

Quality



Butterfield Foods is a
USDA-inspected facility.
We employ a veteran
team of Quality
Assurance professionals,

led by a PhD in microbiology, who
oversees its Hazard Analysis and
Critical Control Point (HACCP)
program. Reviewed weekly, this
program is updated to ensure that
food safety issues are anticipated by
the entire organization.

We are proud of achieving SQF 2000
Level 3 Certification. This assures you
that our processes have passed
rigorous international standards for
food safety and quality, including
HACCP. SQF is one of the few
certification programs outside Europe
recognized by the Global Food
Safety Initiative (GFSI).

We operate our own in-house labora-
tory for contact surface plate testing.
External labs are used for pathogen
testing. Third-party auditors also re-
view our programs. Butterfield Foods
adheres to a Quality Policy of "on-
time, defect-free." To a customer, this
means the company will provide



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Butterfield Foods

Custom Food Production

... where quality,
consistency and
reliability hit the mark



... we'll respond quickly to your R & D requests

About us

Based in the heart of the Midwest, Butterfield Foods is a USDA inspected, private label manufacturer of fine foods. The Noblesville, Indianapolis-based company has been in business since 1981, creating entrees, sandwiches, soups, sauces, hand-pulled meat products, side dishes and salads for customers both large and small. Our client roster includes multi-unit restaurants, military bases, convenience stores and grocery stores.

Quick Facts:

- SQF 2000 Level 3 Certified
- HACCP certified
- USDA certified and inspected
- Gluten-free assembly certification
- Microbiological testing on site
- 60,000 square-foot plant

We love what we do, and so do our customers. It's why we've been in the custom food business for more than 30 years. And it's why you'll love working with us, too.

What we do



Vegan blackbean chipotle patties

Whether you're in need of entrees or sides, pot pies or proteins, gluten-free or vegan, Butterfield has the expertise to create any type of product you need.

Our capabilities include:

- Steam-jacketed kettles
- Cryogenic freeze tunnel
- Modified Atmosphere Packaging
- Variety of Ovens
- High-speed Sandwich Lines
- Assembly
- Recipe Commercialization
- Nutritional Analysis
- Kit Assembly
- Boilable pouches 1.25#-8.0#
- Trays from 1.0#-5.0#
- Skin Packs
- Resealable Tubs
- Cartons
- Custom recipes

R & D

At Butterfield Foods, we thrive on challenge. You dream it, we make it happen. Led by one of the country's few certified research chefs, our R&D team finds solutions to problems that other custom producers won't tackle.



How do we make your hopes a reality? We start by listening. You tell us what you want, and our veteran team works quickly to come up with a product that meets only the highest standards. From concept to production, Butterfield Foods works closely with our customers to ensure that our chef-crafted, ready-to-eat foods always hit the mark.