



# TRADITIONAL BUTTER WINTER PRESTIGE

Our Campina Traditional Butter Winter Prestige is a churned butter. Our long history of artisan knowledge ensures the superior quality and taste. Our butters are derived from fresh pasteurized cream supplied by our own member farmers. This guarantees the traceability of our products, as well as their excellent taste and quality.

Campina Traditional Butter Winter Prestige is only produced during the winter season, when the cows' diet results in a firmer type of butter. Winter Prestige is one of the better choices for the processing of laminated dough (such as croissant or pain au chocolat). While processing regular winter butter is known to release water, our Winter Prestige has been especially developed to solve this issue.

The predicate 'Winter Prestige' is granted after a thorough quality control, with laboratory tests on firmness and the amount of water release. We ensure that the release of water is max. 0.5%. That's why we can guarantee that Campina Traditional Butter Winter Prestige will reduce your costs by minimizing the number of interruptions in your production process.



## Features

Butter flavour

Water release is secured to max. 0.5%

Excellent processability

## Benefits

Higher quality end products

Lower costs through reduced waste

Reduced production interruptions

