



# 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

