Milk Fats

Recombined butter

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.

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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