

OUR BUTTER



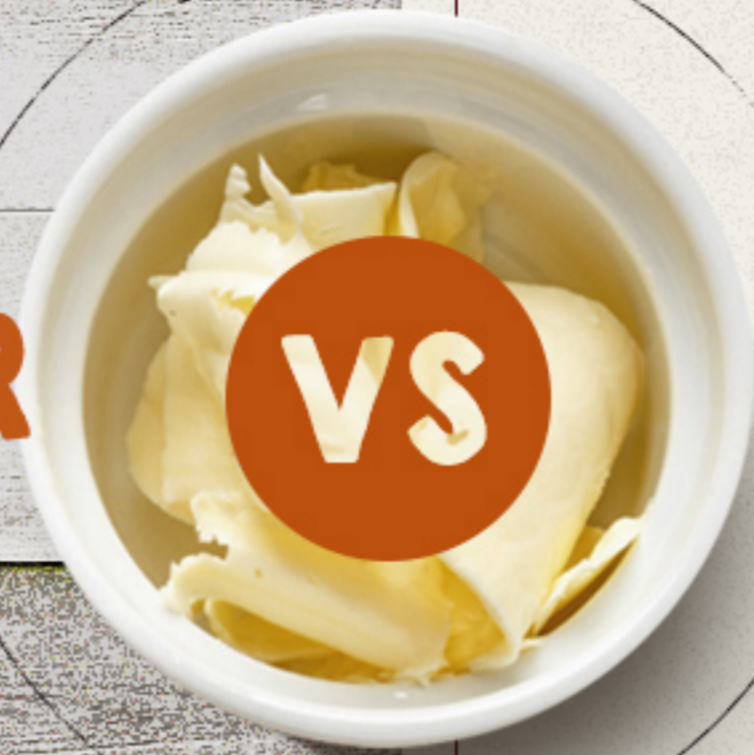
Our butter uses milk purchased directly from pasture-raised cows from family farms

BENEFITS OF HIGH BUTTERFAT:

- 1. **Flavor** - High butterfat butters enrich every dish it touches
- 2. **Texture** - Slow churning in small batches ensures a creamy texture
- 3. **Color** - When the cows eat fresh, pasture grass, their milk contains more antioxidant beta-carotene
- 4. **Health** - Higher saturated fat raises HDL (the "good") cholesterol



VS



MASS PRODUCED COMMERCIAL BUTTER



Commercial butter uses milk from "factory cows" that are confined to the inside of a barn or feedlot.

These cows are not allowed to roam outside, and many never see daylight.

With the sheer volume of butter produced, commercial butter does not use the slow churn butter making method.

This mass production process yields **only 80% butterfat**, resulting in a lighter, less rich, and pale product for cooking and baking.

GET REAL WITH REAL Butter



MinervaDairy.com



Look for it!

