

Compound Butters

Rubix Foods Compound Butter Systems

A versatile yet flavorful addition to any menu, no matter the application or daypart.

Features & Benefits

- Customized flavor profiles from oh, so sweet to nice & savory
- Highly cross-functional, offering unlimited menu versatility
- Keep it real with 100% Real Butter® – no margarine or oil added (unless you're into that, and then cost-optimized versions are available)
- Stay competitive and increase brand exposure with flexible packaging options and private labeling capabilities



20% of consumers want to see more flavored butters on menus. - Rubix Foods, Menu Concepts + Cravings Survey, October 2025





Why Operators Love Compound Butter Systems

Trending on Menus



Flavored butters like Chipotle Butter, Honey Butter and Parmesan Butter are expected to grow on U.S. restaurant menus over the next 4 years.

Datassential, MenuTrends, 2026

Deliver Innovative Flavor



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

Datassential, 2023

Sweet, Savory, and Versatile



Among operators who use butter regularly, 50% use it for savory applications and 43% use it for sweet applications.

Datassential, Cheese & Dairy Keynote Report, 2023

Nothing Competes with Butter



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

Datassential, 2023



You Gotta Read It to Believe It

Scan to view our Compound Butters Case Study!