



# BUTTERGOLD TX 3200 and TX 3400

**DESCRIPTION:** butter

**APPLICATIONS:** Danish pastry, viennoiserie, croissant and millefeuille

## PRODUCT CHARACTERISTICS

Buttergold TX 3200 and TX 3400 are perfect suitable for the production of fresh and bake-off laminated dough pastry, applicable in both cold and warm consumed products. It is made of the finest fresh raw material and has carefully chosen optimised constant product properties all year round. It offers high melting resistance at production temperatures and still permits sufficient plasticity and consistency over a widespread temperature range. Buttergold TX 3200 and TX 3400 are carefully manufactured with selected cultures to give a pleasant taste and flavour.



## PRODUCT BENEFITS

- ideal texture to pass butter pump without oiling out or water leakage
- 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 16 – 48 or even higher
- higher volume of baked laminated dough

## QUALITY

- does not loose moisture
- free of any irregularity
- free of any additives
- fits in clean label products
- constant product characteristics all year round

## ASSORTMENT

- can be supplied coloured (carotene)
- BUTTERGOLD TX 3200, is softer and ideal suited for colder processing environment
- BUTTERGOLD TX 3400, is harder and ideal suited for warmer processing environment

## 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



## 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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