



Phase® Original Liquid Butter Alternative

Size: 3/1 Gal

Phase® Original delivers rich, buttery taste that’s not affected by high heat. It won’t burn, scorch, splatter, or foam during use and is versatile to use for seasoning, grilling or sauteing. Phase is also a good value – producing 25% more yield than melted butter or margarine and has a lower, more consistent cost vs. butter. Phase contains no artificial flavors, colors, or preservatives, and is allergen and gluten free. Available in convenient, shelf-stable, ready-to-use 1-gallon jug.

Ingredients & Allergens

Liquid and hydrogenated soybean oil, contains less than 2% of salt, sunflower lecithin, natural flavor, beta carotene (color).

Case Specifications		Each Specifications	
GTIN	10026700125239	GTIN	00026700125232
Pack Size	3/1 Gal	Pack Size	3/1 Gal
Case Gross Weight	25 lbs	Each Gross Weight	8.33 lbs
Case Net Weight	23.1 lbs	Each Net Weight	7.7 lbs
Case L,W,H	15.19 in, 8.06 in, 12.88 in	Each L,W,H	7.59 in, 4.92 in, 12.02 in
Cube	0.91 cu ft	Cube	0.26 cu ft

Preparation and Cooking

Ready to use.

Serving Suggestions

Use in place of melted butter for any cooking or serving application. Use as-is to sauté or season vegetables and proteins, brush onto bread, rolls, and pizza crust, or use as an ingredient in dipping sauces and other recipes.

Packaging and Storage

Ship and store at 35-80 F.

Product Code

15391PHA

Barcodes

Case Barcode



Each Barcode



Nutritional Facts

256 Servings per Container

Servings size **1.00 TBSP (14g)**

% Daily Value*

CALORIES 120

TOTAL FAT 14g 18.0%

• **SATURATED FAT 3g 13.0%**

• **TRANSFATTY ACIDS**

CHOLESTEROL

SODIUM 55mg 2.0%

CARBOHYDRATES

• **TOTAL DIETARY FIBRE**

• **TOTAL SUGAR**

• **ADDED SUGAR**

PROTEIN

• **POTASSIUM**

• **CALCIUM**

VITAMIN D

IRON

The complete Nutrition Facts Table can be found on the label of the packaged food.

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.