

QUALITY IS OUR NATURE.



SAUMWEBER



Deutsche Markenbutter

- ✓ made of fresh cream
- ✓ practical 2.5 kg bar
- ✓ unique butter flavour





Manufacture

Butter has to demonstrate defined stringent quality characteristics to be graded as „Deutsche Markenbutter“. **SAUMWEBER Deutsche Markenbutter**, the German equivalent of butter extra selected, is a high quality butter made of controlled, fresh sweet cream without additives.

Use

With its fine and creamy taste, **SAUMWEBER Deutsche Markenbutter** is ideal for all cakes, pastries, biscuits and cookies and forms the high quality raw material required for the manufacture of excellent bakery products. In addition to its role in baking and its use as a delicious spread on bread it is also excellently suited for roasting, broiling, boiling and stewing.

Benefits

SAUMWEBER Deutsche Markenbutter is easy and safe to process and enhances all bakery products with the characteristic delightful butter flavour. High quality raw materials are a precondition for supreme baking. SAUMWEBER Deutsche Markenbutter is a must in fine cuisine, where the unique delicious butter aroma forms an essential ingredient of numerous dishes. The practical 2.5 kg bar provided with 500 g marks is easy to portion and is therefore time-saving for all professionals in bakeries and kitchens.

Contents	sweet cream butter
Fat content	82%
Melting point	29-32°C
Optimal processing temperature	16-20°C
Consistency	workable, easy to process
Appearance and colour	golden
Shelflife	3 months



Packaging units	4 x 2.5 kg bar	10 kg block
EAN number	4 003640 028546	
Product number	2851	2852
Pallet	60 cartons, each containing 10 kg = 600 kg	
Storage	cold (5-8 °C), dry, protected from light	