

QUALITY IS OUR NATURE.



SAUMWEBER

Puff pastry butter plate

- ✓ guaranteed high quality
- ✓ optimal plasticity
- ✓ fine butter flavour
- ✓ easy processing
- ✓ also available in organic quality





Manufacture



The SAUMWEBER Tourier-Butter-Platte (puff pastry butter plate) is made of extra selected butter or fresh cream. The organic puff pastry butter plate is produced from organic bioland quality. Our specific manufacturing technique allows us to produce butter with different melting points.

Use

Ideal for the preparation of puff pastry or flaky pastry doughs for Danish pastry, bisquits or croissants. SAUMWEBER puff pastry butter enhances your bakery products with a delightful butter flavour. For finest pastries to meet highest expectations.

Recommendations

The best processing temperature is 14 °C – 18 °C. Observe short kneading time! Allow the doughs to relax in cold environment, possibly in the freezer. About 5-10 minutes for yeast-risen doughs prepared with turns and 20 minutes for puff pastry doughs. Make sure to observe the product-specific processing temperature.

	puff pastry butter plate	organic puff pastry butter plate
Contents	butter extra selected	butter extra selected from controlled German eco-farming reg. (EG) 834/2007, Bioland quality
Fat content	min 82%	min 82%
Melting point	32-34°C	32-34°C
Processing temperature	14-18°C	14-18°C
Consistency	compact and plastic	compact and plastic
Appearance and colour	light yellow	light yellow
Shelflife	3 months	3 months
		
Packaging unit	5x2 kg	5x2 kg
Eco control body	-	DE-006-42233-B
Product no.	2861	2701
Pallet	64 cartons, each containing 10 kg = 640 kg maximum per pallet = 800 kg	
Storage	cool (3–8°C), dry, protected from light	

