



one simple swap for the planet

Flora Plant B+tter is a 1:1 swap from dairy, so there's no change to how you operate. You can cook, bake, spread, mash and fry just as you would dairy, and lower the carbon footprint of your kitchen too.



Benefits for your kitchen



Rich, creamy taste



No allergens to declare



Dairy free



100% plant based



Palm Oil free



Gluten free



Good for the planet

75% less climate impact

Flora Plant B+tter has 75% less climate impact when compared to the equivalent amount of dairy butter.*



*Quantis LCA commissioned by Upfield Professional on Flora Plant Butter 250g in UK&I, 2022

cooks, bakes and spreads just like udder butter

It's easy to skip the cow when you have Flora Plant B+tter by your side. Functioning just like dairy, you can replace it 1:1 across your menu, creating efficiencies and allowing you to serve every diners' need.

From sautéing and braising vegetables to buttery bakes and silky sauces.

Try it for yourself



Chocolate Mousse



Cauliflower
Pistache



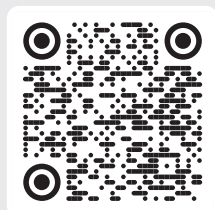
Tarte Tartin



Pesto Plant
B+tter



Ready to make the swap?



Try Flora Plant
B+tter today

Find out more at
violifeprofessional.com/en-gb/where-to-buy

