

Cholesterol-reduced butterfat



Cholesterol-reduced 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. The cholesterol is removed in a purely physical process that uses steam. Milk fat content 99.8%, maximum water content 0.2%. Cholesterol content: 42 mg per 100 g (common butter: 285 mg).



Use

- › Bread, small baked goods, pastries, butter cookies
- › Pound cakes, short cakes, yeast-raised pastries
- › Butter crème, cream fillings and whipped masses
- › Chocolate, pralines and chocolate fillings
- › Caramel, toffee, Ice cream
- › Confectionery products and desserts
- › Ready meals, Soups and sauces
- › For recombination with milk, yoghurt, cream, butter, cheese, etc.

Product benefits

- › Cholesterol content: 42 mg per 100 g (common butter: 285 mg)
- › Creamy or buttery flavor in the final product – depending on the amount used
- › Pleasant mouthfeel and melting behavior in chocolate, confectionery and ice cream.
- › Less fat bloom on the surface of chocolate
- › Prolonged shelf life of the raw material compared to butter
- › Raw material must not be refrigerated (storage < 18 °C)

Processing

- › Depending on the recipe, common butterfat is replaced by the same amount of cholesterol-reduced butterfat.
- › Substitute butter in recipes by butterfat according to this formula: Replace 1,000 g butter with 820 g butterfat + 180 g water or milk

Product information

Product variations

Butterfat

Ingredients

Concentrated butter

Melting point

30–34 °C

Packaging

- › Plastic bucket: 5 kg
- › Block in cardboard box with HDPE liner: 10 kg, 25 kg
- › Drum: 193 kg
- › Disposable container with liner: 900 kg
- › CHEP Pallecon returnable container with liner: 900 kg
- › Stainless steel container: 1,000 kg
- › Tank truck: max. 25,000 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 (Höheres Niveau)
- › Koscher

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