- Butter Facts -

**Butter is made from simple ingredients**
- Cream & Salt

**Real butter must contain at least 80% milkfat**

**Wisconsin has 13 butter processing plants**

**Wisconsin is one of the top 2 butter producers in the U.S.**

**Freeze butter**
- In original packaging inside resealable bags.
- Salted butter will freeze for 12 months — unsalted for 4 months.

**Unsalted & Whipped**
- Store in refrigerator in original packaging.

**Thawing butter**
- Thaw in the refrigerator for 6 to 7 hours.
- Use thawed butter within 1 month for freshness.

**Create your own compound butter**

**Step 1: Soften butter**
- Start with 2 sticks (or 1 cup) softened butter in a mixing bowl.

**Step 2: Select savory herbs**
- You can make your compound butter savory with herbs like thyme, oregano, rosemary, garlic, and more.

**Step 3: OR Choose sweet ingredients**
- You can make it sweet with ingredients like orange zest, cinnamon, cranberries, or honey.

**Step 4: Mix**
- Add ingredients to softened butter and mix.

**Step 5: Wrap & Refrigerate**
- Form a log, store in plastic cling wrap, and refrigerate until use.

**Step 6: Serve**
- Serve alongside fresh rolls, use to create a pasta sauce, or add on top of grilled meat or veggies!

**On average, Americans consume 6.5 pounds of butter annually**

**Salted butter**
- Salted butter can be stored in your refrigerator or even on your counter for a few days.

Salt helps keep butter fresh, even out of the refrigerator, provided your kitchen is kept at 70 degrees or lower.
- Once salted butter is softened, it should be used within one week.

Look for the Proudly Wisconsin Dairy badge on all your dairy products.

Sources:
- IRI Syndicated Sales Database
- Goboldwithbutter.com

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[WisconsinCheese.com/butter](https://wisconsincheese.com/butter)