Danish Agro FARMS



PRODUCT PROFILE

BUTTER



BUTTER

Quality-Focused Sourcing | Rich Dairy Flavour | Hygienic Handling | Reliable Supply

Product Overview

Danish Agro Farms offers butter sourcing and supply solutions for food manufacturers, bakeries, confectionery producers, restaurants, hotels, wholesalers, distributors, and commercial kitchens.

Butter is a versatile dairy product valued for its rich flavour, creamy texture, and functional properties in cooking, baking, confectionery, and food preparation. It is widely used in bakery products, pastries, biscuits, sauces, desserts, spreads, and a variety of food formulations.

At Danish Agro Farms, our approach focuses on sourcing butter from suitable suppliers, reviewing product specifications, and coordinating supply according to customer requirements. We emphasise product identity, packaging integrity, appropriate storage, and relevant quality documentation to support product quality throughout the supply chain.

We aim to provide suitable butter supply solutions based on the required product type, fat content, intended application, packaging format, and agreed specifications.

Key Features

- Quality-Focused Sourcing: Butter sourced according to agreed product specifications.
- Rich Dairy Flavour: Characteristic buttery aroma and taste.
- Versatile Applications: Suitable for cooking, baking, confectionery, and food manufacturing.
- Product Options: Different butter types and grades may be available according to supplier availability.
- Bulk Procurement: Supply solutions for commercial and industrial customers.
- Customised Requirements: Product specifications and packaging coordinated according to customer needs.
- Documentation Support: Supplier specifications and certificates of analysis, where available.
- Appropriate Handling: Attention to storage conditions and packaging integrity.

Sourcing & Procurement

Danish Agro Farms works to source butter from selected suppliers according to availability, customer requirements, intended application, and agreed quality specifications.



Depending on availability, product options may include:

- Unsalted Butter: Suitable for applications requiring control over added salt.
- Salted Butter: Suitable for spreads, cooking, and recipes where a salty flavour is desired.
- Dairy Butter for Baking: Selected according to the fat content and functional properties required for bakery applications.
- Bulk Butter: Supply options for food manufacturers, bakeries, restaurants, and institutional kitchens.

Customers can discuss requirements for butter type, fat content, moisture, salt content, packaging, storage, and other relevant specifications before order confirmation.

Country of origin, product composition, and applicable documentation should be confirmed against the details for the specific supplied lot.

Product Specifications

Parameter Description

Product Name Butter

Brand / Supplier Danish Agro Farms

Product Category Dairy product

Product Type Salted or unsalted, subject to availability

Main Ingredient Milk or cream, according to product specification

Appearance Solid or semi-solid dairy product

Colour Creamy white to pale yellow

Aroma Characteristic buttery aroma

Flavour Rich, creamy, and characteristic of butter

Fat Content According to the selected product grade

Salt Content As specified for salted or unsalted butter

Moisture According to product specification and applicable standards

Country of Origin As declared for the supplied lot



Packaging According to supplier availability and customer requirements

Storage According to supplier instructions and product requirements

Quality Parameters According to agreed specifications and applicable regulations

Final specifications vary by product type and supplier. Fat, moisture, salt, microbiological criteria, and other relevant parameters should be verified using the product specification and certificate of analysis (COA), where available.

Quality Assurance: From Supplier to Customer

At Danish Agro Farms, our quality-focused sourcing approach aims to maintain product oversight from supplier selection through delivery.

1. Supplier Selection

Potential suppliers are assessed against relevant product, documentation, and commercial requirements.

2. Product Specification Review

Butter specifications are reviewed to determine suitability for the intended application, including baking, cooking, spreading, or industrial food production.

3. Documentation Verification

Available documentation may include product specifications, certificates of analysis, allergen information, country-of-origin details, and applicable food-safety certificates.

4. Packaging Inspection

Packaging is checked, as applicable, for visible damage, seal integrity, product identification, and consistency with the agreed order.

5. Temperature-Controlled Storage

Butter is stored and transported under the temperature conditions specified by the supplier and applicable food-safety requirements. Refrigeration or frozen storage may be required depending on the product.

6. Batch Identification

Supplier batch information and available records can support traceability for individual supply lots.



7. Delivery Coordination

Product type, packaging, storage requirements, and delivery arrangements are coordinated according to the agreed purchase specifications.

Applications

Butter is widely used in:

- Cakes, biscuits, cookies, and pastries
- Bread, croissants, and other bakery products
- Puff pastry and laminated dough products
- Chocolate and confectionery applications
- Creamy sauces and savoury preparations
- Rice, pasta, and vegetable dishes
- Desserts, puddings, and sweet preparations
- Restaurants, hotels, catering, and commercial kitchens
- Food processing and industrial bakery manufacturing

Bulk Supply & Packaging Solutions

Danish Agro Farms supports business customers seeking butter for food manufacturing, bakery production, wholesale distribution, and commercial food-service operations.

Supply arrangements can be discussed according to:

- Butter type: salted or unsalted
- Required fat and moisture specifications
- Intended culinary or industrial