



# AMF F-FAD

**DESCRIPTION:** concentrated butter / AMF

**APPLICATIONS:** puff pastry, feuilletage products, millefeuille

## PRODUCT CHARACTERISTICS

AMF F-FAD (Feuilletage Facile à Digérer) is a unique anhydrous milk fat made from the finest fresh raw materials. It combines an excellent plasticity and consistency with a relatively low melting point (mp28). Due to these product properties it is perfect suitable for the production of unleavened laminated dough's. Due to the relatively low melting point it is free from any "waxy" taste. In the end product it contributes important natural flavour.



## PRODUCT BENEFITS

- excellent plasticity to make the finest laminated dough's
- allows higher temperatures in production environment
- allowing shorter resting time during lamination process
- limits shrinkage of laminated dough
- gives more resistant fat films
- allows thinner fat films
- number of dough layers >400
- higher volume of baked laminated dough
- melting point below body temperature, no "waxy" taste, pleasant eating experience

## QUALITY

- constant product characteristics all year round
- does not loose moisture
- free of any irregularity
- product can be labelled as butter
- free of any additives
- fits in clean label end products
- in the baked end product it optimises the shelf life and constant product stability

## ASSORTMENT

- can be supplied coloured (carotene)

## PACKAGING

- 10 kg blocks fit in common butter pump systems
- ease of use wrap around metal free PE foil
- carton free and on plastic pallets

\* mp is a commercial classification, the real product standard is defined by NMR value



## Campina Buttergold

Campina Buttergold is experienced in the choice of raw material, adding different melting behaviour to milk fat and processing that our product range has the desired and the best plasticity, firmness and taste. As part of a leading international dairy company with a fully integrated supply chain from cow to customer, we can guarantee reliability of supply. Fresh milk is collected and processed in various Campina factories every day.

# Campina Buttergold

Campina Buttergold (Headquarters)  
P.O. Box 430, 5000 AK Tilburg  
Jules Verneweg 87, 5015 BH Tilburg  
The Netherlands  
Tel: + 31 5490 940  
Fax : + 31 5490 962

Campina Buttergold (Belgium)  
Klerkenstraat 92-94  
8650 Houthulst  
Belgium  
Tel: + 32 5151 9900  
Fax: + 32 5150 5192