

Milk Fats

Premium German Butter

Uelzena
Ingredients



Premium German butter with 82% milk fat content. Made from fresh, pasteurized cream (100% cow's milk). Full-bodied, pure butter flavor. Constant product quality all year long because of optimized processes.



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

- › Full-bodied, pure butter flavor
- › Smooth texture, easy to process and use
- › Pure natural product without additives = Clean Label ingredient
- › Imparts a pleasant mouthfeel in the final product
- › Delivery the typical "shortbread" texture in butter cookies
- › Contains the vitamins A, D and E



Premium German butter in Germany carries the quality seal "Deutsche Markenbutter". This means that the butter must meet strict requirements and that it is monitored on a monthly base by official control bodies. This inspection comprises the following criteria: pH, sensory properties (appearance, smell, taste, and texture), distribution of water and spreadability. Premium German butter must be produced in approved companies only. It is the highest quality grade for butter available in Germany.

Product information

Product variations

- › Mildly acidified butter
- › Sweet butter

Legal name

- › Premium German butter, mildly acidified butter
- › Premium German butter, sweet butter

Ingredients

German branded butter

Melting point

28–32 °C

Packaging

- › Block in HDPE film (no cardboard box): 10 kg
- › Block in cardboard box with HDPE liner: 10 kg, 25 kg
- › Wrapped Stick: 2.5 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 9001:2008
- › IFS (Higher Level)
- › Koscher
- › Halal

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