

CORMAN ORGANIC DAIRY BUTTER

THE EXCELLENCE OF OUR DAIRY BUTTER IN ORGANIC QUALITY



Guaranteed success for the pastry chef!

INGREDIENTS FROM CERTIFIED ORGANIC AGRICULTURE

- > Produced with premium cream from certified organic agriculture.
- > Raw materials from EU agriculture.



GROWING DEMAND FOR ORGANIC PRODUCTS

Consumer demand for organic products has grown steadily in recent years. This trend offers many opportunities for bakeries: winning new customers, deepening customer relationships and preparing distinctive products that make your offering stand out. With our organic dairy butter, the pastry chef has an organic ingredient of high quality to easily make delicious, high quality finished products.



GOOD TASTE OF FRESH CREAM

> It offers a fresh and unique taste with character unlike other dairy butters made with frozen raw materials (butter of cream).

EASY TO WORK WITH

- > Easy to incorporate.
- > It creates smooth and unctuous creams.
- It never has a grainy texture like some dairy butters or butters with a label of origin.

REGULARITY

- > Its texture and taste remain consistent all year round.
- > Unlike farm butter, it benefits from impeccable hygiene safety standards and has a better shelf life.

APPLICATIONS

> Ideal for dough, cake mixes, brioches, soft buns, buttercream and garnishing.

TIPS FOR YOUR SUCCESS

> It works easiest between 15 °C and 20 °C.

| PRODUCT INFORMATION | | |
|---------------------|---|--|
| INGREDIENTS | Butter* (cow's milk) * from certified organic agriculture | |
| FAT CONTENT | 82 % min. | |
| MELTING POINT | 32 °C | |
| STORAGE | 4 months at 6 °C max. | |
| PACKAGING | 10 kg carton containing 4 blocks of 2,5 kg | |
| ALLERGENS | Milk (milk proteins and lactose) | |

| MEAN NUTRITIONAL DATA / 100g | | |
|---------------------------------|--------------------|--|
| ENERGY | 743 kcal (3054 kJ) | |
| FAT OF WHICH SATURATED | 82,0 g 54,3 g | |
| CARBOHYDRATE OF WHICH SUGARS | 0,6 g 0,6 g | |
| PROTEIN | 0,6 g | |
| SALT | 0,0 g | |

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