A quality butter for the preparation of puff pastry and other laminated doughs developed for use in warmer environments.

- Constant quality, throughout the year
- Made from fresh dairy cream
- A pure and rich butter taste in your preparations
- Suitable for processing in warmer environments
- Guarantees a nice golden colour for all your creations
- Easy to handle sheets
- Firm, high plasticity and easy to laminate
- Quick tempering

Debic Top Gold Butter
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A quality butter for the preparation of puff pastry and other laminated doughs developed for use in warmer environments.

**Characteristics**
- Excellent, authentic butter taste in your preparations
- Firm and easy to laminate
- Good plasticity, and an excellent ingredient for laminated doughs, resulting in more airy and extra flaky end products
- Can be used in all applications where laminating is necessary without any risk on melting away
- Guarantees a nice golden colour for all your creations

**Usage**
- For the preparation of puff pastry and laminated dough
- It has been especially developed for usage in warmer environments
- Optimal processing temperature: between 15°C and 20°C
- Melting point: 38°C to 40°C

**Conservation**
- Keep refrigerated at max. -7°C

**Ingredients**
- Butter (min. 82% fat); colour: betacarotene.

**Data**
- Content unit: 5x2kg
- Type packaging: Foil
- Units / carton: 5
- Cartons / pallet: 77
- Article number: 0900092
- EAN carton: 54 10488 222712
- Shelf life closed pack: 90 days
- Conservation: refrigerated

**Packaging**
- Dimensions of the carton in mm: 390x290x110
- Gross weight of the carton in kg: 10.385
- Dimensions of the pallet in cm: 120x80x138
- Gross weight of the pallet in kg: 823

**Nutritional values**

<table>
<thead>
<tr>
<th>Average nutritional values per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy: 3060 kJ/744 kcal</td>
</tr>
<tr>
<td>Fat: 82g</td>
</tr>
<tr>
<td>of which saturates: 58g</td>
</tr>
<tr>
<td>Carbohydrates: 1g</td>
</tr>
<tr>
<td>of which sugars: 1g</td>
</tr>
<tr>
<td>Protein: 0.5g</td>
</tr>
<tr>
<td>Salt: 0g</td>
</tr>
</tbody>
</table>

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