



Butter Concentrate

Real Ingredients have developed **Dairy Concentrates**, a unique and innovative range of **natural, clean label dairy flavours**. Using enzyme technology we **unlock** and **concentrate** the natural dairy flavour. Dairy Concentrates can be added at a **fraction of the addition level** of dairy ingredients whilst still imparting an authentic dairy flavour.

Butter Concentrates are made from high quality **butter**. We supply a range of flavour profiles including Oceanic, North American and French. Butter Concentrates allow manufacturers to replace or reduce butter while retaining the highly desirable butter flavour and **mouthfeel**.

In addition to delivering **substantial cost savings**

Butter Concentrates allow our customers to formulate products with **lower fat, calories and cholesterol**.

Our R&D team are continuously expanding our library of Butter Concentrates. Please ask us if you can't find what you require. We specialise in **bespoke** and **signature** flavours. Our **technical team** can assist with your **R&D** and **applications** work.





Functions and Benefits of Butter Concentrate Flavours

- Rich butter flavour and creamy mouthfeel
- Replace or reduce butter to reduce cost
- Excellent in low fat applications, improves nutritional profile
- Enhance and complement flavours- vanilla chocolate, caramel and savoury flavours
- Mask off flavours e.g. from heat treatment, soya, nutritional beverages
- Provides smooth balanced flavour and consistent flavour delivery
- Clean label declarations (natural flavour, natural butter flavour)



These are not just ingredients...

Butter Concentrate Product Range

Product Code	Butter Concentrate	Format	Flavour Profile	Usage Level
20010-12000 20020-13000	Concentrated butter	Paste	Strong butter top and middle notes	0.1 – 1 %
20011-12001 20021-13001	Concentrated butter	Powder	Strong butter top and middle notes	0.2 – 2 %
20024-13015	Concentrated butter	Paste	Strong butter top and middle notes. Contains annatto.	0.1 – 1 %
20025-13016	Concentrated butter	Powder	Strong butter top and middle notes. Contains annatto.	0.2 – 2 %
20026-13009	8X Butter Flavour	Powder	Rounded butter flavour with low middle and top notes	2 to 4%
20027-13017	16X Butter flavour	Powder	Rounded strong butter flavour with background middle and top notes	1-3%
20028-13033	32X Butter Flavour	Powder	Rounded extra strong butter flavour with background middle and top notes	0.5 – 2%
20029 -13060	Cooked Butter /Ghee	Paste	Strong cooked butter top and middle notes, nutty caramel overtones	0.1 – 1 %
20030 -13061	Cooked Butter /Ghee	Powder	Strong cooked butter top and middle notes, nutty caramel overtones	0.2 – 2 %
20031 -13090	Concentrated liquid butter	Liquid	Concentrated butter suspended in a vegetable oil carrier. Strong butter top and middle notes	0.2 – 2 %

Oceanic, North American and French flavour profiles available, can be made available as Kosher and/or Halal



Butter Concentrate Applications

Butter Concentrates are highly versatile and can be used across a wide range of food applications. With flavour strengths up to 50 times that of standard butter, Butter Concentrate can be used from 0.1%. Our butter concentrates are available in convenient to use paste, powder and liquid formats with a shelf life of 6 to 12 months.

In the bakery sector Butter Concentrate is used in biscuits, cookies, croissants, pastry, cakes, muffins, doughnuts, fillings and toppings. Confectionery applications include toffee, fudge and chocolate. Butter Concentrate provides rich flavours in savoury sauces like Hollandaise and Beurre Blanc as well as sweet sauces like caramel and butterscotch. In UHT and nutritional beverages Butter Concentrate functions to mask off flavours from heat treatment, soya and nutrient fortification. In the Snacks category it is used in Savoury snacks and snack seasonings. Butter Concentrate provides excellent flavour in batters, breadings and marinades.

