



The name you trust. The flavor they love.

Crisco Professional® Liquid Butter Alternative (LBA)



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**.¹ All from the trusted name culinary professionals have turned to for more than a century.



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Features & Benefits



Simplified ingredients—soybean oil, palm oil, salt, natural flavor, soy lecithin² 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

Packaging



Available in a 3x1 gallon case

SAP #	Product	Pack Size	Case/Pallet	Tie High	Net Case Weight	Gross Case Weight	Shelf Life
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

Kosher Certification

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

¹ Crisco Professional® 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

www.cargill.com

Cargill Global Edible Oil Solutions 15407 McGinty Road West Wayzata, MN 55391

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