

PERFECT FOR
SPREADING, BAKING & COOKING



LIKE BUTTER BUT BETTER

Like butter...

- Through fermentation, we've replicated butyric acid, the core flavour component of dairy butter.
- Original Better melts at the same temperature as dairy butter, making it so much more than just a spread - it's the perfect companion to cook or bake with.

....but better

- Original Better is 7 times lower in emissions than dairy butter
- We use entirely natural ingredients and have 10-15g less saturated fat per 100g than dairy butter

CONTACT

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100% NATURAL INGREDIENTS





JORIS BIJDENDIJK

Head Chef of RIJKS & WILS (Both Michelin star restaurants)

"THE BEST PLANT BASED BUTTER I EVER TRIED"



SEBASTIAN FRANK

Head Chef at Hörvath (2 Michelin Stars)

"WILLICROFT BETTER IS A 1 TO 1 REPLACEMENT ON OUR MENU TO GIVE AN ALTERNATIVE TO DAIRY BUTTER, BECAUSE IT TASTES AND BAKES/FRIES JUST LIKE BUTTER."



ANNA NORDING

Co-Owner - Selma's Nordic Bakery

"WE USE THE BETTER IN OUR SIGNATURE SWEDISH CINNAMON ROLLS AS A MAIN INGREDIENT FOR BAKING AND TO REPLACE MARGARINE"