CORMAN
SINCE 1935
BEURRE CONCENTRE
EXTRA FONDANCE
CONCENTRATED BUTTER
FONDANCE EN BOUCHE SUPÉRIEURE | SUPERIOR MOUTHFEEL

GOÛT ET COULEUR
NEUTRE / NEUTRAL
COLOR AND TASTE

2,5kg ℮

CRÈME GLACÉE
FOURRAGE CHOCOLAT & GANACHE
ICE CREAM,
CHOCOLATE FILLING & GANACHE
99,9%M.G.

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OUR UNIQUE AND EXCLUSIVE
BUTTER SPECIALITY

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Guaranteed success for the pastry chef!

SPECIALLY SUITABLE FOR MAKING ICE CREAM, CHOCOLATE FILLING AND GANACHE

> The Extra Fondance concentrated butter is ideal for making ice cream, chocolate filling and ganache.

PERFECT FINAL RESULTS

> Superior mouthfeel (no fatty sensation).
> Smooth and easy-to-digest preparations.
> Preserves the desired aromas in the finished products.

CONSISTENT QUALITY

> Its colour, taste, texture and melting point are consistent all year round.

LOW MELTING POINT

> Its particularly low melting point (28 °C) guarantees good melting qualities and a great mouthfeel.

NEUTRAL COLOUR AND TASTE

> Thanks to its neutral taste, the aromas take on their full body in the finished products.

LONGER PERIOD OF CONSERVATION

> The fat content increases the period of conservation and limits the risks of contamination by bacteria.

APPLICATIONS

> Ice creams, chocolate fillings and ganache.

TIPS FOR YOUR SUCCESS

Ice cream:

> The Extra Fondance concentrated butter is easy to mix with other ingredients. Mix the other ingredients beforehand and add Extra Fondance when the mix has a temperature of 40 °C.
> Homogenisation is not required. Pasteurisation is sufficient to obtain a thin layer of emulsion.

Ganache:

> Melt the chocolate at 35 °C and add Extra Fondance already melted at 40 °C. Mix with an immersion mixer until obtaining a shiny and elastic emulsion.

PRODUCT INFORMATION	
INGREDIENTS	Concentrated butter (cow's milk)
FAT CONTENT	99,9 % min.
MELTING POINT	28 °C
STORAGE	12 months at 6 °C max.
PACKAGING	Carton containing 4 blocks of 2,5 kg
ALLERGENS	Milk (milk proteins and lactose)

MEAN NUTRITIONAL DATA / 100g	
ENERGY	899 kcal (3696 kJ)
FAT	99,9 g
OF WHICH SATURATED	64,6 g
CARBOHYDRATE	0 g
OF WHICH SUGARS	0 g
PROTEIN	0 g
SALT	0 g

PARTNER OF THE BEST PASTRY CHEFS WORLDWIDE

RICHEMONT CLUB MASTER BAKER

Club Richemont

RICHEMONT CLUB

'ACCADEMIA MAESTRI PASTICCERI ITALIANI'
(ACADEMY OF ITALY'S BEST PASTRY CHEFS)

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