



PRODUCT
SHEET

CORMAN BEURRE NOISETTE (ROASTED BUTTER)

OUR EXCLUSIVE BUTTER
SPECIALITY


CORMAN
SINCE 1935

Guaranteed success for the pastry chef!

STRONG AND UNIQUE BUTTER TASTE

- > Thanks to its high content in milkfat and its exclusive manufacturing process, it has a strong and unique butter taste ('toffee-caramel' flavour profile).
- > Its unique and 100 % natural recipe is exclusively based on milk fat without any aroma added.



TIME-SAVING

- > No need to roast the butter, it is ready to use.

TOP QUALITY GUARANTEED

- > Our production process guarantees a continuous control of the heating temperature and time so as to roast the butter in optimum conditions (no risk of burning the butter).

APPLICATIONS

- > For bakery-pastry: ideal for croissants, puff pastry, cookies, ...
- > For chocolate: recommended to enhance the flavour of chocolate fillings.
- > For cooking: its unique taste is ideal for cooking fish, sweet sauces for meat (as stewed beef, Goulash, ...).

TIPS FOR YOUR SUCCESS

- > It is easily incorporated thanks to its soft texture at ambient temperature.
- > It can partially or totally replace traditional butter for incorporation.

PRODUCT INFORMATION

INGREDIENTS	Milk fat, dried skimmed milk, buttermilk
FAT CONTENT	98 % min.
MELTING POINT	32 °C
STORAGE	9 months at 6 °C max.
PACKAGING	4 x 2 kg plastic bucket
ALLERGENS	Milk (milk proteins and lactose)

MEAN NUTRITIONAL DATA / 100g

ENERGY	888 kcal (3653 kJ)
FAT	98,0 g
OF WHICH SATURATED	65,1 g
CARBOHYDRATE	1,0 g
OF WHICH SUGARS	1,0 g
PROTEIN	0,6 g
SALT	0,0 g

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