



# BUTTER BOOST

Campina Butter Boost is a product in our range of high quality Anhydrous Milk Fat specialities, designed and perfected to give maximum quality to your end products. Another advantage is their easy declaration, for more efficient registration and user-friendly ingredient lists.

The unique composition of Campina Butter Boost enhances the natural butter flavour of your end products, with no less than 2.5 times the amount of flavour components compared to Original AMF. Its low melting point guarantees that Campina Butter Boost doesn't crystallize when used for liquid applications.

Campina Butter Boost is the ideal ingredient to enrich your spreads and liquid oils (for frying and baking) with the delicious taste of natural butter.



## Features

2.5 times the buttery taste of Original AMF

User-friendly product declaration  
(Butter oil or Concentrated butter)

Low melting point for non-crystallization in  
liquid applications

## Benefits

Boosts the butter flavour of your end products

Clear ingredient lists for consumers

Easy and reliable processing in liquid applications

