

CHURN 84®

- Superior flavor versus shortening in laminated doughs, without the waxy mouthfeel
- Higher rising cakes
- Rich, melt-in-your-mouth shortbread and butter cookies
- Excellent plasticity versus regular butter
- Holds dough together better for easy rolling
- Flakier Danishes, puff pastries and laminated dough
- Smoother, creamier sauces with outstanding sheen
- Better heat tolerance for sauteeing
- Ganaches with better sheen and superior flavor



BARREL-CHURNED • ALL NATURAL

Exceptional!

Ask your Foodservice Distributor for *Churn84*® today and experience the pleasures of old world quality.

ORDERING INFORMATION	FORMAT	TYPE	PACK SIZE
Churn84® 1111-35	Chef's Roll	Unsalted	9 x 400g
Churn84® 1111-55	Bar	Unsalted	25 x 1lb.
Churn84® 1111-45	Baker's Sheet	Unsalted	10 x 2lb.

BUTTER. PERFECTED.™

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CONTACT US

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 USDA Approved Packaging Facility.



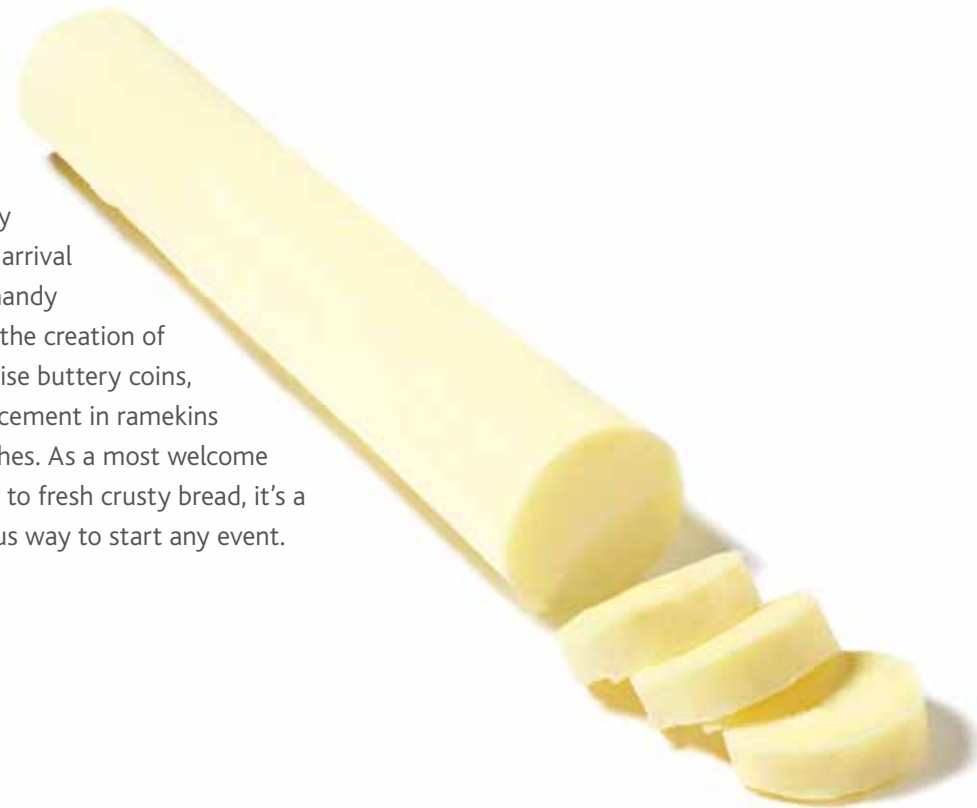
European-style butter, that fits your style!

European produced butter has earned a reputation for great taste and performance. This is largely due to a higher butterfat content, which in many countries must be a minimum 82%, compared to the North American standard of 80% butterfat. It can be time consuming and difficult to find a reliable supplier of European butter. Our *Churn84*® butter eliminates that chore and is available in a number of labor saving formats.

Churn84® delivers 84% butterfat, resulting in 20% less moisture, excellent flavor and superb culinary results. In addition, *Churn84*® is barrel-churned to deliver a sweet, creamy flavor that's noticeably richer, with a texture that provides a dense, luxurious mouthfeel.

CHURN84® UNSALTED CHEF'S ROLL

Churn84® is pleased to introduce the creamy marriage of class and convenience with the arrival of our unique Unsalted Chef's Rolls. These handy cylinders allow for the creation of simple yet precise buttery coins, perfect for placement in ramekins and serving dishes. As a most welcome accompaniment to fresh crusty bread, it's a perfectly luxurious way to start any event.



CHURN84® UNSALTED 1 LB. BAR

As a chef or baker, you already know the benefits of a true European-style butter in cooking and baking. Try our *Churn84*® Unsalted 1 Lb. Bar for perfect baking and cooking every time. They're always fresh and easy to use. It's a piece of cake to work with *Churn84*®!

Of course it's a wonderful butter for tabletop use. Slice it in a shape that suits your style and your patrons will certainly sit up and take notice!



CHURN84® UNSALTED BAKER'S SHEET

Start with a Clean Sheet! Even better, our *Churn84*® Unsalted is also available in 2 lb. sheets! Each sheet measures approximately 9" x 12" x 1/2". They're a beautiful solution for making croissants, Danish and puff pastries.

Take advantage of these benefits:

- Only a short time is required for defrosting from frozen
- More flexible for production scheduling, giving better time and stock management
- Dramatically reduced labor
- Standard size and uniform surface area improves process efficiency, reducing waste and cost
- Our Baker's sheets are pliable which makes them easier to roll through your dough preparations
- *Churn84*® Baker's Sheets offer you the ability to have a high quality, baked-through butter flavor in your final product
- The flakiest croissants

APPLICATIONS

More butterfat means less water—so this is the ideal butter for bakers looking to make croissants, other viennoiseries and the best-ever butter cookies. A multi-purpose butter that elevates good bread, it's outstanding when used to make crisp pie shells or in any recipe that calls for a higher fat butter.

