



whirl

It's time
to give it
a Whirl!

Whirl combines the authentic
flavour of butter with the
convenience of a liquid
vegetable oil.

Whirl cooks like butter but better

AAK
Foodservice



WHIRL RANGE
BUTTER
FLAVOURED
VEGETABLE OIL



**UNSALTED
WHIRL**
BUTTER
FLAVOURED
VEGETABLE OIL

Whirl is the UK's first-choice butter alternative loved by chefs and caterers.


A liquid vegetable oil with butter flavouring, Whirl offers all the convenience and health benefits of an oil, with a rich, buttery taste.

No spitting or scorching, no need to clarify, and no need to refrigerate – you can't beat Whirl for simplicity!

It's delicious in any sweet or savoury dish where the recipe calls for butter, and adds a touch of indulgence when used instead of vegetable oil or margarine.

Whirl is a health conscious alternative to butter, helping caterers to create dishes that are lower in saturated and higher in unsaturated fats.

www.giveitawhirl.co.uk



For recipes,
tips and ideas, visit
giveitawhirl.co.uk

Whirl is perfect for:

Shallow frying



Baking



Grilling



Sauces



Glazing



If a dish needs butter, give it a Whirl!



TASTE - Whirl tastes as good as butter due to its rich, buttery flavour!



COST - Whirl is more cost effective than butter and comparable to the cost of margarine.



CONVENIENCE
Whirl doesn't need to be refrigerated, it has 12 months' ambient shelf life, and it does not spit, scorch or burn.



HEALTH - Whirl has lower saturated fat than butter and it is higher in both monounsaturated fat and polyunsaturated fats.

For further information or to request a free sample of Whirl visit: www.giveitawhirl.co.uk

www.giveitawhirl.co.uk/free-sample