

Olein and stearin milk fat fractions with varying solid fat contents (SFI/SFC) obtained in a purely physical process. Available as recombined butterfat, customized milk fat mix with defined melting points, or as individual fractions. Milk fat fractions can be used in numerous applications.







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
- › Ice cream
- > Confectionery products and desserts
- Ready meals
- > Soups and sauces

Product benefits

- > Defined melting points, physical form and consistency of the butterfat
- Optimized for the respective application by defined melting points that comply with the final product and your application technology
- Creamy or buttery flavor in the final product depending on the amount used
- Oleins are characterized by a distinct butter flavor and an intense yellow color
- Pleasant mouthfeel and melting behavior in chocolate, confectionery and ice cream
- Concentrated butter is inherently free from lactose

Product information

Product variations

- > Hard Stearin, Soft Stearin
- › Olein, Super Olein, Top Olein

Legal name

Butterfat, fractionated or milk fat product

Depending on the product used and its application, a different name may be required (case-by-case assessment).

Ingredients

Concentrated butter, fractionated

Melting point

Between 10°C and 40°C depending on the composition of the fractionated butterfat or the type of individual fraction required.

Packaging

Plastic bucket, Block in cardboard box with HDPE liner, Drum, Disposable container with liner, Returnable container with liner, Stainless steel container, Tank truck (is dependent on the melting point)

Other packaging sizes are available upon request.

Certificates

› ISO 9001

› Kosher

> ISO 50001

› Halal

> IFS (Higher Level)



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