



PRODUCT  
SHEET

# CORMAN

## BUTTER FOR INCORPORATION

THE MOST EFFICIENT  
BUTTER IN USE

  
**CORMAN**  
SINCE 1935

*Guaranteed success for the pastry chef!*

## TASTEFUL

- > Unique recipe based on carefully selected raw materials.

## EASY TO WORK WITH

- > Ideal to work with all year long.
- > Optimal mixing with no loss of oil.
- > Good fermentation tolerance.
- > Gives smooth and unctuous creams.



## FOR ALL USAGES

- > For tasty pastries and cooking.

## APPLICATIONS

- > Pastry: as is or with creaming, ideal for rising pastry, choux pastry, yellow pastry, creaming or garnishing.
- > Cooking: ideal for sauces, emulsions, compound butter ("maitre d'hôtel"...)

## TIPS FOR YOUR SUCCESS

- > Works easiest between 15°C and 20°C.
- > Dough made with Corman Butter for Incorporation tolerates fermentation in a proof box up to a temperature of 30°C.

### PRODUCT INFORMATION

<b>INGREDIENTS</b>	Butter. Available with or without colouring agent: beta-carotene.
<b>FAT CONTENT</b>	82 % min
<b>MELTING POINT</b>	32°C
<b>STORAGE</b>	UE : max 6°C HUE : -18°C
<b>PACKAGING</b>	10 kg block
<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>	54,4 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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