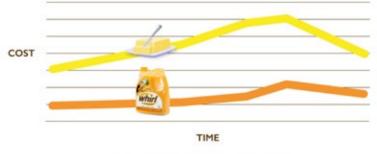


## A delicious, cost effective and healthier alternative to butter!

Whirl butter alternatives are a great choice for schools and colleges. They contain up to 82% less saturated fat than butter, and cost up to 72% less. Vegan society registered; they can be used right across the menu.









- Long shelf life
- Available via Brakes on code 100261
- Dispensing pumps available for portion control to ensure cost efficiencies - please email uk.whirl@aak.com with your school name and address to order your equipment.















## School meals must be balanced, nutritious and healthy, as well as low in salt, sugar and saturated fat.

Whirl butter alternatives are a great choice for the education sector. Convenient and versatile, they provide rich, buttery flavour, but with health and cost saving benefits. Use them wherever you would use butter – as an ingredient, or when you're baking, grilling, roasting, glazing or sautéing. They don't need to be stored in the fridge.

The Whirl range can be used across your menu, from breakfast to lunch, dinner and dessert.

## Looking for inspiration?

	Monday	Tuesday	Wednesday	Thursday	Friday
BREAKFAST	Scrambled egg muffins	Breakfast panini	Bacon waffles	American pancakes	BZT
MAINS	Cauliflower cheese	Fish pie	Garlic, tomato and cheese pizza	Hearty minestrone soup	Chicken curry
DESSERTS	Jam & coconut sponge	Chocolate marble cake	Cherry Bakewell flapjack	Sticky ginger puds	Rocky Road