Buttery taste
for signature dishes

Ideal for sautéing, broiling, flavor basting, pan and griddle frying, Crisco Professional® Liquid Butter Alternative brings rich, clean buttery flavor to a variety of dishes. It helps with nutritionals by delivering zero grams trans fat per serving. All from the trusted name culinary professionals have turned to for more than a century.
Features & Benefits

**Simplified ingredients**—soybean oil, palm oil, salt, natural flavor, soy lecithin\(^2\) and beta carotene

**High heat tolerance**—maintains flavor in high temperatures; won’t scorch or burn

**Outstanding performance**—won’t separate in sauces, great for recipes, baking and brushing on baked goods

**Convenient and cost-effective**—no melting, clarifying or refrigeration needed

Available in a 3x1 gallon case

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### SAP | Product | Pack Size | Case/Pallet | Tie High | Net Case Weight | Gross Case Weight | Shelf Life |
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110023185 | Liquid Butter Alternative (LBA) | 3x1 gal | 64 | 16x4 | 23.1# | 25# | 270 days |

Ingredient Statement (US): Soybean Oil, Palm Oil, Salt, Natural Flavor, Soy Lecithin, Beta Carotene. CONTAINS: SOY

To learn more, call your foodservice professional at 877-376-6250 or visit cargill.com/foodservice

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Kosher Certification

*Crisco Professional\(^1\) Liquid Butter Alternative is Kosher Certified by the Union of Orthodox Jewish Congregations of America (OU).*

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\(^1\) Crisco Professional\(^1\) Liquid Butter Alternative meets U.S. Food and Drug Administration (FDA) requirements for labeling as zero grams trans fat per serving. See Nutritional Facts panel for total fat and saturated fat content.

\(^2\) Contains Soy