



EASY TO USE LAMINATION BUTTER WITH A DAIRY TASTE

Dairy taste

Produced exclusively with premium cream

Easy to work with

A know-how in fat which allows an extraordinary plasticity and firmness

Regularity

Thanks to the selection of the raw material and the Corman expertise in fat, its texture and taste remain consistent all year around



Guaranteed success for our bakers

DAIRY BUTTER

2 kg Butter sheet - 82% MF



"Working with the best manufacturers to bring our bakers the very best in ingredients for their bakes"

BFP Purchasing

DAIRY TASTE

- ⊖ Produced exclusively with **premium fresh cream**
- ⊖ It offers a **unique taste with character** unlike other dairy butters made with frozen raw materials (butter of cream)
- ⊖ It is equivalent to **superior quality labelled butters** in Europe such as the "Beurre Rose" in Luxembourg, the "Markenbutter" in Germany, ...

EASY TO WORK WITH

- ⊖ Thanks to our know-how in fat, it has an **extraordinary plasticity which makes it easier to work with when layering** It never has a **grainy texture** like some dairy butters or butters with a label of origin.
- ⊖ **No need to temper it** before use

REGULARITY

- ⊖ The careful selection of raw materials associated with Corman expertise and know-how provide a **constant texture and taste all year round**
- ⊖ Unlike farm butters, it benefits from **impeccable hygiene safety standards** and enhances a **better shelf life**

APPLICATIONS

- ⊖ **All layered pastry applications**
- ⊖ Ideal for **croissants**

TIPS FOR YOUR SUCCESS

- ⊖ **Its optimum extensibility** is obtained when its temperature is **between 4°C and 20°C**.
If the butter is too cold, pass it once or twice through the dough laminator.
- ⊖ The **best results** are obtained with a dough as cold as possible (**between 4°C and 6°C**).
Maintain this temperature by allowing the dough to rest in the refrigerator or freezer between each layering.
- ⊖ When putting the dough piece in the fridge, it is important to cover the dough with a plastic film to prevent the surface from drying.
This phenomenon is harmful and could cause poor development during baking

PRODUCT INFORMATION

INGREDIENT	Dairy butter
FAT CONTENT	82% minimum
MELTING POINT	32-34°C
STORAGE	EU: +6°C maximum EXPORT: -18°C
PACKAGING	Box of 10 kg containing 5 sheets of 2 kg (pre-divided in 2 x 1 kg)
ALLERGENS	Milk (milk proteins and lactose)

Technical Information

[CLICK HERE](#)

