

Anhydrous **BUTTERFAT**

 **REAL BUTTER
POPCORN TOPPING!**

*When only the best will do—
your customers will notice!*

Anhydrous Butterfat is quite a mouthful, no pun intended, especially when you're trying to describe it to your customer. The term has been handed down for over 40 years and maintains a familiarity in the concession industry. A simpler description is that this product is *Real Butter* with the water and milk solids removed, leaving pure butterfat. This is important because the product requires no special handling, no refrigeration, has a shelf-life of 12 months and does not make the popcorn soggy like 'store bought' butter.



We Pop & Top America's Popcorn

(800)635-0436

www.popntop.com

Reno, Nevada

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Anhydrous BUTTERFAT

REAL Butter Topping

Anhydrous Butterfat is Real Butter with the water and milk solids removed, leaving pure butterfat. It requires no special handling, no refrigeration, has a shelf-life of 12 months and does not make the popcorn soggy like store bought butter.

Leaders in the Concession Industry

At Odell's we know popcorn. We've been helping theatres pop it and top it right for over 40 years. Popcorn is our passion, and we are proud to make the products that make popcorn taste perfect. Top your popcorn with Odell's Anhydrous Butterfat/REAL Butter for the best tasting popcorn.

When asked, patrons prefer the taste of REAL Butter on their popcorn. Why not give them what they ask for? Why not give them the perfect popcorn?

The full, rich, natural flavor of Odell's Anhydrous Butterfat makes it the people's choice. Odell's Anhydrous Butterfat is a REAL Butter concentrate. It is produced naturally by using a unique process that physically removes all the water, curd and whey. NO salt, artificial flavorings, coloring or preservatives are added.

FACTS YOU SHOULD KNOW

- Shelf Life—12 Months (From Manufacture Date)
- No Refrigeration Required
- Recommended Storage: 40° F–65° F
- 99.95% Pure Butter Concentrate
- 25% Greater Yield Than Grade-AA Butter
- No Sediments—No Separation
- No Salt Or Artificial Ingredients Added
- Will Not Scorch Or Burn
- Ready-To-Use

PHYSICAL PROPERTIES

- Melting Point: 98° F
- Smoke Point: 325° F
- Flash Point: 540° F
- Texture: Smooth & Waxy
- Color: Light Golden To Light Yellow

INGREDIENTS

Pasteurized Cream

SPECIFICATIONS

- Moisture: Not More Than 0.1%
- Peroxide Value: Not More Than 0.5meq/1000g

Nutrition Facts

Serving Size: 1 Tbsp (14g)

Amount Per Serving	
Calories:	130
Calories From Fat:	130
	% Daily Value*
Total Fat 14g	22%
Saturated Fat 9g	45%
Cholesterol 40mg	13%
Sodium 0g	0%
Total Carbohydrate 0g	0%
Protein 0g	0%
Vitamin A	10%

Not A Significant Source Of Dietary Fiber, Sugars, Vitamin C, Calcium Or Iron

*Percent Daily Values Are Based On A 2,000 Calorie Diet

PACKAGING

- 4/10 Lb Jugs Per Case
 - Fluid Cap: 5.19 Gal
 - Net Wt: 40.0 Lb · Gross Wt: 43.0 Lb
 - Cube: 1.3 Ft³
 - Product Code: BF410
 - UPC Code: 0 49772 00101 3
- 35 Lb Bag-In-The-Box
 - Fluid Cap: 4.38 Gal
 - Net Wt: 35.0 Lb · Gross Wt: 37.8 Lb
 - Cube: 0.824 Ft³
 - Product Code: BF035
 - UPC Code: 0 49772 00111 2
- 19 Lb Bag-In-The-Box
 - Fluid Cap: 2.38 Gal
 - Net Wt: 19.0 Lb · Gross Wt: 21.0 Lb
 - Cube: 0.55 Ft³
 - Product Code: BF019
 - UPC Code: 0 49772 00112 9



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