

QUALITY IS OUR NATURE.



Concentrated Butter

- ✓full flavour of fine butter
- ✓for confectionery and fine chocolate manufacturing
- ✓for high quality bakery specialties
- ✓simple and smooth handling
- ✓available also in organic quality
- ✓lactose-free





Manufacture

SAUMWEBER Butterreinfett is pure milk fat produced from fresh cream or butter by separation of water and milk protein. SAUMWEBER Bio-Butterreinfett (organic pure butterfat) is exclusively made of high quality milk fat from controlled organic agriculture.

Use


SAUMWEBER Butterreinfett and Bio-Butterreinfett enhance all chocolates with a particularly subtle glaze and meet the highest requirements of confectionary and patisserie.

Ideal for all products, where a delicious butter flavour is desired: Shortcrust and yeast dough, puff and choux pastries, English cake, Madeira cake, butter crumble, stollen as well as all other butter pastries. The recommended processing temperature is about 20°C.

Benefits

Owing to the manufacturing method applied, Butterreinfett is lactose-free.

SAUMWEBER Butterreinfett is available in 10 kg and 25 kg units as well as in a heatable 900 kg single-use container. Butterreinfett has a long shelf life also when not cooled and enhances all products with the characteristic fine butter flavour.

	Butterreinfett	Butterreinfett soft	Butterreinfett	Butterreinfett in single-use container	Bio-Butterreinfett 	Butterreinfett gebräunt (browned concentrated butter)
Ingredients	concentrated butter	concentrated butter, nitrogen	concentrated butter	concentrated butter	organic pure butterfat in accordance with EU regulation 843/2007	concentrated butter
Eco-certification					DE-006	
Fat content	min. 99,8%					
Melting range	28 - 33°C					
Optimal processing temperature	20 °C					
Consistence	solid					solid
Odour / taste	pure, original					subtle caramel note, aromatic butter flavour
Appearance / colour	yellowish					yellowish brown
Minimum shelf life	12 months					
Packaging units	10 kg block	10 kg block	25 kg block	900 kg container	10 kg block	25kg block
EAN number	4003640000948	4003640000962	4003640000061	4003640001006	4003640000511	4003640000078
Product number	2172	2174	2301	2303	2711	2351
Pallet	54 cartons each containing 10 kg = 540 kg max. 720 kg	54 cartons each containing 10 kg = 540 kg max. 720 kg	27 cartons each containing 25 kg = 675 kg max. 900 kg	single-use container	54 cartons each containing 10 kg = 540 kg max. 720 kg	27 cartons each containing 25 kg = 675 kg max. 900 kg
Storage	cold (6-15°C), dry, protected from light					