



BALDOR ESSENTIALS: BUTTER

GOOD

GRASSLAND DAIRY | WI, USA

Unsalted Butter 80%

DABUT3EA | 1 LB

Unsalted USDA grade AA butter, kosher



Unsalted Butter 80%

DABUT9 | 55.12 LB

Unsalted USDA grade AA stick butter, kosher



- Started in 1911 by the Wuethrich family, fifth generation owned and operated
- Sustainability efforts: All of water used in the production process is 100% recycled to support their flagship plant operations. The process produces 850,000 gallons of water a day and saves the potential use of millions of gallons of water per year.

BETTER

CABOT CREAMERY | VT, USA

Unsalted Butter 80%

DABUT3A | 36 X 1 LB

Unsalted butter, named "Best American-Style Butter" in 2022 by *Bon Appetit* magazine

- Founded in 1919, when 94 farmers in Cabot, VT, joined together to form the co-operative
- Cows eat corn silage, grass silage, pasture, and dried hay; no growth hormones/rBST free
- Sustainability efforts: Working with Green Mountain Power, cow waste is converted into energy, allowing Cabot to provide 300+ local VT families with electricity. Half the water used at Cabot is upcycled from milk, reducing municipal potable water usage by 277,400 gallons annually. B-Corp certified.



BEST

PLUGRA | WI, USA

Unsalted Butter 82%

DABUT11 | 36 X 1 LB

Unsalted, European-style butter, 82% butterfat, 100% American milk

- Owned and operated in the US by Dairy Farmers of America (DFA), an organization of family farmers from across the country
- Made with a higher butterfat content than most American butters
- Sustainability efforts: DFA uses renewable energy methods such as wind turbines, solar power, and methane digesters that convert animal manure to energy



Grades of Butter

To be graded, butter is scored on four characteristics: flavor, body, color, and salt. According to the USDA, the grades are as follows:

GRADE AA: the highest grade; it has a fine, highly pleasing butter flavor. It is smooth, creamy, easy to spread, and made of high-quality cream.

GRADE A: has a pleasing and desirable butter flavor, meaning it may have a stronger flavor and is slightly coarser than Grade AA.

GRADE B: has a fairly pleasing butter flavor; it isn't as fresh as AA or A and can be crumbly or sticky. Baldor does not carry Grade B butter.

American vs European-Style Butter

- The USDA defines butter as having at least 80% fat; the European Union defines butter as having between 82 and 90% butterfat and a maximum of 16% water.
- Butter with a higher fat percentage is more expensive to make, hence more expensive for the consumer.
- The highest-quality label given to butter in France is the Protected Designation of Origin (PDO). It guarantees that the product has been produced using regional ingredients and traditional manufacturing methods.

Salted vs Unsalted Butter

Salted butter has about 1/4 teaspoon of salt added for every 4 oz of butter. Because salt is a preservative, salted butter has a longer shelf life.

Color: Pale yellow

Taste: Slightly piquant notes amongst mild cream flavor

Uses: Sautéing vegetables, making pasta sauces, scrambling eggs, or spreading on bread

Unsalted butter (a.k.a. sweet butter) has a mildly sweet flavor that's best for baking. Because it is not salted, you're left with the pure taste of churned cream, allowing more control over the flavors in baked goods.

Color: Pale yellow

Taste: Mellow sweet cream flavor

Uses: Baking cookies, cakes, pancakes, bread pudding, or enriched breads

