

Milk Fats

Butter with vanillin or carotene

Uelzena
Ingredients



Butter with added vanillin for rounding off the taste of pastry products or with carotene for an appealing color of the finished goods. Made from German branded butter (100% cow's milk). Milk fat content: 82%.



Use

- › Small baked goods, pastry products, butter cookies, savory baked goods
- › Pound cakes, short cakes, yeast-raised pastries
- › Butter crème, cream fillings and whipped masses
- › Chocolates and chocolate fillings

Product benefits

- › Smooth texture, easy to process and use
- › Fine vanilla flavor or appealing color in the final product
- › Imparts a pleasant mouthfeel in the final product
- › Delivers the typical “shortbread” texture in butter cookies

Product information

Product variations

- › Butter with vanillin
- › Butter with carotene

Legal name

- › Butter with flavor vanillin
- › Butter with color carotene

Ingredients

- › German branded butter, flavor: vanillin
- › German branded butter, color: carotene

Melting point

29–33 °C

Packaging

- › Block in HDPE film (no cardboard box): 10 kg
- › Block in cardboard box with HDPE liner: 10 kg, 25 kg
- › Wrapped Stick: 2.5 kg

Other packaging sizes are available upon request, for example cardboard boxes with product sizes adapted to your recipes or batch sizes. Please contact us for details.

Certificates

- › ISO 9001:2008
- › IFS (Higher Level)
- › Koscher
- › Halal

Peter H. Langner

Manager Sales Milk Fats

Phone +49 (0)581 806–5760

peter.langner@uelzena.de