



## SPECIAL - RED

LA EXQUISITA - BUTTER



### PRODUCT DETAILS

Edible emulsion with a high fat content, made from a mixture of milk fat and high quality edible vegetable oils, cream colored with a pleasant, intense flavor and aroma of fresh butter.

The Exquisita Special Butter does not contain partially hydrogenated vegetable fats and / or interestericated fats. It is a trans fat-free product and low in cholesterol content.

### APPLICATIONS

The Exquisita Special Butter is an industrial fat raw material, base for the elaboration of a wide range of bakery products, such as fine breads, seasoned bread, cakes and cookies.

### INGREDIENTS

Butter and / or anhydrous milk fat, pasteurized milk cream, skim milk powder, mixture of edible vegetable fats and oils (palm and its fractions, palm kernel oil), water, salt, preservatives, acidity regulator, dye and synthetic flavor, identical to butter.

### PRESENTATION

The Exquisita Special comes in a net 12.5 kg presentation, packed in a sealed and printed high-density polyethylene inner bag and a printed and sealed corrugated cardboard outer box with printed self-adhesive tape.

### PROPERTIES AND BENEFITS

The Exquisita Special provides volume, texture and consistency to bakery products by stabilizing their emulsion properties throughout the shelf life of the product, thanks to the effect of the added vegetable fat mixture and the carefully selected mixture of emulsifiers, all of which facilitates the uniform distribution of fats in the dough and inhibits the development of gluten, conditioning it and imparting tolerance to mechanical work.





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In the cake shake, it captures the air in the form of small bubbles and accumulates the steam during baking, thus generating a very good volume and a uniform and crumb texture to the baked product.

From the nutritional point of view Exquisita Special offers excellent benefits, the advantages being evident with respect to the 100% dairy product, in terms of less saturated fat, higher unsaturated fatty acids, cholesterol-free, Trans-free, fewer calories.

The Exquisite Special butter mixture, due to its milk fat, has an optimal and recognizable butter flavor and aroma, whose pleasant characteristic pass to the baked product.

### STORAGE

To preserve the properties of La Exquisita Special, it is recommended to:

- Store at refrigeration temperature between 0 - 4 °C, in a completely clean and dry refrigeration chamber or cold room, free of contaminating odors.
- Place the product in completely clean and dry plastic baskets, packed on preferably plastic pallets.
- Use first the product with the longest Storage time.

### SHELF LIFE

In its closed packaging, La Exquisita Butter, has a shelf life of 45 days, provided that the recommended storage conditions are preserved.

Corrugated boxes have printed the expiration date of the product, indicating day, month and year of expiration and the corresponding lot number.