

ButterBuds®

Making the Most of
Mother Nature



We are Butter Buds

Naturally Delicious

Butter Buds® dairy concentrates and ingredients are the favorite of food manufacturers the world over.

Fresh from Wisconsin, "America's Dairyland," Butter Buds is your choice for a healthy route to enhancing the flavor of your products. Made with real butter, cream and cheese in strengths up to 400 times the original, Butter Buds helps you cut costs and improve your flavor threshold.

While butter, cream, and cheese concentrates have long been our specialties, today we offer CocoaButter Buds®, Dried Beer Extract, Olive Oil Buds®, Butter Buds-Bacon™ and beyond. There's a Butter Buds product for your every need.

In our test kitchen and R&D lab, we work closely with our customers to advance the art and science of flavor technology, producing healthy, beneficial and economical products and customized solutions for you.

A TRADITION OF QUALITY.
FROM OUR FAMILY TO YOURS.



Portrait of a family

The tradition continues as John, Tom and Bill Buhler lead operations at Butter Buds.

In the mid 1960's company founder Allen Buhler learned of research at the University of Wisconsin which produced concentrated dairy flavors via the use of enzymes. Thus began a 15-year quest to perfect the process and create a commercially marketable product.



By the late 1970's, a rich tasting, healthy butter product called Butter Buds® was born. Cumberland Packing Corp. bought the rights to Butter Buds and took responsibility for its retail marketing, and Allen managed Butter Buds as an ingredient and food service product. In 2013, the Butter Buds division business transitioned to corporate status as Butter Buds Inc.

Today, Butter Buds Inc. is the global market leader in dairy flavor concentrates. In partnership with our customers, we continue to push the boundaries of flavor technology to produce innovative flavor products and customized flavor solutions.



Butter Buds

Benefits

Healthy. Delicious. Economical.

