



Every THRIVE™ purchase helps reduce world hunger. Thriving Nations™ creates greater nutritional self-sufficiency around the world by teaching impoverished people how to diversify crops, increase food production, and create healthier dietary practices. Five percent of all THRIVE™ profits are donated to this cause.

THRIVE™



Buying and preparing quality food should be easy. With THRIVE™, it is! The THRIVE™ food line consists of convenient, versatile foods that are practical for daily cooking. Each product also has an extended shelf life, making THRIVE™ great for food storage. THRIVE™ foods are nutrient-rich and natural, so you can be confident you are providing your family with proper nutrition.

- T Grains
- H Vegetables
- R Fruits
- I Milk
- V Meat & Beans
- E Basics



Based on a trusted model.

Trusted Foods. A Trusted Standard. THRIVE™ provides high-quality, nutritious foods for both daily use and long-term storage.

CAUTION: This product contains an oxygen absorber that is not intended for consumption. Please discard the packet upon opening can.

Butter Powder

Preparation Instructions

Add small amounts of water to THRIVE™ Butter Powder until obtaining desired texture. For added flavor and texture, add a small amount of vegetable oil.

Chocolate Chip Cookies

(This is not a gluten-free recipe)

Ingredients:

- 1 c. THRIVE™ Butter Powder
- 2 ¼ c. THRIVE™ White Flour
- ¼ c. water
- 1 tsp. THRIVE™ Baking Soda
- ¾ c. THRIVE™ White Sugar
- 1 tsp. THRIVE™ Iodized Salt
- ¾ c. THRIVE™ Brown Sugar
- 1 c. chocolate chips
- 1 tsp. vanilla
- 1 c. chopped nuts (optional)
- 2 large eggs or THRIVE™ Whole Egg Powder

Beat butter powder and water until smooth. Add sugars, eggs, and vanilla; beat until creamy. Add flour, baking soda, and salt; mix well. Stir in chocolate chips and nuts.

Drop by tablespoon onto a well-greased cookie sheet. Bake at 350°F for 8–10 minutes.

Remove from cookie sheet immediately and cool on wire rack. Store in an air-tight container.

Makes 2 ½–3 dozen cookies.

Find recipes, planning tools, and more at www.EatThrive.com

Butter Powder

THRIVE™

BASICS



Butter Powder

531 SERVINGS



Serving Suggestion

Net Wt 37.4 oz 2.34 lb (1062g)

Butter Powder

THRIVE™ www.EatThrive.com

Nutrition Facts

Serving Size 1 tsp (2g)
Servings Per Container About 531

Amount Per Serving

Calories 15 Calories from Fat 10

% Daily Value*

Total Fat 1.5g **2%**

 Saturated Fat 1g **4%**

 Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 15mg **1%**

Total Carbohydrate 0g **0%**

 Dietary Fiber 0g **0%**

 Sugars 0g

Protein 0g

Vitamin A 2% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than: 65g 80g

Sat Fat Less than: 20g 25g

Cholesterol Less than: 300mg 300mg

Sodium Less than: 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Basics

Suggested Storage Amount:

Store a variety of cooking basics, including 60 pounds of sugar, 5 pounds of salt, and 10 pounds of cooking oil per adult per year.

Usage Suggestions:

Add butter powder to your cooked vegetables, cakes, instant rice, or any dish calling for butter.

Shelf Life: 5 Years

Best if used within 9 months of opening to maintain life sustaining nutritional value under optimal storage conditions.

Opened ___/___/___.

INGREDIENTS: BUTTER (SWEET CREAM, SALT, ANNATTO COLOR), NONFAT MILK SOLIDS, SODIUM CASEINATE AND DISODIUM PHOSPHATE.

CONTAINS: MILK.

PROCESSED IN A FACILITY THAT HANDLES MILK, EGG, SOY, WHEAT, AND TREE NUT PRODUCTS.



Distributed By:

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