 90 km radius of the Normandy region on the northwest coast of France.

## OUR COWS

The Normande cow, renowned as one of the finest dairy breeds, yields superior milk with a subtle lactic flavour. These cows are nourished exclusively on 100% grass from the high-beta-carotene and iodine-rich grasslands of Normandy.



## Beurre Doux

Unsalted French Pastry Butter Block With 82% Fat

Pure, highly aromatic butter suitable for a wide range of applications.

Size/Packing 1 kg x 10 blocks  
Order Unit Box  
Product Code DRB%1050

Size/Packing 1 kg x 2 blocks  
Order Unit Box  
Product Code DRB%1050R



## Butler Selection

Unsalted French Butter Blend 20:80

An economical choice for versatile application with a French touch.

Size/Packing 1 kg x 10 blocks  
Order Unit Box  
Product Code DRB%1052

Size/Packing 1 kg x 2 blocks  
Order Unit Box  
Product Code DRB%1052R

Keep Refrigerated  
+6 °C max 



NEW

# Beurre Sec

DRY BUTTER FOR CROISSANT AND FEUILLETAGE

82%

FAT CONTENT



Professional Dry butter for layered dough lamination.  
Ideal characteristics for laminated pastry products

Traditional wintertime milk from Normandy region, France gives a deliciously rich and deep-flavoured taste of butter with concentrated nourishment from the grass and hay fed to the cows, the finest source of healthy minerals in the green pastures.

## Technical Data

Fat content : 82% min  
Water content : 16% max  
Dry matter (no fat) : 2% max

Melting Temperature: + - 30°C  
Optimal temperatures: +12°C/+16°C

Size/Packing	2 kg x 5
Order Unit	sheets Box
Product Code	DRC1357



# CHARACTERISTICS



## 82% FAT

100% Quality butter from Normandy offers high-fat content resulting in a creamy mouthfeel.



## AROMATIC

Traditional butter is made from the rich cream of fresh cow's milk, the higher butterfat content gives a slightly buttery taste from natural cultured lactic.



## PERFECT PLASTICITY

the desired butter for baking and confectionery worldwide. The firm texture and precise melting curve make Flechard easy to work with.



One of the finest regions in the world  
For premium dairy products

## NORMANDY FRANCE

### THE EXCEPTIONAL LOCATIONS

Our milk is exclusively sourced from 100% local family-run dairies within a radius of 90 km around the Normandy region to the northwest coast of France.

### OUR COWS

Normande cow, one of the finest breeds for dairy, produces better milk which has a slight lactic flavour. Fed with 100% grass on high- beta-carotene and iodine grassland of Normandy



### ABOUT FLECHARD

Founded in 1946 in the heart of Normandy, Flechard, family-owned business, is currently one of the leading European players in the transformation of milk fat.

Their experience is unique and appreciated worldwide, specifically for butter with a production capacity of more than 50,000 tons per year.

