



LIQUID BUTTER ALTERNATIVE

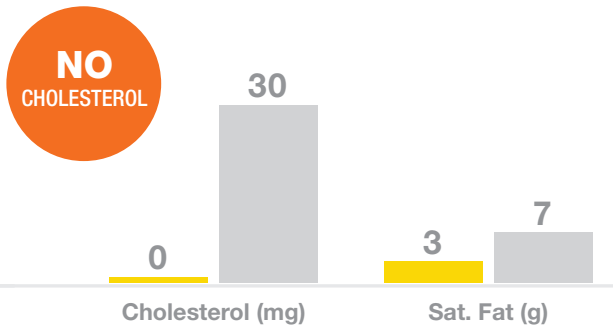
# Better *Than* Butter

Your best choice for outstanding performance, clean ingredients and lower product costs.



## Nutrition By The Numbers

■ Liquid Butter Alternative  
■ Butter



## Performs *Better*



### HEAT TOLERANT

Maintains flavor and resists scorching and burning at high temperatures



### SHELF STABLE

No melting, clarifying or refrigeration needed



### BLENDS WELL

Easy to use in sauces—less likely to curdle or split



### VERSATILE

An ideal replacement for butter for sautéing, broiling, flavor basting, pan/griddle frying *and more*

Stays  
*Fresh*  
Longer

270  
day shelf life  
while

while butter has a typical shelf life of 90-120 days<sup>1</sup>

SIGNIFICANTLY  
LOWER  
COST  
— *Than* —  
BUTTER<sup>2</sup>



DAIRY  
*Free*

while  
Butter contains dairy allergens & milk solids



REQUEST A  
**FREE**  
SAMPLE

877-376-6250

[cargill.com/foodservice](http://cargill.com/foodservice)



<sup>1</sup> Based on FDA recommended shelf life. <sup>2</sup> Based on butter prices as of 11/2020, according to Dairy Business. Current prices may vary.  
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