



PRODUCT
SHEET

CORMAN ORGANIC DAIRY BUTTER

THE EXCELLENCE OF OUR
DAIRY BUTTER IN
ORGANIC QUALITY


CORMAN
SINCE 1935

Guaranteed success for the pastry chef!

INGREDIENTS FROM CERTIFIED ORGANIC AGRICULTURE

- > Produced with premium cream from certified organic agriculture.
- > Raw materials from EU agriculture.



BE-BIO-01 CERTISYS
EU Agriculture

GROWING DEMAND FOR ORGANIC PRODUCTS

- > Consumer demand for organic products has grown steadily in recent years. This trend offers many opportunities for bakeries: winning new customers, deepening customer relationships and preparing distinctive products that make your offering stand out. With our organic dairy butter, the pastry chef has an organic ingredient of high quality to easily make delicious, high quality finished products.



GOOD TASTE OF FRESH CREAM

- > It offers a fresh and unique taste with character unlike other dairy butters made with frozen raw materials (butter of cream).

EASY TO WORK WITH

- > Thanks to our know-how in fat, it has an extraordinary plasticity which makes it easier to work with when layering.
- > It never has a grainy texture like some dairy butters or butters with a label of origin.
- > This butter can be used without pre-tempering. If, however, you prefer to temper the butter, take it out of the fridge max. 4 hours before using.

REGULARITY

- > Its texture and taste remain consistent all year round.
- > Unlike farm butter, it benefits from impeccable hygiene safety standards and has a better shelf life.

APPLICATIONS

- > All layered pastry applications.
- > Ideal for croissants.

TIPS FOR YOUR SUCCESS

- > Its optimum extensibility is obtained when its temperature is between 4°C and 20°C.
- > The best results are obtained with a dough as cold as possible (between 4°C and 6°C). Maintain this temperature by allowing the dough to rest in the refrigerator or freezer between each layering.
- > When putting the dough in the fridge, it is important to cover the dough with a plastic film to prevent the surface from drying.

PRODUCT INFORMATION

INGREDIENTS	Butter* (cow's milk) * from certified organic agriculture
FAT CONTENT	82 % min.
MELTING POINT	32-34 °C
STORAGE	4 months at 6 °C max.
PACKAGING	10 kg carton containing 5 sheets of 2 kg (pre-divided in 2 x 1 kg)
ALLERGENS	Milk (milk proteins and lactose)

MEAN NUTRITIONAL DATA / 100g

ENERGY	743 kcal (3054 kJ)
FAT	82,0 g
OF WHICH SATURATED	54,8 g
CARBOHYDRATE	0,6 g
OF WHICH SUGARS	0,6 g
PROTEIN	0,6 g
SALT	0,0 g

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