

Milk Fats

Recombined butter

Uelzena
Ingredients



Ideally suited as laminating butter for Danish and puff pastry doughs: recombined butter – made from concentrated butter and fractionated butterfat (100% cow's milk), if necessary, as well as butter cultures. Milk fat content 82% or more, depending on customer's specifications. Full-bodied, pure butter flavor. The specific production process ensures optimal product properties including defined melting points and a consistent product quality throughout the year.



Use

- › Croissants
- › Puff pastry, pies
- › Danish pastry

Product benefits

- › Smooth, plastic texture, easy to process and use
- › Easy to process on machines, high stability for safe processing
- › Optimal separation of dough and butter layers during laminating processes
- › Delivers optimal flaking and crumb
- › Supports a nice browning of the baked good
- › Full-bodied, pure butter flavor
- › Pleasant mouthfeel

Product information

Product variations

- › Laminating butter (butter for Danish pastry)
- › Laminating butter with increased slip melting point (croissant butter)
- › Laminating butter with added vanillin or carotene

Legal name

- › Butter
- › Butter with flavor vanillin
- › Butter with color carotene

Ingredients

- › Butter
- › Butter, flavor: vanillin
- › Butter, color: carotene

Note: the use of milk fat fraction in recombined butter does not need to be labelled.

Melting point

- › 36–38 °C (Croissant butter)
 - › 30–34 °C (butter for Danish pastry)
- Other melting points are available upon request.

Packaging

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

Certificates

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

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