

Campina Buttergold



Butter



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Our butter is obtained from fresh pasteurised cream. Campina Buttergold produces various types of:

- **lactic butter**
- **sweet cream butter**
- **salted butter**

Seasonal fluctuations and the feeding patterns of dairy herds influence the functionality of butter, resulting in what we call **winter butter** and **summer butter**. Our recombination process allows us to produce specified butter varieties all year round, uninfluenced by seasonal fluctuations and (bovine) feeding patterns. **High heat butter** and **mild pH butter** are also options.

Application areas

Butter is popular in the bakery industry and various other segments of the food industry. For laminated dough backed products high melting temperature butters with optimised texture are available.

Packaging forms

Our standard butter is supplied in consumer packages of 5 kg and 25 kg cartons (standard). These are delivered frozen or chilled.

Packaging forms for recombined butter are 10 kg blocks in PE foil with or without a cover box and 5x2 kg sheets in PE foil and box.

These products can be supplied in coloured (carotene) and or flavoured (vanillin) varieties.



Campina Buttergold

Campina Buttergold is a leading supplier of milk fat based solutions for the food industry. Our ability to add taste and functionality to your products is based on over 25 years of experience. We are part of the leading Dutch dairy co-operative Campina, ensuring our reliability in matters of supply. Excellent ingredients and extensive knowledge of applications make us the right partner with whom to develop your business.

Contact

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