

QUALITY IS OUR NATURE.



SAUMWEBER



Premium- butter

- ✓ made of fresh cream
- ✓ 2.5 kg bar for easy handling
- ✓ unique butter flavour





Manufacture

Saumweber Premium-Butter is a fresh lactic butter in extra selected quality. Made of controlled and fresh dairy products it guarantees a delightful butter flavour without additives.

Use

With its fine and creamy taste, **SAUMWEBER Premium-Butter** is the ideal high quality raw material for all your excellent bakery products, such as cakes, pastries, biscuits and cookies. 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 Premium-Butter 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 Premium-Butter is also 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	lactic butter
Fat content	82%
Melting point	28-32°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	4003640001044	4003640001037
Product number	2850	2849
Pallet	60 cartons, each containing 10 kg = 600 kg maximum per pallet 72 cartons, 10 kg = 720 kg	
Storage	cold (5-8 °C), dry, protected from light	

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