

QUALITY IS OUR NATURE.



# Finest Concentrated Butter 99.8%

- ✓ unique butter flavour
- ✓ for finest bakery
- ✓ simple and smooth handling





## Manufacture

SAUMWEBER concentrated butter - is 100% pure milk fat produced from fresh cream or butter by separation of water and milk protein.

## Use

SAUMWEBER concentrated butter is ideal for the preparation of a large variety of finest bakery products, such as shortcrust, yeast dough, puff and choux pastries, muffins, cookies and all other kinds of butter pastries.

## Benefits

The recommended processing temperature is about 20°C. If butter is substituted with concentrated butter in a recipe, the butter share needs to be reduced by 18% and replaced with milk or water. If 8.2 kg concentrated butter are processed with 100 kg flour with no other fats used, baking products may be called "Buttergebäck" or "butter pastries". Concentrated butter has a long shelflife even when not cooled and enhances all bakery products with the characteristic delightful butter flavour.



Ingredients	butter, flavouring vanillin	butter, colourant $\beta$ -carotene
Fat content	min. 99,8%	
Melting point	28-33°C	
Optimal processing temperature	20°C	
Consistence	compact	
Odour / taste	with a hint of vanilla	pure, original
Appearance and colour	yellow	yellow - orange
Shelflife	12 month	
Packaging units	10 kg block	10 kg block
EAN-number	4003640000887	4003640000894
Product number	2201	2221
Pallet	54 cartons each containing 10 kg = 540 kg max 72 cartons = 720 kg	
Storage	cold (6-15 °C), dry, protected from light	