

# Butter with vanillin or carotene



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
- › ISO 50001
- › IFS (Higher Level)
- › Kosher
- › Halal



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