



HEALTH 801

Cholesterol reduced butterfat. Pure butterfat made of cream and/or butter, from which the cholesterol is detracted in a physical way by steam, using a patented production process.

Applications:

- Heavy yeast dough
- Puff pastry
- Shortcrust
- Confectionery

Product advantages:

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

Product information:

Required quantity

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

Markup

“Baked with cholesterol reduced butterfat”

“Product is x % cholesterol reduced”

(Please note that other cholesterol containing ingredients like eggs have to be added to the calculation.)

Ingredients

99,8% cholesterol reduced pure butterfat