

QUALITY IS OUR NATURE.



ButaPlus Back

- ✓ 25% highest quality butter share
- ✓ easy handling
- ✓ high volume output
- ✓ without hardened fats



QUALITY IS OUR NATURE.



Manufacture

SAUMWEBER ButaPlus Back are manufactured from high-quality vegetable fats and oils and highest quality fresh butter („Markenbutter“).

Application

SAUMWEBER ButaPlus Back is the ideal fat to refine your doughs for shortcrust, yeastrisen pastry, streusel cake, flaky pastry and other with a delicious butter taste. Simply replace the margarine in your recipe with ButaPlus Back.

Benefits

We are the first to successfully combine the excellent properties of baking margarine and the fine, natural taste of genuine butter. SAUMWEBER ButaPlus Back is cost effective and improves your results. ButaPlus Back offers high quality at a reasonable price. ButaPlus Back is time-saving, because it is easy and save to process. With ButaPlus Back you obtain a high volume output and fine-pored cakes and pastries with the unique, delicious butter taste and a long shelf-life. Who could ask for more!

Ingredients	vegetable fats, butter, water, vegetable oil, emulsifier: mono- and diglycerides from fat acids , soy lecithin, salt, acidification medium: citric acid, flavouring, preservative: sorbic acid, colourant: β -carotin
Fat content	80%
Melting point	36-38°C
Optimal processing temperature	18-20°C
Consistence	compact
Odour / taste	with a hint of butter
Appearance and colour	light yellow
Shelflife	5 month
Packaging units	4 x 2.5 kg bars
EAN-number	4003640000191
Product number	6601
Pallet	60 cartons each containing 10 kg = 600 kg
Storage	cool (3-12 °C), dry, protected from light

A. Saumweber GmbH
Emil-Geis-Straße 3-7
81379 Munich - Germany
Tel. +49 (0)89 74 21 61-0
Fax +49 (0)89 74 21 61-13
info@asaumweber.de
www.august-saumweber.de