




# TEXTURISED BUTTER

For a constant melting profile and firmness

Today, most of the dairy industry produces butter in a traditional way. Inherent to traditionally churned butter, its melting characteristics and firmness will vary during the year. This is due to seasonal fluctuations and changes in feeding patterns of the cows. By using Royal VIV Buisman's texturised butter these undesirable product variations belong to the past!

A photograph of industrial machinery used for butter production. A large, bright yellow rectangular block of butter is being processed on a conveyor belt. The machinery is made of stainless steel and includes various rollers and guides.

Royal VIV Buisman produces texturised butter by recombining milk fat with a milk phase in the same ratio as present in traditional churned butter. Royal VIV Buisman can offer you several types of texturised butter; each of them has unique melting characteristics and firmness. We can even tailor its taste and colour to your specific needs.



## BENEFITS OF A TEXTURISED BUTTER

- ✓ Constant year-round firmness and melting characteristics
- ✓ High plasticity (suitable for laminating)
- ✓ Excellent buttery taste
- ✓ Creamy mouthfeel
- ✓ Great source of natural vitamins A, D and E

## PRODUCT PORTFOLIO OF TEXTURISED BUTTER

Texturised butter	Melting point	Texture
Pâtisse crème	28°C	Moderately firm
Pâtisse premier	33°C	Firm
Pâtisse excellent	36°C	Very Firm
Pâtisse millefeuille	38°C	Highly firm

## PRODUCT VARIETIES

- Lactic / sweet cream
- Salted / unsalted
- With / without colour ( $\beta$ -carotene)
- With / without vanillin
- Plastic and extra plastic quality



## PRODUCT CHARACTERISTICS

Composition per 100 gram

Milk fat	min.	82.5%
Moisture	max.	16.0%
Non-fat milk solids	max.	2.0%
Free fatty acids	max.	0.35%
Peroxide		0.5 meq. O <sub>2</sub> /kg fat

## PACKAGING INFORMATION

- Blocks\* of 10 kg in HDPE foil (cartonless) in a carton pallet box (800 kg net)
  - Blocks\* of 10 kg in HDPE foil with carton on a pallet
  - Food grade cartons of 4 bars of 2.5 kg in HDPE foil
- \*Also available precut, in 4 bars of 2.5 kg

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## About Royal VIV Buisman B.V.

Royal VIV Buisman is specialised in a great variety of milk fat products and a family-owned business. Founded in 1868 Royal VIV Buisman has a great history and a lot of experience in trading and producing milk fat products. In 1968 the "Royal" denomination was a fact. In the Netherlands it is only possible to get this denomination when the company has an outstanding reputation, is very important for the sector as well as the country and is at least 100 years old. Today, a wide range of special products is used all over the world and Royal VIV Buisman is proud to create more better butter moments with her partners.

Find more about Royal VIV Buisman [vivbuisman.nl/ourcompany](https://www.vivbuisman.nl/ourcompany)

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