

# Functional Compound Butters

## Compound Butter Systems Platform

Breakthrough flavor delivery products that come in solid form but create a uniform and delicious sauce when heated.

### Features & Benefits

- Simply sauté or microwave to activate flavorful finish
- Customizable flavor profiles for sweet or savory dishes
- Easy to apply BOH – just heat & serve!
- Cost-effective & simple way to diversify your menu
- Made with 100% real butter... every single time



**54% of butter-eating consumers say that nothing can compete with the flavor of butter.**  
- Datassential, 2023







## Why Operators Love Functional Compound Butter Systems

### Trending on Menus



Spicy and indulgent flavor mashups paired with butter are on the rise including buffalo, garlic parmesan, hot sauce, miso, and more.

*Datassential, 2023*

### Delivers Innovative Flavor



20% of consumers say they would be willing to pay more for innovative dairy flavors.

*Datassential, 2023*

### A Back of House Staple



42% of operators consider butter to be more important to their BOH operation vs. FOH.

*Datassential, 2023*

### Butter Makes It Better



59% of operators use butter or butter-like ingredients for sautéing or frying.

*Datassential, 2023*