

Butter powder

Cat. No. CEFX-446

Lot. No. (See product label)

Introduction

Description Butter Powder is a high-stability, spray-dried butter formulation designed for

enhanced shelf life, controlled release, and easy handling. The microencapsulation process protects the butter's aroma, flavor, and fat content, making it an ideal ingredient for food applications requiring rich butter taste without refrigeration.

Applications Bakery & Confectionery – Used in cakes, cookies, pastries, and biscuit formulations.

Instant & Powdered Foods – Perfect for soups, sauces, and dry seasoning blends.

Dairy & Beverage Industry – Enhances milk powders, coffee creamers, and dessert mixes. Nutritional & Functional Foods – Adds butter richness to meal replacements

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and protein shakes.

Synonyms Butter oil

Product Information

Appearance Light Yellow Powder

Usage and Packaging

Package 1kg/bag

Storage and Shipping Information

Storage Please keep it in a cool and dry place, protected from light.

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