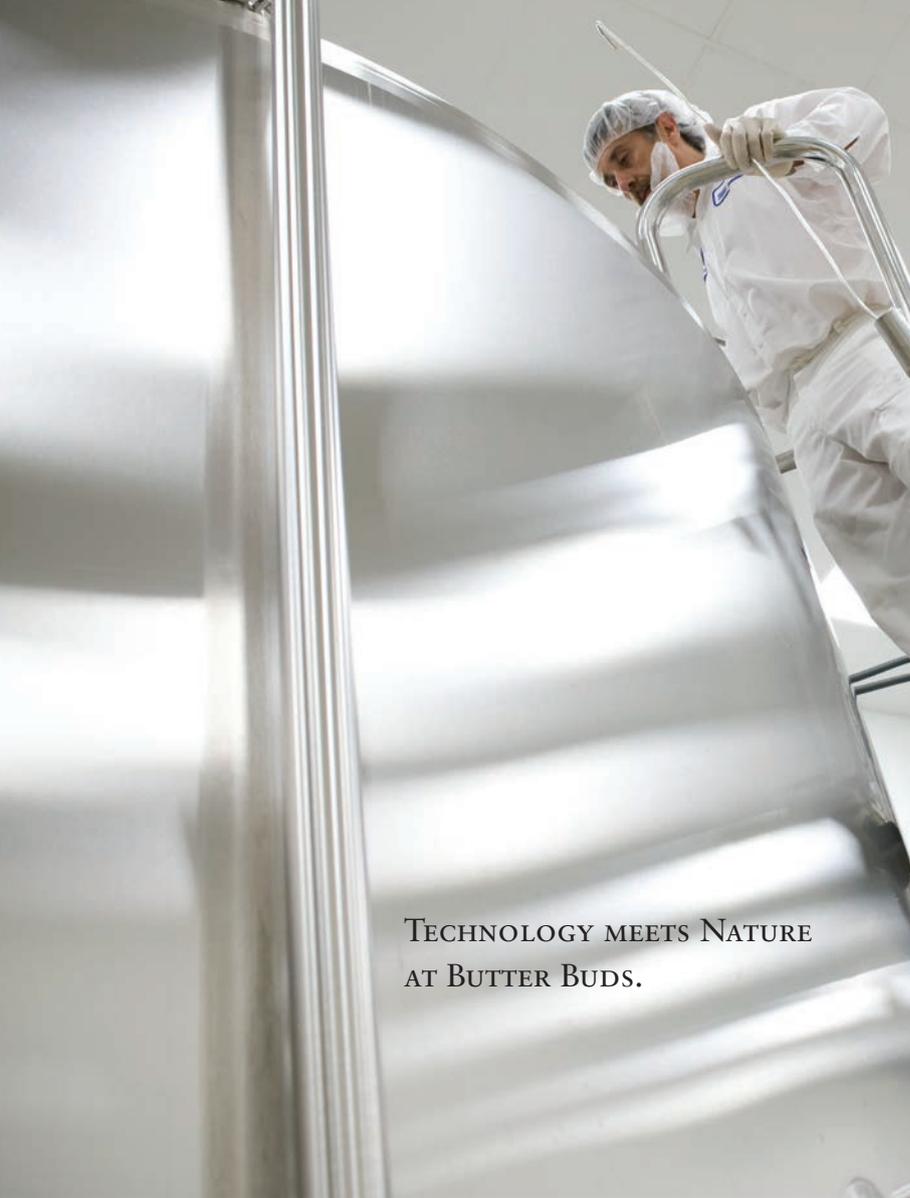
Butter Buds® The Healthy Alternative

- Cost effective
- Nutritious
- Negligible trans and saturated fat
- Superior mouthfeel
- No fat and low fat solutions
- Rich and flavorful
- Mask off notes from added proteins, sweeteners and other additives
- Kosher and Halal certified
- Low in fat and cholesterol
- Available in certified organic varieties
- Long shelf life. No refrigeration required on all powdered products

WE START WITH THE HIGHEST QUALITY INGREDIENTS.

Our raw materials arrive fresh from nearby Wisconsin farms and are carefully processed to retain their fresh flavor and nutrients.

Our growing Organic line furthers our commitment to offering flavor alternatives and a clean label.



TECHNOLOGY MEETS NATURE
AT BUTTER BUDS.



Quality Assurance

A Watchword at Butter Buds®

Our commitment to quality and safety has earned Butter Buds the respect and trust of our customers and the industry as a whole.

Butter Buds is GFSI certified (SQF). Our facility is inspected annually by the Wisconsin Department of Agriculture, the FDA, as well as the USDA Dairy division.

We adhere to strict sanitary procedures both in-house and during transportation.

Constant monitoring of our processes ensures a consistent product for you.

Technology and Research

We find the flavor hidden within fat molecules and unlock it. We employ enzyme modification and encapsulation technologies, delivering products to you in free-flowing spray-dried powders and convenient pastes.



We apply our technology to flavorful fats found in butter, cream and cheese to create a flavor up to 400 times the intensity of the original.

We use similar technology to produce specialty products made with beer, cocoa butter and olive oil.

FINDING THE TASTES OF TOMORROW



Take a Glimpse Inside Our Applications Kitchen

Our in-house Applications Kitchen is where we test our products in your products.



Butter Buds

help mask off notes
in breakfast bars and
other nutritionally
enhanced products.

Customers from around the world work closely with our Butter Buds® in-house staff of food scientists, nutritionists and applications technologists to create new and more effective uses of our products.

Exploring new formulas and techniques to improve your products as well as enhance your bottom line, our team will work with you on your projects as well as independently. Whether it's reformulating an existing product or creating a new one, we're ready to assist you.



When you need to deliver rich flavor with minimal fat, Butter Buds is your partner in making the world a tastier place. Our concentrates generally contribute less than 0.1% fat to your finished product.



Low fat doesn't mean reduced flavor. Use Butter Buds for rich, delicious products.

Butter Buds

An Application for Every Taste Bud

You'll find Butter Buds® products in everything from bakery to beverages, from frozen foods to sauces and dressings, snacks, soups and seasonings, confectionery concoctions and prepared meals.

There's no limit to the applications for Butter Buds.

- BEVERAGES
- CONFECTIONERY
- DRESSINGS
- DRINK MIXES
- MEATS
- PUDDINGS
- READY MEALS
- SAUCES
- SEASONINGS
- SNACKS
- SOUPS



Naturally Delicious

A PRODUCT FOR EVERY PALATE

Butter Buds®
Cheese Buds®
Cream Buds®
Buttermilk Buds®
CocoaButter Buds®
Dried Beer Extract
Olive Oil Buds®
Butter Buds-Bacon™
Organic Products

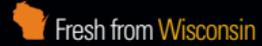




ButterBuds[®]

FOOD INGREDIENTSSM

A Division of Butter Buds Inc.



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BRINGING YOU RICH DAIRY CONCENTRATES
AND FUNCTIONAL FLAVOR INGREDIENTS.

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