



ARTISAN ORGANIC NORWEGIAN BUTTER: RØROS SMØR

Røros Smør is an award winning Norwegian butter loved by the finest professional kitchens in Scandinavia.

The butter is produced in a traditional artisan way which results in a authentic butter full of characteristic flavour and aroma.

The butter is made in small batches in our old-fashioned 1950s butter churn. Slowly cultured cream is made into the finest butter with very high levels of butter fat (85%) and very low moisture content. Our butter has a structure where one can see the water droplets and salt crystals.

The Norwegian nature, with its white crisp winters and arctic light summers, is visibly present in this artisan butter. In the summertime the butter is softer and have a richer colour than in the wintertime.

Norwegian organic farmers are world pioneers in animal welfare and safe food production.

We use pure Norwegian, unrefined sea salt in our butter

PRODUCER

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rorosmeieriet.no/en

INGREDIENTS:

Low pasteurized and non-homogenized organic cream, Norwegian sea salt and lactic acid bacteria culture.

Contains: Milk.

NUTRITION FACTS PER 100 G:

| | |
|-----------------------|-----------------|
| Energy: | 3234kJ/773 kcal |
| Total fat: | 85 g |
| <i>Saturated fat:</i> | <i>57 g</i> |
| Total carbohydrate: | 1,0 g |
| <i>Sugars:</i> | <i>1,0 g</i> |
| Protein: | 1,0 g |
| Salt: | 2-2,3 g |

EXPIRATION: 75 days.

STORE AT: 0-4°C

PACKAGE SIZES:

- 8 oz, 250 grams, 12/d-pk
- 4,5 lbs, 2 kilograms plastic pail

