



Natural · Taste · Perfection with Concentrated Cream & Butter

JENEIL is not another flavor house! The natural dairy flavor concentrates are made from finest butter oil and cream. Due to a unique fermentation process the concentrated dairy products do have a 15 to 30 times higher flavor concentration than the raw material.

OUR RANGE OF CONCENTRATED CREAM & BUTTER:

Paste:

☐ with added natural flavors

☐ without added natural flavors

PRODUCT	PRODUCT CHARACTERISTIC
BUTTER CONCENTRATES	
LBG-303	Buttery flavor with toffee, nutty, toasty notes, typical known from ghee butter and butter fritted bakery products
LBG-310	Supplies a very round and harmonic butter taste, with improved mouth-feeling to a wide range of applications
LBG-312	Buttery flavor, with greasy, browned taste and heavy taste of pan baked and roasted foods
LBG-400	Young butter taste, of fresh lactic fermented butter, slightly sweet with creamy direction
CREAM CONCENTRATES	
LCG-100	Authentic taste of fresh and young, sweet cream, improves richness and body in food applications
LCG-101	Cream flavor with the unique farmhouse milk chamber taste, intensive, slightly acid and fermented but fresh
LCG-105	High impact cream flavor with creaminess and lipolytic notes
LCG-210	Mouth filling rich cream flavor with buttery notes
FFG-802	Sweet condensed milk flavor, sweet, milky, caramelly notes, creamy
SOUR CREAM & YOGURT CONCENTRATES	
SCG-8007	Balanced fresh taste of fermented, acidified cream
YOG-9032	Authentic yogurt flavor, characterized by fermented acidic notes, with a sweet milkiness

- > Refrigerated storage conditions (3 - 8 °C) are needed.
- > Other cream & butter concentrates and specialities e.g. Dulce di Leche are available on request.

Premium Powders:

PRODUCT	PRODUCT CHARACTERISTIC
LCG-1610 Cream type	Supplies a well rounded and rich body, with mild sweetness and the typical character of cream

- > Other special cream & butter concentrates in powder form are available on request.
- > Cool and dry storage conditions (15 - 25 °C) are recommended.

Liquid Starter Distillate:

PRODUCT	PRODUCT CHARACTERISTIC
SDG-15000 Butter type	Intense and authentic concentrate of acidified butter aromas and fresh creamy flavors

- > Cool and dry storage conditions (15 - 25 °C) are recommended.

DOSAGE:

Depending on the application and the desired flavor intensity a dosage of 0.1 - 3.0 % is recommended. Only for the Natural Starter Distillate SDG-15000, we advise a dosage of 0.05 - 0.2 %.

Please contact us for customized recommendations.

Interested?

We are looking forward to your inquiry!