



Violife 100% Vegan Plant Butter 1lb



Violife™ 100% Vegan Plant Butter Brick Salted and Unsalted 1lb Brick

Introducing Violife 100% Vegan Plant Butter: a high-performance blend of plant-based oils with exceptional butter-like taste and superior performance. Crafted to meet the demands of the professional kitchen.

GTIN:

Salted: 10011115002039

Unsalted: 10011115002022

All Product Information

Nutrition Details & Allergens

Ingredients

Salted	Unsalted
Palm and palm kernel oil, water, sunflower oil, salt, pea protein, sunflower lecithin, lactic acid, natural flavor, annatto (color), vitamin a palmitate.	Palm and palm kernel oil, water, sunflower oil, pea protein, sunflower lecithin, lactic acid, natural flavor, annatto (color), vitamin a palmitate.

Nutrition Information

Salted					
Nutrition Facts/ Información nutricional 32 Servings Per Container/ 32 Porciones por envase Serving size/ Tamaño por porción 1 tbsp/cda (14g) Amount per serving/ Cantidad por porción Calories/ Calorías 100	Amount per serving/ Cantidad por porción	% Daily Value/ % Valor Diario	Amount per serving/ Cantidad por porción	% Daily Value/ % Valor Diario	
	Total Fat/Grasa Total 11g	14%	Sodium/Sodio 85mg	4%	
	Saturated Fat/Grasa Saturada 7g	30%	Total Carbohydrate/ Carbohidratos Total 0g	0%	
	Polyunsaturated Fat/ Grasa Poliinsaturada 0.5g		Protein/Proteínas 0g		
	Monounsaturated Fat/ Grasa Monoinsaturada 4.5g		Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium. /No es una fuente importante de colesterol, fibra dietética, azúcares totales, azúcares agregados, vitamina D, calcio, hierro y potasio.		
	Vitamin A/Vitamina A	10%			

Unsalted					
Nutrition Facts/ Información nutricional 32 Servings Per Container/ 32 Porciones por envase Serving size/ Tamaño por porción 1 tbsp/cda (14g) Amount per serving/ Cantidad por porción Calories/ Calorías 100	Amount per serving/ Cantidad por porción	% Daily Value/ % Valor Diario	Amount per serving/ Cantidad por porción	% Daily Value/ % Valor Diario	
	Total Fat/Grasa Total 11g	14%	Sodium/Sodio 0mg	0%	
	Saturated Fat/Grasa Saturada 6g	30%	Total Carbohydrate/ Carbohidratos Total 0g	0%	
	Polyunsaturated Fat/ Grasa Poliinsaturada 0.5g		Protein/Proteínas 0g		
	Monounsaturated Fat/ Grasa Monoinsaturada 4.5g		Not a significant source of trans fat, cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron and potassium. /No es una fuente importante de colesterol, fibra dietética, azúcares totales, azúcares agregados, vitamina D, calcio, hierro y potasio.		
	Vitamin A/Vitamina A	10%			

Product Information

Description

Introducing Violife 100% Vegan Plant Butter Brick Salted and Unsalted 1lb Brick: a high-performance blend of plant-based oils with exceptional butter-like taste and superior performance. Crafted to meet the demands of the professional kitchen. Now available in Salted and Unsalted varieties to easily swap for all butter needs 1:1, from cooking to baking and everything in between. With a 25% higher smoke point than butter (380F), ideal for high heat applications like browning, grilling, and sautéed dishes. Reduce costs and complexity with one butter you can serve all of your guests: ideal for kosher, halal, dairy- and allergen-free cooking, but with truly delicious taste everyone will love. Better for business, better for guests, and better for the planet.

Packaging

36 count case / 16 OZ (1 LB) Bricks

Container

Case: L 15.88" x W 9.95" x H 8.01"

Product Number

10011115002039 SALTED

10011115002022 UNSALTED

Usage Information

Preparation

Ready to use.

Yield

1 Tablespoon serving size / 32 servings per brick / 1152 servings per case

Benefits

- Use 1:1 for butter
- Ideal for melting, cooking & baking
- Exceptional buttery taste
- No artificial flavors or preservatives
- Vegan, dairy free, soy free, gluten free, lactose free, nut free, halal & kosher parve
- 0g trans fat per serving & cholesterol free (vs. dairy butter, which contains 0.5g trans fat and 31mg cholesterol per serving)
- Less than half the carbon footprint of dairy butter

Storage

Keep refrigerated for best quality. Best if used by date on packaging.

Tips

Use 1:1 for butter in any recipe. Spread on breads for warm or cold sandwich applications. Bake into perfect, you'd-never-know-it's-vegan pastry, from croissants, danishes & kouign-amanns to cakes, cookies, frostings and more.

Also ideal for high-heat applications like applications like sauté, grilling, and roasting. Toss with pasta and sage, glaze fresh steamed vegetables, or fold into creamy comforting mashed potatoes. Serve alongside your bread or pastry basket. Add a slice when cooking grains like rice or quinoa to bring out richness and flavor.