

As a consumer, raw butter is a product that I would love to purchase from local dairy farms, who meet the standards for food safety. It's a nutrient-packed product already safely being sold in other states. Raw butter has an excellent track record for food safety. The Centers for Disease Control (CDC) has a database tracking foodborne illness outbreaks from 1998 to 2016; during that time there was not a single foodborne illness outbreak attributed to the consumption of commercially produced raw butter. Neither have there been any foodborne illness outbreaks linked to raw butter consumption since 2016. The sale and or distribution of raw butter is currently legal in 11 other states, including California where one dairy, Raw Farm, formerly Organic Pastures Dairy Company, has sold over 2 million pounds of raw butter over the past 20 years without incident.