



Scotch Hands Butter Co.
Basil Lemon Garlic
Product Specification

100% all natural ingredients:

Grade AA Butter Lemon juice, Basil, Parsley, Garlic and Sea Salt.

Flavor Profile:

Upfront Lemon flavor then pronounced Basil and Garlic with a touch of heat.

Serving Size:

1 Tbsp concentrated flavor for finishing or cooking.

Serving Suggestions:

Fish, Shellfish, Poultry, Pasta, Vegetables, Rice and Potatoes.

Nutritional Information per portion

| | |
|---------------------|---------------------|
| Serving size | 1 Tbsp (14g) |
| Calories | 70 |
| Sat Fat | 4g |
| Total Fat | 7g |
| Fat calories | 60 |
| Sodium | 95mg |

Refrigerated Shelf Life:

4 months

Packaging:

Lightweight plastic tubs.

Tub Sizes / Case Pack:

**5 LB tubs packed 4 to a case
(Servings 160)**

**10 LB tubs packed 2 to a case
(Servings 320)**



Scotch Hands Butter Co.
Habanero Lime Cilantro
Product Specifications

100% all natural ingredients:

Grade AA Butter Lime juice, Cilantro, Orange Juice, Cider Vinegar, Sea Salt Parsley, Habanero Peppers

Flavor Profile:

Initial citrus flavor then Garlic, Salt and Cilantro followed by a lingering heat.

Serving Size:

1 Tbsp concentrated flavor for finishing or cooking.

Serving Suggestions:

Mussels and Steamers, Fish, Grilled Chicken, Pasta Steak, Hot Wings, Corn on the Cob, Mashed Potatoes and Rice

Nutritional Information per portion

| | |
|---------------------|---------------------|
| Serving size | 1 Tbsp (14g) |
| Calories | 60 |
| Sat Fat | 4.5g |
| Total Fat | 7g |
| Fat calories | 60 |
| Sodium | 95mg |

Refrigerated Shelf Life:

4 months

Packaging:

Lightweight plastic tubs.

Tub Sizes / Case Pack:

**5 LB tubs packed 4 to a case
(Servings 160)**

**10 LB tubs packed 2 to a case.
(Servings 320)**



Scotch Hands Butter Co.
Wasabi Soy Lemon
Product Specifications

100% all natural ingredients:

Grade AA Butter Soy Sauce, Water, Wasabi Powder, Lemon Juice, Black Pepper

Flavor Profile:

A touch Salt with pronounced heat and a mild Lemony finish.

Serving Size:

1 Tbsp concentrated flavor for finishing or cooking.

Serving Suggestions:

Salmon, Tuna, Shrimp, Poultry, Steak, Peas and Mashed Potatoes

Nutritional Information per portion

| | |
|---------------------|---------------------|
| Serving size | 1 Tbsp (14g) |
| Calories | 60 |
| Sat Fat | 4.5g |
| Total Fat | 7g |
| Fat calories | 60 |
| Sodium | 270mg |

Refrigerated Shelf Life:

4 months

Packaging:

Lightweight plastic tubs.

Tub Sizes / Case Pack:

**5 LB tubs packed 4 to a case
(Servings 160)**

**10 LB tubs packed 2 to a case
(Servings 320)**



Scotch Hands Butter Co.
Balsamic Shallot Herbs
Product Specifications

100% all natural ingredients:

Grade AA Butter Balsamic Vinegar, Shallots, Olive Oil, Honey, Sea Salt, Thyme, Sage and Black Pepper

Flavor Profile:

First impression is sweetness with slight acidity followed by Sage and Thyme notes and slight heat.

Serving Size:

1 Tbsp concentrated flavor for finishing or cooking.

Serving Suggestions:

Steak, Pork, Poultry, Lamb, Veal, Asparagus, Green Beans and Potatoes.

Nutritional Information per portion

| | |
|---------------------|---------------------|
| Serving size | 1 Tbsp (14g) |
| Calories | 60 |
| Sat Fat | 4g |
| Total Fat | 7g |
| Fat calories | 60 |
| Sodium | 85mg |

Refrigerated Shelf Life:

4 months

Packaging:

Lightweight plastic tubs.

Tub Sizes / Case Pack:

**5 LB tubs packed 4 to a case
(Servings 160)**

**10 LB tubs packed 2 to a case
(Servings 320)**



Scotch Hands Butter Co. Company Bio

Scotch Hands Butter Co was founded in 2008 by Steve Ferri and Niels Nielsen after the two cooked together at a local farm to table restaurant in Saugerties NY.

Named after the artisan paddles used in old time butter making, Scotch Hands Butter Co. strives to capture old time sensibility with modern taste versatility and convenience. Scotch Hands butters are produced in NY's Hudson Valley, using high quality 100% all natural ingredients and no preservatives.

Scotch Hands gourmet compound butters are chef designed to make great tasting food, fast, easy and consistent every time. Our butters help create endless possibilities for any professional kitchen.

Co Founders

Steve Ferri:

Started cooking professionally 25 years ago. Trained at Peter Kump's Cooking School in NYC, Steve has cooked in Manhattan; Bedford, NY; Santa Fe, NM; and Saugerties, NY. He has made numerous live on-camera appearances as the "Fox News Channel Resident Chef," and has worked in production on the Food Network's "Cooking Live with Sara Moulton." Besides cooking professionally Steve has spent 14 years in the TV news business working on stories from OJ Simpson trial, 9/11 to Hurricane Katrina. Steve lives with his wife and daughter in Marletown, NY.

Niels Nielsen:

Has over 25 years cooking experience from coast to coast. Starting in Los Angeles, CA and ending up in the Hudson Valley in NY. Locally Neils has cooked at the Bear Café in Bearsville, NY before starting and co-owning two restaurants in Woodstock, NY. Currently Niels is the Chef/Owner of Fez in Saugerties, NY. In the past he has had a line of condiments and has spent 5 years working in the front of the house. Niels lives in Saugerties, NY.

For more information, write us at: info@scotchhandsbutterco.com