

Farmhouse Kitchens Hand-rolled Butter

Crafted with Care in Wisconsin for over 60 years

Farmhouse Kitchens Hand-rolled Butter is made to order in a third generation Wisconsin creamery from the freshest sweet cream available. This unique butter has a zesty cultured Old World flavor.



- Hand rolling straight from the churn preserves a traditional dense milk fat structure
- Never mechanically pumped or extruded so the texture of this butter is silky and smooth
- Enhanced sautéing and creamier sauces
- Flakier and lighter baked items
- Enriched with a small amount of whey cream to recreate an old fashioned butter flavor
- Superior stove top performance. This butter melts, foams and browns beautifully
- Does not sputter and burn the way conventional butter does
- Butter like it tasted growing up on the farm
- Kosher certified

	UPC# / Item #		Case Size			Ti /Hi	Case Price	Per LB Price
	Unsalted	Lightly Salted	Length	Width	Height			
30 / 1lb	857423002131	857423002124	15	9.5	12	13X5		

Shelf Life: 6 mo

Nutritionals (per Tsp;14g) Calories 100, Fat Calories 100, Total Fat 11g, Sat Fat 7g, Trans Fat 0, Cholesterol 30g, Sodium Unsalted 0, Sodium Salted 90 mg, Total Carb 0mg, Dietary Fiber 0, Sugars 0, Protein 0, Vitamin A 8%, Vitamin C 0%, Calcium 0%, Iron 0%

Fat,80% or Higher

Moisture 18-19% Unsalted 5-16% Salted

Tested for: Coliform, Yeast/Mold, E.Coli, Listeria, Salmonella, Staphylococcus (POS)

