

Fast Facts About Butter 111504P

Butter 111504P has proven successful in a variety of noteworthy food applications, including cookies, cakes, candies, breads, rolls, soups, sauces, dressings, and more. If you seek to improve the rich, authentic dairy notes in an existing product, or reduce the overall dairy spend in a final formulation, **Butter 111504P** should be your **FIRST CHOICE** butter ingredient.

Ingredient Statement

Butter (Cultured Cream, Salt)
Moisture < 16.0%
Fat ≥ 82.0%

Product Format

Solid

Kosher Status

Kosher Dairy

GMO Status

GMO Free*

Pack Size

55 lb. Box

M.O.Q.

550 lbs.

Lead-time

15 – 20 business days
(excludes transportation)

Storage, Handling and Shelf-Life Recommendations

Butter 111504P can be stored frozen (< 0°F) after manufacture for up to 18 months. Upon refrigeration (35 – 41°F), the optimal shelf-life is 6 months in an unopened package.

*First Choice Ingredients definition of GMO-Free: This term shall be used to describe product for which commercially grown GMO varieties are not in the supply chain. GMO status is not traced back to the feed for the cows that supplied the milk in any dairy products.



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