



TRADITIONAL BUTTER

Our Campina Traditional Butter is a churned butter. Our long history of artisan knowledge ensures the superior quality and taste. Our butters are derived from fresh pasteurized cream supplied by our own member farmers. This guarantees the traceability of our products, as well as their excellent taste and quality.

Campina Traditional Butter is a natural product, which means its melting point and firmness change by the season. The product is softer in the summer and more firm during winter.

Many bakeries prefer Campina Traditional Butter for the production of their cake, brioche and biscuits. Campina Traditional Butter is also very suitable as an ingredient for ice cream.



Features

Reliability of supply

High quality

Origins traceable to our Dutch member farmers

Benefits

Assured operational continuity

Smooth-running processes

Low risk because of transparent source