Butter Concentrate is ideal in low fat applications where it delivers a rich butter flavour and mouthfeel at a fraction of the fat, calorie and cholesterol content. Butter Concentrates can be found in desserts, ice cream and frozen foods.

The list of applications is endless.

Our technologists can help select the correct product and usage rate for your needs. We also develop new or custom made flavours to meet our customers requirements.

...these are Real Ingredients



Butter Concentrates Applications

Butter	Format	Biscuits/ Cookies/ Cakes	Chocolate/ Coatings	Pastry	Confectionery	Sauces Soups	UHT/ Nutritional Beverages	Ice Cream/ Desserts	Marinades	Batters & Breadings	Snack Seasonings	Savoury Snals
Concentrated butter	Paste	0.2-0.75	0.2-0.8	0.5-1.5	0.2-0.5	0.2-0.75	0.2-0.5	0.2-0.5	0.2-1.0	0.2-1.0	-	0.2-1.0
Concentrated butter	Powder	0.5-1.5	0.5-2.0	1.0-3.0	-	0.5-1.5	0.5-1.0	0.5-1.0	0.5-1.5	0.5-2.0	0.5-2.0	0.5-2.0
8X Butter Flavour	Powder	1.0-3.0	0.5-3.0	1.0-4.0	-	1.0-3.0	1.0-3.0	1.0-3.0	1.0-3.0	1.0-3.0	2.0-2.0	1-3.0
16X Butter Flavour	Powder	0.75-2.0	0.7-2.0	0.75-3.0	-	0.75-1.5	0.75-1.5	0.75-1.5	0.75-1.5	0.75-1.5	1.5-1.5	0.75-2
32X Butter Flavour	Powder	0.5-1.5	0.2-1.5	0.5-2.0	-	0.5-1.0	0.5-1.0	0.5-1.0	0.5-1.0	0.5-1.0	1-1.0	0.5-1.5
Cooked Butter /Ghee	Paste	0.2-0.75	0.2-1.0	0.2-2.0	0.2-0.5	0.2-0.75	0.2-0.5	0.2-0.5	0.2-1.0	0.2-0.75	1-1.0	0.2-1.0
Cooked Butter /Ghee	Powder	0.5-1.5	0.5-2.0	0.5-2.0	-	0.3-1.0	0.5-1.0	0.5-1.0	0.5-1.5	0.5-1.0	0.5-2.0	0.5-1.5
Concentrated liquid butter	Liquid	0.3-1.0	0.2-0.8	0.2-2.0	0.2-0.5	0.3-1.0	0.2-0.5	0.2-0.5	0.3-1.0	0.3-1.0	-	0.3-1.0

Oceanic, North American and French flavour profiles available, can be made available as Kosher and/or Halal

Dairy Concentrates The cream of Dairy Concentrates

- ✓ Our R&D team has combined dairy flavour science expertise, high quality raw materials and applications research to develop Dairy Concentrates, a range of Clean label dairy flavours.
- ✓ Butter Concentrates provide authentic butter flavours whilst delivering substantial cost savings.
- ✓ Contact us to find out about Bespoke and Signature Dairy Concentrates to meet your requirements



...these are quality ingredients



Flaverco
Ingredients & Flavours



North America:

GoBia Ltd at
Ronald A Chisholm 2 Bloor
Street West, Suite 3300, Toronto,
Ontario, Canada M4W 3K3
Phone: +1 416 967 6000
email: sales@gobia.com

United Kingdom:

Flaverco Ltd
Unit 29 Roman Way Industrial Est
Longridge Road, Preston, Lancashire
PR2 5BD, United Kingdom
Phone: +44 1772 652600
email: sales@flaverco.com

Ireland, Rest of World:

Real Ingredients
Pearce Road
Raheen Business Park
Limerick, Ireland
Phone +353 61 300909
email: sales@realingredients.ie

Ireland:

CP Ingredients Ingredients
Pearce Road
Raheen Business Park
Limerick, Ireland
Phone +353 61 300909
email: sales@cpingredients.com