



Quality advantages at a glance:

- controlled organic quality from Bavaria
- awarded with the organic label
- natural
- eco-friendly manufacture
- guaranteed high quality
- optimal plasticity
- simple and smooth processing
- fine butter flavour



DE-Eco-006
EU-Agriculture



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sweet cream butter in organic quality)	puff pastry butter plate in organic quality)	pure concentrated butter in organic quality)	sunflower oil in organic quality)
Ingredients:			
EU organic regulation	Bioland	EU organic regulation	EU organic regulation
Cream in organic quality	Bioland-Butter extra selected	Cream or butter extra selected in organic quality	Bio-Sonnenblumenöl
Fat content:			
82 %	82 %	99.8 %	99.9 %
Scope of use:			
shortcrust and yeast dough, batter and fine butter pastry	for puff pastry (croissant, puff and flaky pastry dough)	shortcrust and yeast dough (yeast braid, yeast Easter cake), choux pastry, English cake, Madeira cake, butter stollen	ideal fat addition for yeast dough, English cake, Madeira cake and batter
Net weight:			
4 x 2.5 kg	5 x 2 kg	10 kg block	10 l eco -box
(Eco certification):			
DE-Eco-006			
Processing temperature:			
18° - 20° C	16° - 18° C	20° C	-

To let the dough fly high

The Saumweber organic raw material range



Saumweber organic raw materials. Butter-fine baking fun.

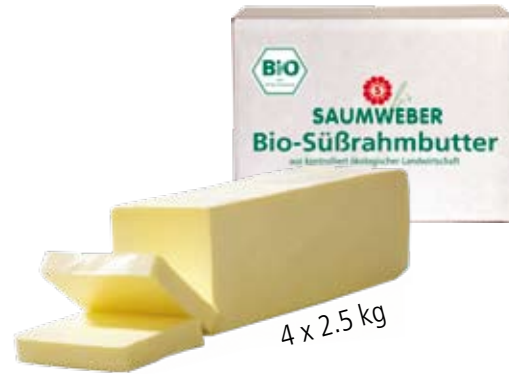
Saumweber organic raw materials are designed to add high-end refinement to bakery products. Our organic product line is exclusively made of high quality butter or cream from controlled organic agriculture.

Crunchy fresh organic quality

For finest bakery products with the pure flavour of finest butter. Saumweber Bio-Süßrahmbutter, Saumweber Bio-Tourier-Butter-Platte and Saumweber Bio-Butterreinfett for natural and healthy delicacies. Saumweber butter specialties ensure practical and safe processing for highest quality baking.

Organic-sweet cream butter. Supplied as easy to handle 2.5 kg block.

Saumweber organic-sweet cream butter ensures simple and smooth processing and enhances all bakery products with the characteristic, delicious butter flavour. High quality ingredients are the precondition for top quality baking.



4 x 2.5 kg

Organic-puff pastry butter plate. Supplied as practical 2 kg plate.

The optimal plasticity of the Saumweber organic-puff pastry plate ensures practice-oriented handling. Carefully manufactured for an ideal processing temperature between 16° and 18°C.



5 x 2 kg

Organic pure butterfat. The full flavour of fine butter.

Saumweber organic pure butterfat adds to unique, fine flavour of butter to all sorts of pastry and is ideally suited for a large variety of finest bakery products.



10 kg

Organic sunflower oil. Supplied in the eco-friendly 10 l eco box.

Saumweber organic sunflower oil in the eco-friendly eco box is ideal as fat addition to yeast dough, Madeira dough and batter.



10 l

