



LIPO 802

White butterfat - which is detracted the typical yellow colour of butter in a physical way by using steam. Especially suitable for confectionery and bakery products in case that the normal yellow colour derogates the looking of the finished product.

Applications:

- Bakery products
- Desserts
- Chocolate
- Confectionery
- Ice cream

Product advantages:

- Neutral colour in finished products
- Allows paler crusts for bakery products

Product information:

Required quantity

Depending on the original recipe the normal butterfat has to be replaced by the same quantity of white butterfat

Markup

"baked with butter"
"butter cookies"

Ingredients

99,8% pure butterfat