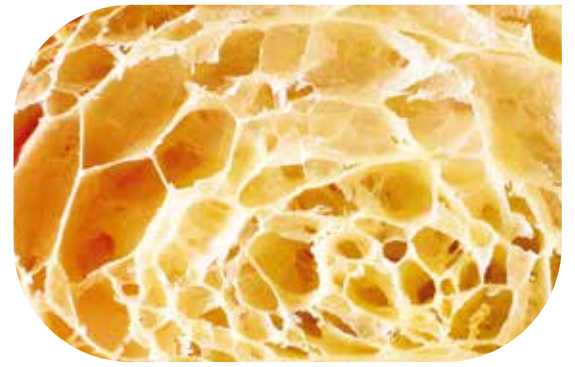
TEXTURIZED BUTTER

Corman's wide range of **82% butters** are rated as best in class for their continuous extrusion and layering during the production process.



TEXTURE
Excellent plasticity

TASTE
Premium butter taste

NUTRITION
Clean Label

BENEFITS
- A consistent quality
- Great workability
- Ease of use on industrial lines

APPLICATIONS
- Croissants
- Puff pastry

DETAILS
- Adjustable melting profile
- Natural flavoring capability
- Color from yellow to white
- Available in 10 kg cartonless and 25 kg carton box

MORE INFO?
Our teams are ready to help you:
industry@corman.be

CORMAN INGREDIENTS

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ANHYDROUS MILK FATS

Anhydrous Milk Fat is produced exclusively from high quality cream. By means of physical and natural processes, Corman offers the widest range, and the purest AMF adapted to your needs.

TEXTURE
Enhanced Stability & Shelf Life

TASTE
Pure Milk Fat

NUTRITION
Multiple Essential Fatty Acids

BENEFITS
- Clean Label Reformulation
- High Technical Properties
- Advanced Standardization

APPLICATIONS
- Sweet Baked Goods
- Spreadable Butter
- Chocolate Confectionery

DETAILS
- Melting Point from 5°C to 45°C
- Yellow to White Color
- Liquid and Solid Form
- Available in 10, 25 kg Cartonless or Carton Box, 900 kg IBC and Tank

MORE INFO?
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BUTTER BLENDS

Corman's Butter Blends are composed of a selection of vegetable fats and milk fat. Their specific flavor and melting profiles give to baked products a sensory expression very close to pure butter products.

TEXTURE
High Melting Profile

TASTE
Close to Butter

NUTRITION
With or Without Tropical Oils

BENEFITS
- Cost-efficient Alternatives to Butter
- Supply Volatility Smoothing
- Reduced Carbon Emissions

APPLICATIONS
- Croissant & Puff Pastry
- Sweet Baked Goods
- Fillings

DETAILS
- No Tropical Oil Blends
- RSPO SG Palm Oil Blends
- Tailor-Made Blends for Customs
- Available in 10, 25 kg Cartonless or Carton Box

MORE INFO?
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MILK
PHOSPHOLIPIDS

Milk phospholipids are associated with various health benefits, including supporting brain development, improving gut health, and exhibiting anti-inflammatory effects.

TEXTURE
Emulsifying Properties

TASTE
Intense Dairy Profile

NUTRITION
For the Mind, Gut & Skin Health

BENEFITS
- Getting Close to Human Milk
- Stress Management
- Skin Elasticity and Protection

APPLICATIONS
- Infant Food Formula
- Well-Being Supplements
- Cosmetic Nutraceutical

DETAILS
- 9% to 16% Concentrations
- High Standardization
- Available in 25 kg Powder Bag

MORE INFO?
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CONCENTRATED CREAMS

Corman's concentrated creams are an easy alternative to cream supply. The high concentration of milk fat in block or powder form allows an extended shelf life and a practical use in production line compared to raw cream.

TEXTURE
Fluid

TASTE
Intense Cream

NUTRITION
Clean Label

BENEFITS
- Long Term Storage
- Cream Supply Alternative
- Easy to Formulate

APPLICATIONS
- Ice Cream
- Powder Premix

DETAILS
- 70% Fat Cream in 10 or 25 kg Carton Box
- 75% Fat Cream Powder in 20 kg Bag

MORE INFO?
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DAIRY
BASE SOLUTION

Manufacture the most versatile Cream Cheese Analog thanks to a simple industrial process and a all-in-one ready to recombine solution.

TEXTURE
High Workability

TASTE
Neutral or Flavored

NUTRITION
Dairy Proteins

BENEFITS
- Chef's Favorite Base
- Easy to Recombine
- Always Available

APPLICATIONS
- Cream Replacement
- Cream Cheese Applications
- Base for Ice Creams

DETAILS
- Available in 10 or 25 kg Carton Box

MORE INFO?
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industry@corman.be

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BROWN BUTTER

Corman's Brown Butter is the perfect tool to create segmentation in your product range thanks to a « Belgian Brown Butter » claim.

TEXTURE
Emulsifying Properties

TASTE
Intense Cooked Butter

NUTRITION
Clean Label

BENEFITS
- Unique Marketing Claim
- Pure Dairy Ingredients
- Easy to Process

APPLICATIONS
- Biscuits
- Ice Cream
- Chocolate

DETAILS
- Butter Type or High Concentration
- Available in 20 kg Metallic Tin and in 10 and 25 kg Carton Box

MORE INFO?
Our teams are ready to help you:
industry@corman.be

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BUTTER EXTRACTS & FLAVORS

From butter extracts to dairy flavors formulation. Corman's range offers the possibility to match precise dairy profiles, enhances mouthfeel and offers raw extracts for flavorist.

TEXTURE
Fatty and Oily

TASTE
Intense Mouthfeel

NUTRITION
Natural

BENEFITS
- Butter Preferences Matching
- Real Dairy Mouthfeel
- Flavor Compounds Extraction

APPLICATIONS
- Margarine
- Sweet Baked Goods
- Flavor Formulation

DETAILS
- Flavor Types and Technical Aspects on Demand

MORE INFO?
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