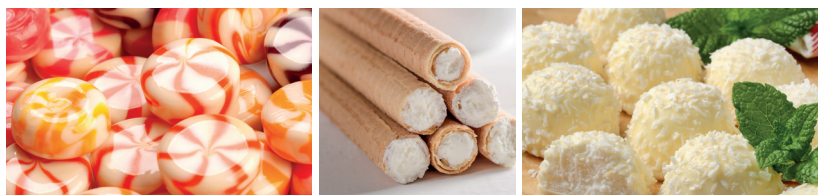




White butterfat is made from pasteurized fresh cream or butter (100% cow's milk) after water and non-fat dry matter (milk protein, lactose and minerals) have been removed. The typical yellow color of butter is removed in a deodorization step which is a physical process that uses steam. Milk fat content 99.8%. Maximum water content 0.1%.



Use

This colorless butterfat is in particular suited for baked goods and confectionery products in which the inherent color of the milk fat would have a detrimental effect on the color of the final product. If needed, the typical butter flavor can also be removed, for example for the production of flavored confectionery fillings or the recombination of certain cheeses.

- › Baked goods
- › Desserts, white creams
- › Cream toffees, swirled candies
- › Chocolate, white chocolates fillings, Ice cream
- › Soups and sauces

Product benefits

- › Creamy butter flavor or tasteless – depending on product type
- › Pleasant mouthfeel and melting behavior in chocolate, confectionery and ice cream.
- › No effect on the color of the final product
- › Pure natural product without additives = Clean Label ingredient
- › Prolonged shelf life of the raw material compared to butter
- › Raw material must not be refrigerated (storage <18°C)
- › Contains the vitamins A, D and E
- › Concentrated butter is inherently free from lactose

Processing

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

- › White butterfat
- › Tasteless white butterfat

Legal name

- › Butterfat
- › Butter oil

Ingredients

Concentrated butter

Melting point

30–34 °C

Packaging

- › Block in cardboard box with HDPE liner: 10 kg, 25 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.

Certificates

- › ISO 9001
- › ISO 50001
- › IFS (Higher Level)



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