

Milk Fats

Milk fat compounds

Uelzena
Ingredients



We deliver milk fat compounds, developed according to customer's specifications based on cream, butter and/or fractionated or decolorized milk fat in the form of W/O or O/W emulsions for various food applications. The addition of other ingredients is possible. Melting behavior, melting point, fat content, etc. can be adjusted according to your specifications.



Use

- › Bread, small baked goods, pastries, butter cookies
- › Cream fillings and whipped masses
- › Chocolate, pralines and chocolate fillings
- › Ice cream
- › Confectionery products and desserts
- › Ready meals
- › Soups and sauces

Product benefits

- › Individually adjusted, functional pre-mix, precisely adapted to the respective final product and the existing production equipment – facilitates the production process
- › Addition of other ingredients right into the milk fat blend facilitates their use and with that the production process
- › Benefits under customs law in some countries compared to the import of common butter or common butterfat
- › Creamy or buttery flavor in the final product – depending on the type of milk fat compound

Product information

Product variations

To be developed according to customer's specifications

Legal name

Depending on the final composition.

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Depending on the final composition.

Packaging

Depending on the type of product, we pack your individual, customized milk fat compound in a range of packagings including cardboard boxes, drums, temperature-controlled stainless steel drums, CHEP Pallecon returnable containers, disposable containers with liners or loading into tank trucks. The selection is dependent on the type and nature of the respective product. Please contact us for details.

Certificates

- › ISO 9001:2008
- › IFS (Higher Level)

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