

BARNEY • BUTTER •



Local California Almonds are blanched then driven a few miles down the road from our local farmers to our Barney Butter plant in Fresno, CA.

Almonds and ingredients for Barney Butter are received, rigorously scanned for quality, and sorted for production at the plant.

We roast our almonds **On-Site** to control for color, texture, flavor, and moisture. We carefully craft our butter to have the absolute best qualities!

Almonds immediately are milled (using our proprietary grinding process) and blended with ingredients, depending on the batch being produced.

Now, this perfect batch of Barney almond butter flow through a kettle to be stirred and cooled.

Jars prepped and ready are filled with the freshly roasted, ground, and blended batch of Barney Almond Butter. The jars are then capped with a tamper seal and securely sealed – almost ready-to-go.

Finally, the fresh batch of Barney Butter is packed, by hand, in to boxes in preparation for shipment to your local retailer (or directly to you!)

Overall, **Made Better.**

