



PRODUCT SHEET

# CORMAN EXTRA BUTTER WARM ENVIRONMENT

## THE MOST EFFICIENT BUTTER SHEET

  
**CORMAN**  
SINCE 1935

*Guaranteed success for the pastry chef!*

## TASTEFUL

- > Unique recipe based on meticulously selected raw materials.



## EXTRA EASY TO WORK WITH EVEN AT HIGH TEMPERATURES

- > Exclusive manufacturing process that allows to optimize the texture of our butters.
- > Excellent resistance to high temperatures while combining a plastic texture with easy working.
- > Exceptional firmness and rebodding after each turn.
- > Time-saving : possibility for 3 consecutive turns without resting time.
- > No oil separation, extra dry aspect, not sticky for an easier preparation of the croissants.
- > Perfect workability all year long.

## MORE EXTRA QUALITY CROISSANTS

- > Thanks to its unique texture and plasticity, our butter is the only one to limit dough shrinkage, allowing to make more croissants exceptionally puffed, deliciously crispy and tasteful.
- > According to the comparative tests made under independent supervision by a bailiff, with 5 sheets of 2kg of Corman Extra Butter Warm Environment you make more croissants: **+ 20 Extra quality Croissants\***.

\* In the same use and working conditions than another butter:  
Resting time between 2nd and 3rd layering: 15 min. Average weight of one baked croissant: 62g.

## APPLICATIONS

- > All layered pastry applications.
- > Ideal for croissants.

## TIPS FOR YOUR SUCCESS

- > Temper the butter before use.
- > Its optimum extensibility is obtained when its temperature is between 15°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).
- > Dough made with Corman Extra Butter Warm Environment tolerates fermentation in a proof box up to a temperature of 30°C.

### PRODUCT INFORMATION

<b>INGREDIENTS</b>	Butter, colouring agent: beta-carotene.
<b>FAT CONTENT</b>	82 % min
<b>MELTING POINT</b>	36°C
<b>STORAGE</b>	6°C max
<b>PACKAGING</b>	10 kg carton containing 5 sheets of 2 kg (pre-divided in 2 x 1 kg)
<b>ALLERGENS</b>	Milk (milk proteins and lactose)

### MEAN NUTRITIONAL DATA / 100g

<b>ENERGY</b>	743 kcal (3054 kJ)
<b>FAT</b>	82,0 g
<b>OF WHICH SATURATED</b>	58,1 g
<b>CARBOHYDRATE</b>	0,6 g
<b>IN WHICH SUGARS</b>	0,6 g
<b>PROTEIN</b>	0,6 g
<b>SALT</b>	0,0 g

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