

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
- > 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
- > ISO 50001
- > IFS (Higher Level)



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