Three different marks exist for using the AMPI corporate mark in close proximity with the tagline. These are the only accepted uses of the corporate mark next to the tagline.
AMPI butter fulfills consumer demand for food that is both wholesome and good to eat. At our butter-making facility in New Ulm, Minn., we make salted and unsalted butter in one-pound sizes for retail sales, in large portions for food preparation and in single servings for restaurant use.

QUARTERS
Designed for direct distribution to retail markets such as grocery and convenience stores.
36 – 1 lb quarters, salted
18 – 1 lb quarters, salted
18 – 1 lb quarters, unsalted

SOLIDS
The most economical way to use butter in cooking and baking applications. You will taste the difference.
36 – 1 lb solids, salted
36 – 1 lb solids, unsalted

CONTINENTALS
Individually wrapped in foil, these portion-controlled servings reduce waste and control cost. The finest restaurants prefer this attractive packaging.
4 – 4.25 lb continentals, 47 count, salted
4 – 4.25 lb continentals, 47 count, unsalted
5 – 3.4 lb continentals, 59 count, salted

CUPS
Sealed cups offer portion control without waste or labor. These re-servable cups are perfect for table-top service.
1 – 8 lb soft cups, 90 count
1 – 8 lb whipped cups, 90 count
1 – 10 lb whipped cups, 72 count

BUCKETS and TUBS
For easier spreading and melting, offer the distinctive taste of butter in whipped form. It’s available in buckets and tubs.
2 – 5 lb whipped buckets
8 – 3 lb whipped buckets
16 – 8 oz whipped tubs
16 – 8 oz salted butter tubs