



Anchor™ Butter



A CREAMY, VERSATILE BUTTER LOVED BY CHEFS AROUND THE WORLD.

From savory sauces to sweet baked goods, Anchor™ Butter adds pure, rich flavor to a variety of menu applications. Its superior performance back of house is truly unmatched! Both the salted and unsalted varieties are made with fresh milk from pasture-grazed cows in New Zealand.



Key features

Creamy Anchor™ Butter starts with milk from grass-fed cows – and that's a quality difference you can see and taste.

All-natural, rBST free*, no additives, gluten free, halal.

Higher smoke point when clarified.

No impurities, for easier clarification process.

Greater yield when clarified (versus competitors).

Lower lactose content means less browning in baked goods.

Higher butter fat content; performs well in baking applications.

Optimal flavor, color and mouthfeel.

Stronger butter flavor for table use.

Contact your Anchor Food Professionals sales representative or distributor representative to learn more about Anchor™ Butter.

Visit www.anchorfoodprofessionals.com for full product details.

*No significant difference has been shown between rBST-treated and non-rBST treated milk. © 2014 Fonterra Foodservices (USA) Inc.

Key benefits

Consistent clarifying

Wider margin of error when clarifying butter, for more consistent outcome.

No skimming

No skimming when clarified and no off flavors.

Yields more

Yields more clarified butter and less water and milk solids.

Higher Butter Fat

Higher butter fat percentage means excellent performance in baked goods.

Improved dining experience

Enjoyable flavor is appreciated by patrons, encouraging repeat visits and improving the overall dining experience.



Product Name	Anchor™ Butter Unsalted	Anchor™ Butter Salted
Pack Size	20/1 lbs	20/1 lbs
Product Code	110586	110596
UPC	852358001211	852358001204
Case GTIN	10852358001218	10852358001201
Case Dimensions	9.84" x 4.92" x 13.9"	9.84" x 4.92" x 13.9"
Net Weight	20 lbs	20 lbs
TI/HI	10/8	10/8



Superior performance and rich flavor.

With its beautiful golden yellow color, creamy texture and fresh aroma, Anchor™ Butter performs like a dream in any sweet or savory preparation.

Storage

In order to preserve the pure, clean flavor of Anchor™ butter, it should be:

- Stored below 15°F.
- Kept away from odors.
- Kept out of direct sunlight.

Shelf life under proper conditions is 18 months from the date of production.



Dairy innovation, grounded in tradition.

Anchor Food Professionals provides foodservice customers across the globe with a range of fit-for-purpose dairy products, including Anchor™ Butter. Our Anchor™ brand, trusted in New Zealand since 1886, is now available to operators in the United States through Anchor Food Professionals. Anchor™ Butter is made in New Zealand with rBST-free* milk from pasture-grazed cows and contains no additives.

*No significant difference has been shown between rBST-treated and non-rBST treated milk.



Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.