

Butter Chef by St Claire Foods, Inc. Awarded NASFT Membership

Butter Chef™, by St. Claire Foods, Inc., the California-based, organic, flavor-infused butter and food-spread company, is now approved for membership in the highly prestigious National Association for the Specialty Food Trade organization (NASFT).

March 22, 2009 (FPRC) -- Butter Chef™, by St. Claire Foods, Inc., the California-based, organic, flavor-infused butter and food-spread company, is now approved for membership in the highly prestigious National Association for the Specialty Food Trade organization (NASFT).

NASFT, an International, not-for-profit business trade organization, comprised of specialty food manufacturers from all over the world, imposes strict guidelines for membership. Being accepted into the organization is both a challenging and highly competitive endeavor. Membership is made up of only 3,000 companies in the specialty food market worldwide.

St. Claire Foods is the first company to market certified organic flavored butter, also known as compound butter, finishing butter, chef butter, sauté butter, and beurre composé. Butter Chef™ founder, Jill St. Claire states, 'Being accepted into NASFT is very exciting for us. It's proof that we market highly desirable, unique organic products that are receiving positive industry and consumer recognition.'

Butter Chef™ will also be featured in Specialty Food Magazine's 2009, 'What's New, What's Hot' program, which features the NASFT Fancy Food tradeshow exhibitors. The program generates buyer awareness of the hottest products and industry trends. Jill St. Claire states: 'The Fancy Food tradeshow occurs twice annually. We're participating in the summer event in June at the Javits Center in New York City. This is a huge event with over 250 thousand products from 81 countries represented. All of the top industry representatives and thousands of consumers attend this event. It's a huge honor that we've been invited to particulate in this function'.

Butter Chef™ crafts each of its unique taste combinations using a proprietary process of compounding organic, sweet-cream butter with savory herbs and spices, succulent fruits, zesty vegetables, crunchy nuts, and ripe berries. Every Butter Chef™ product contains only all natural and organic ingredients – devoid of preservatives, artificial flavors, colors, or sweeteners -- produced in harmony with nature by small, organic dairies, farmers, and suppliers.

Contact Information

For more information contact Jill St Claire of Butter Chef by St Claire Foods, Inc.
(<http://www.butterchef.com>)
1.888.435.5156

Keywords

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