



PRODUCT SHEET

# CORMAN PATISY

THE MOST BUTTERY  
BLEND IN BLOCK

  
**CORMAN**  
SINCE 1935

*Guaranteed success for the pastry chef!*

## GOOD BUTTER TASTE

- > Exclusive blend with Corman butter, the n°1 butter, favorite of the best Pastry Chefs.
- > Made from a selection of first quality butters and selected vegetable oils.



## EASY TO WORK WITH

- > Easy to work with thanks to its soft texture, ideal for incorporation and creaming.
- > Easy to incorporate in doughs.
- > It creates smooth and unctuous creams.
- > A single reference for brioche and cake applications as well as for cream decorations.

## IN LINE WITH CURRENT HEALTH TRENDS

- > Product made with non-GMO and non-hydrogenated vegetable oils.
- > No trans fats from hydrogenation.

## APPLICATIONS

- > Ideal for dough, cake mixes, brioches, soft buns, creaming (garnishing, cream decorations...).

## TIPS FOR YOUR SUCCESS

- > It works easiest between 12°C and 18°C.

### PRODUCT INFORMATIONS

<b>INGREDIENTS</b>	Vegetable fats and oils (palm oil, coconut oil, rapeseed oil)(61%), butter (20%) (milk), water, emulsifiers (mono- and diglycerides of fatty acids, sunflower lecithin), salt (0.58%), flavours, acidity regulators (lactic acid, citric acid), colouring agent (beta-carotene).
<b>FAT CONTENT</b>	78 % min
<b>MELTING POINT</b>	38°C
<b>STORAGE</b>	EU, Morocco, Russia: max 6°C Other countries: -18°C
<b>PACKAGING</b>	10 kg carton containing 4 blocks of 2.5 kg
<b>ALLERGENS</b>	Milk (milk proteins and lactose)

### MEAN NUTRITIONAL DATA / 100g

<b>ENERGY</b>	702 kcal (2886 kJ)
<b>FAT</b>	78,0 g
<b>OF WHICH SATURATED</b>	45,0 g
<b>CARBOHYDRATE</b>	0,0 g
<b>IN WHICH SUGARS</b>	0,0 g
<b>PROTEIN</b>	0,0 g
<b>SALT</b>	0,58 g

## PARTNER OF THE BEST PASTRY CHEFS WORLDWIDE

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(ACADEMY OF ITALY'S BEST PASTRY CHEFS)



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