



BLEND COMPOUND

Campina offers a wide range of butter blended with vegetable oil and/or supplements. Each of these compounds is designed as a top ingredient for the use in ice cream, bakery and dairy products.

The high quality of our compounds starts with the use of our traditionally made fresh butter traceable to our own member farmers. The natural taste, creamy mouthfeel and good functionality of the product are therefore maintained.

Our compounds can be completely customized into your needs. Sweet or lactic butter can be blended in different ratios with almost each type of vegetable oil and/or additional flavors and fragrances can be added. This makes our compounds unique in its kind. We also offer you a wide variety in packaging options including boxes (10kg) (25kg).

Features

Creamy mouthfeel, excellent and natural taste is maintained

Various ratios of vegetable oil and milk fat are possible

Large choice in type of vegetable oil

Benefits

Cost-effective alternative to pure butter

Supply chain efficiency

More interesting import tariff

