

# Butter fats solutions

Our diverse range of dairy products and services are tailored to meet the needs of food manufacturers, wholesalers and foodservice providers.



Product	Description	Application
Sweet Cream Butter	Made from fresh cream, can be salted or unsalted as required.	Bakery, patisserie, sauces and cakes
Lactic Butter	Made from fresh cream, with the addition of a lactic acid culture to give a mild, tangy flavour.	Morning goods
Whey Butter	Made from whey cream, can be salted or unsalted as required.	Processed cheese
Butteroil		
Anhydrous Milk Fat (AMF)	Further separation of butter fat from cream and moisture removal to give min 99.8% fat.	Ice cream, bakery, chocolate
Butteroil	Further separation of butter fat from cream and moisture removal to give min 99.6% fat.	Bakery
Ghee	Made from butter or cream to give min 99.6% fat and consistent melting point. Optional addition of ethyl butyrate.	International cuisines and flatbreads