



Musselman's Apple Butter

You probably hear apple butter and think spreads for breads and pastries, but Musselman's® Apple Butter actually presents a rare opportunity for foodservice: The ability to add unexpected flavors in a healthier way as apple butter contains 0g fat per serving.

Many Applications:


- Topping for ice cream, waffles, pancakes & pies
- Dip mixed with mustard, BBQ, horseradish, caramel, etc.
- Marinade for meatloaf & wings
- Glaze for beef, chicken, pork, ham, baked beans, etc.
- Sandwich spread
- Ingredient substitutes in monkey bread, spice cake, muffins, cinnamon rolls, casseroles, etc.





Product Details



Case Pack	Details	UPC	Product Code	
12/17 oz.	No HFCS	3732300201	FCABP1000MUS01	439858
12/28 oz.	No HFCS	3732300202	FCABP2000MUS01	439862
3/120 oz.	No HFCS	3732332530	FFABP0100MUS01	627366

Apple butter in your kitchen is a versatile ingredient that can be used in a wide variety of recipes across multiple day parts and menu parts. Apple butter has a rich, deep brown color and velvety consistency that results from its unique long, slow cooking process. In fact, the distinctive flavor and smooth texture means it offers the best blend-ability in your signature dishes.

FOR ADDITIONAL
INFORMATION:

CONTACT YOUR
REGIONAL SALES
MANAGER

For ingredient and nutritional information visit us at www.knousefoodservice.com

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