

PERISHABLE BUTTER MANUFACTURING

Failed chilling can threaten butter stock.

You separate cream, churn butter and keep stock cold. Machinery repairs, contaminated output and temperature-sensitive inventory need different accepted production and storage terms.

RISKS WORTH DISCUSSING

- 01 Refrigeration failure spoilage
- 02 Churn and separator breakdown
- 03 Rancidity and quality claims



Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Commercial property

Insured creamery assets and stock after covered damage.



Products liability

Covered resulting harm from supplied butter products.



Equipment breakdown

Covered internal failures of accepted churns or separators.



Workers compensation

Work-injury benefits for eligible creamery employees.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com