



HEALTH 800

Cholesterol reduced butter is a recombined butter, made of cream and/or butter, which is detracted 85% of cholesterol in a physical way by steam, using a patented production process.

Applications:

- Heavy yeast dough
- Puff pastry
- Shortcrust
- Confectionery
- Ready packed products

Product advantages:

- Cholesterol content is reduced by 85% , compared to regular butter (35mg/ 100g)
- Reduces the cholesterol content of products that are produced with a lot of butter

Product information:

Required quantity

According to the original recipe, replace the regular butter with the same quantity of cholesterol reduced butter

Markup

“Baked with cholesterol reduced butter”

“Product is x % cholesterol reduced”

Ingredients

82% cholesterol reduced butterfat

16% water

2% fat free anhydrous mass