



AMF Millefeuille

DESCRIPTION: concentrated butter / AMF mp42*

APPLICATIONS: puff pastry, millefeuille

PRODUCT CHARACTERISTICS

AMF Millefeuille is anhydrous milk fat perfect suitable for the production of laminated dough's. It is made of the finest fresh raw material. The specific melting point is carefully chosen, even at higher production temperatures AMF Millefeuille offers sufficient melting resistance. It provides sufficient plasticity and consistency over a widespread temperature range. In the end product it contributes important natural flavour.



PRODUCT BENEFITS

- excellent plasticity to make the finest laminated dough's, especially non risen dough's
- recovers fast after mechanical stress
- 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 80 – 526 or higher
- higher volume of baked laminated dough

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

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