



Bakery Products with Beatreme™ Butter & Cream Solutions

Benefits

- > Imparts excellent creamy butter like taste to bakery products
- > Bake stable
- > Substantial Cost savings
- > Clean labelling based on natural dairy ingredients
- > Available in paste and powder format

Application Example; Palet Breton Recipe:

Ingredients	Butter Reduction & Beatreme™	Butter Replacement & Beatreme™
	%	%
Flour	45.0	45.0
Sugar	20.0	20.0
Butter	17.5	-
Margarine	17.5	35.0
Beatreme H263	0.4	0.7

Preparation Procedure

- > Cream the butter, sugar and Beatreme™ in a Hobart mixer.
- > Add the flour and mix until dough is formed.
- > Sheet dough to 8mm and shape the biscuits.
- > Bake at 180°C for 20 mins.