

Milk Fats

Lactose-free butter

Uelzena
Ingredients



Butter with 82 % milk fat - made from concentrated butter, skimmed milk and butter cultures (100% cow's milk) recombined into butter. The lactose has been converted enzymatically into glucose and galactose. The lactose content is below 0.1 %.



Use

- › Bread, small baked goods, pastries, butter cookies
- › Pound cakes, short cakes, yeast-raised pastries
- › 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

- › Smooth texture, easy to process and use
- › Full-bodied typical butter flavor, easy to digest for people suffering from lactose intolerance
- › For the production of lactose-reduced and lactose-free products
- › Imparts a pleasant mouthfeel in the final product
- › Delivers the typical "shortbread" texture in butter cookies
- › Contains the vitamins A, D and E

Processing

Depending on the application, the amount of butter as stated in the recipe is replaced by the same amount of lactose-free butter.

Product information

Legal name

Butter

Ingredients

Butter, lactase

Melting point

30–34 °C

Packaging

- › Block in cardboard box with HDPE liner:
10 kg, 25 kg
- › Wrapped plate: 2 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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