

Whirl: Providing menu solutions for conscious consumers

Whether it's a concern for the environment, a focus on healthier eating, or a food intolerance driving the need for more inclusive food on menus, caterers have to meet more dietary requirements than ever before.

However, by a using a delicious dairy-free butter alternative like Whirl across your entire menu, you'll only need one product in your kitchen to cover many different bases.

Butter Alternatives combining convenience, inclusivity, and great taste

With our Whirl plant-based liquid butter alternatives, you can easily provide all the great taste and richness of butter, but with none of the dairy.

Our Original and Unsalted varieties are registered with the Vegan Society, and can be used anywhere you would normally use butter in your kitchen – from sweet treats like desserts, to savoury sauces, breakfasts, and vegetable dishes.

Our **Garlic and Herb** variety is also plant-based and can be used to make everything from delicious vegan garlic bread, garlic mushrooms or mashed potatoes in minutes.













consumers consider themselves to be conscious

consumers

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A recent online survey discovered as many as of the general public have a dietary intolerance, such as dairy

Cambridge University Press



A UK hospitality survey found that

of respondents expect hospitality brands to take part in

sustainable practices

CGA Strategy >>

Research from Ipsos in 2022 found that 46% of Brits aged 16-75 are considering reducing their intake of animal products in the future, while 58% of adults now use at least one plant-based meat alternative in their diet. IPSOS >>

Healthier, cheaper, and more inclusive than dairy, a delicious Whirl butter alternative could be a great addition to your kitchen. CLICK HERE to get in touch, or request a free sample today.

