

BURRO NOBILE® BUTTER

*lactose
-free
less than
0.01%*

*Only cream of milk
with CLA and Omega3
is healthier
and has less cholesterol.*



LattEmilia®

SOCIETÀ COOPERATIVA AGRICOLA

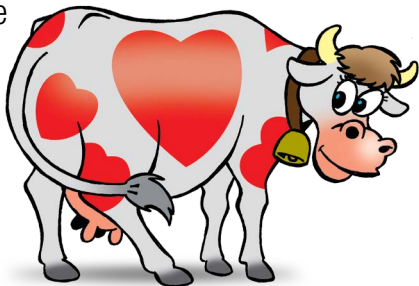
HIGH CONTENT CLA AND OMEGA3

The Nobile LattEmilia butter is made from the milk of cows fed with foods rich in Omega3 and CLA. This is due to a natural diet that includes a large amount of fresh green grass from our pastures and linseed. The latter increases the welfare of the animals and the quality of the milk produced.



LACTOSE FREE: LESS CHOLESTEROL, HEALTHIER

CLA and Omega3 are important in countering cholesterol and preventing cardiovascular and chronic degenerative diseases, lowering triglycerides present in blood.



TESTED BY UNIVERSITY OF BOLOGNA

Analysis carried out
by the Department
of Science and
Technology
Agro-food
University Bologna
on 04/12/2012

BURRO NOBILE (BUTTER): FAT 82.5%

SATURATED fatty acids	67.1 %
Short chain (SC-SFA)	8.29 %
Medium chain (MC-SFA)	47.21 %
Long chain (LC-SFA)	11.64 %
UNSATURATED fatty acids	32.9 %
Monounsaturated (MUFA)	28.37 %
Polyunsaturated (PUFA)	4.5 %
Trans-isomer (TFA)	2.57 %
Rumenic acid (CLA)	0.62 %
omega3	0.8 %
omega6	2.77 %
Reports	
SATURATED / UNSATURATED	2.04 %
omega3 / omega6	3.4 %



STRICT CONTROLS ON THE FEEDING OF COWS

All LattEmilia Associates, by law, have to respect a well-defined programme in the feeding of the cows, whilst also agreeing to strict controls made by the cooperative conducted by the laboratory of Bologna University.



COOKING WITH BURRO NOBILE

The butter is a healthy and nutritional food, rich in Vitamin A and mineral salts. Because of the Vitamin A this product contains, it favours growth and development and is easily digestible; for all these reasons it is appropriate when feeding babies and kids. Not to underestimate its quality and “energetic power” you also have to remember that 100 grams of butter is about 750 kilocalories, moreover the caloric intake is less than all other oils.



PRODUCTION CHAIN



The chain begins with the cultivation of pastures, according to statutes, that must comply with exact specifications.

Ensuring a natural diet that includes a large amount of fresh green grass and linseed.



Linseed increases the welfare of the animals and the quality of the milk produced.

The cows are milked and the milk is transported daily, processed from our Associates' Dairies.



A good cream of milk from which we make a high quality butter.



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