

Butterfat with vanillin or carotene



Butterfat is made from pasteurized fresh cream or butter (100% cow's milk) after water and non-fat dry matter (milk protein, lactose and minerals) have been removed in a physical process. Milk fat content 99.8%, maximum water content 0.2%. Concentrated, full-bodied butter flavor.



Use

- › Bread, small baked goods, pastries, butter cookies
- › Pound cakes, short cakes, yeast-raised pastries
- › Butter crème, cream fillings and whipped masses

Product benefits

- › Creamy or buttery flavor in the final product – depending on the amount used
- › Nice color when using butterfat with carotene
- › Fine vanilla flavor when using butterfat with vanillin
- › Soft butterfat is very easy to meter/dose
- › Prolonged shelf life of the raw material compared to butter
- › Raw material must not be refrigerated (storage < 18 °C)
- › Contains the vitamins A, D and E
- › Concentrated butter is inherently free from lactose

Processing

Substitute butter in recipes by butterfat according to this formula: Replace 1,000g butter with 820g butterfat + 180g water or milk.

Product information

Product variations

- › Butterfat with vanillin (“fine” or “soft”)
- › Butterfat with carotene (“fine” or “soft”)
(whipped with nitrogen for easier metering/portioning)

Legal name

- › Butterfat/-oil with vanillin flavor
- › Butterfat/-oil with carotene flavor

Ingredients

- › Concentrated butter, flavor: vanillin
(if applicable: nitrogen)
- › Concentrated butter, color: carotene
(if applicable: nitrogen)

Melting point

30–34 °C

Packaging

- › Block in cardboard box with HDPE liner: 10kg, 20kg, 25kg
- › Disposable container with liner: 900kg
- › CHEP Pallecon returnable container with liner: 900kg
- › Stainless steel container: 1,000kg

Other packaging sizes are available upon request.

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