



Hoche Butter GmbH presents a new lactose-free laminating butter plate at IBA 2015 in Munich

According to professional estimates, approximately 20% of the German population and as many as 75% of all adults throughout the world are suffering from lactose intolerance: this strongly limits the consumption of dairy products as well as food made with dairy ingredients. At this year's IBA, which takes place in Munich from 12-17 September 2015, Hoche Butter GmbH will present a new lactose-free laminating butter plate with 82% milk fat which can be used in the production of lactose-free baked goods. Combined with a lactose-free premix for croissants or puff pastry products or with lactose-free basic recipes, rich pastry products can now be offered that allow indulgence even for lactose-intolerant consumers. The baked goods are characterized by a typical buttery taste and allow butter baked goods to be enjoyed within a lactose-free diet scheme.

The new plate has a smooth, plastic consistency and can be processed with the same excellence as featured with all other butter plate provided by Hoche Butter. The melting point is 32-34 °C. Baked goods made with the new lactose-free butter plate display good volume, typical flakiness, perfect moisture and a tender, slightly browned crumb. The product is alternatively also available as a 10 kg block in a cardboard box. Test it for yourself by requesting a sample for your baking trials. Hoche Butter GmbH exhibits its products in Hall 2, booth A2.540.

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