

Milk Fats

Cholesterol-reduced butter

Uelzena
Ingredients



This is a recombined butter that is made from butterfat (100 % cow's milk) and butter cultures. A large part of the cholesterol in the butterfat has been reduced in a patented, physical process. The cholesterol content of this butter is 35 mg per 100g (common butter: 215 mg). Milk fat content: 82 %. Full-bodied butter flavor.



Use

- › Bread, small baked goods, pastries, butter cookies
- › Pound cakes, short cakes, yeast-raised pastries with a high fat content
- › Butter crème, cream fillings and whipped masses
- › Chocolates and chocolate fillings
- › Ice cream
- › Ready meals
- › Soups and sauces
- › Bread spreads, spreads for sandwiches

Product benefits

- › Cholesterol content: 35 mg per 100 g (common butter: 215 mg)
- › Imparts a pleasant mouthfeel in the final product

Processing

Depending on the recipe, traditional butter is replaced by the same amount of cholesterol-reduced butter.

Product information

Legal name

Butter

Ingredients

Butter, color: carotene

Melting point

30–34 °C

Packaging

Block in cardboard box with HDPE liner: 10 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)



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