



**RANGE**

**CORMAN**  
**THE FAVOURITE BUTTER**  
**OF THE BEST PASTRY CHEFS**

**EASY TO USE & GUARANTEED SUCCESS!**

  
**CORMAN**  
SINCE 1935

*Guaranteed success for the pastry chef!*

|   | PRODUCT DESIGNATION   | ARTICLE NUMBER       | APPLICATIONS  | PRODUCT ADVANTAGES   | MELTING POINT |
|---|---|----------------------|---|--|---------------|
| <b>NEW</b>  | <b>WHIPPING SPECIALITY</b>  |                      |   |  |               |
| <b>CORMAN SCULPTURE 31 % FAT - EASILY CREATE EXCEPTIONAL DECORATIONS</b>            |   |                      |   |  |               |
|    | <b>UHT STERILISED WHIPPING SPECIALITY MADE FROM BUTTERMILK AND VEGETABLE OILS</b><br>6 bricks of 1L       | 20357501             | For finely chiselled decorations with featherlight textures               | <ul style="list-style-type: none"> <li>• Remarkable whipping rate</li> <li>• Excellent hold: after 48h at 4 °C and after 5h at room temperature*</li> <li>• Easy to incorporate</li> <li>• White colour: for fresh and elegant decorations</li> <li>• Fresh and light taste</li> </ul> | -             |
| <b>CREAM</b>  |   |                      |   |  |               |
| <b>CORMAN SELECTION 35 % FAT - HIGHLY RECOMMENDED BY RENOWNED PASTRY CHEFS</b>      |   |                      |   |  |               |
|    | <b>UHT STERILISED CREAM 'SPECIAL PASTRY'</b><br>6 bricks of 1L  | 29722501             | Ideal for Chantilly/whipped cream, pastry filling, mousse, ice cream, ... | <ul style="list-style-type: none"> <li>• Higher whipping volume</li> <li>• Fine and creamy taste, with character</li> </ul>  | -             |
| <b>CORMAN DAIRY BUTTER 82 % FAT - THE EASIEST TO USE TRADITIONAL BUTTER</b>         |   |                      |   |  |               |
| <b>THIS FRESH BUTTER IS EXCLUSIVELY MADE OF PREMIUM CREAM</b>                       |   |                      |   |  |               |
|    | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg  | 26850301             | All layered dough: puff pastry, croissants, Danish pastry                 | <ul style="list-style-type: none"> <li>• Great taste of fresh cream</li> <li>• Easy to work with all year round</li> </ul>   | 32-34 °C      |
|    | <b>CAKE &amp; BRIOCHE</b><br>10 kg block<br>4 blocks of 2,5 kg  | 20133507<br>20132815 | Dough, cake mixes, buttercream, brioches, pound cake, ...                 | <ul style="list-style-type: none"> <li>• Great taste of fresh cream</li> <li>• Easy to incorporate</li> <li>• Creates smooth and unctuous creams</li> </ul>  | 32 °C         |
| <b>NEW</b>  | <b>CORMAN ORGANIC DAIRY BUTTER 82 % FAT - THE EXCELLENCE OF OUR DAIRY BUTTER IN ORGANIC QUALITY</b>       |                      |   |  |               |
|   | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg  | 20381301             | All layered dough: puff pastry, croissants, Danish pastry                 | <ul style="list-style-type: none"> <li>• Made of premium cream from certified organic agriculture</li> <li>• Unique taste of fresh cream</li> <li>• Texture and taste remain consistent all year round</li> </ul>  | 32-34 °C      |
|  | <b>CAKE &amp; BRIOCHE</b><br>4 blocks of 2,5 kg   | 20381201             | Dough, cake mixes, buttercream, brioches, pound cake, ...                 | <ul style="list-style-type: none"> <li>• Made of premium cream from certified organic agriculture</li> <li>• Unique taste of fresh cream</li> <li>• Texture and taste remain consistent all year round</li> </ul>  | 32 °C         |
| <b>CORMAN EXTRA BUTTER 82 % FAT - THE MOST EFFICIENT BUTTER IN USE AND YIELD</b>    |   |                      |   |  |               |
|  | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg without carotene<br>5 sheets of 2 kg with carotene | 29777501<br>26851001 | All layered dough: puff pastry, croissants, Danish pastry                 | <ul style="list-style-type: none"> <li>• Tasteful</li> <li>• Extra easy to work with</li> <li>• Unique texture and plasticity</li> </ul>   | 34 °C         |
|  | <b>PUFF PASTRY &amp; CROISSANT WARM ENVIRONMENT</b><br>5 sheets of 2 kg with carotene                     | 26850901             | All layered dough: puff pastry, croissants, Danish pastry                 | <ul style="list-style-type: none"> <li>• Tasteful</li> <li>• Extra easy to work with, even at high temperatures</li> <li>• Unique texture and plasticity</li> </ul>  | 36 °C         |
|   | <b>INCORPORATION</b><br>10 kg block without carotene<br>10 kg block with carotene                         | 28331401<br>28322901 | Brioches, shortcrust pastry, buns, pound cakes, ...                       | <ul style="list-style-type: none"> <li>• Tasteful</li> <li>• Easy to incorporate without oil separation</li> <li>• Good resistance to fermentation</li> </ul>  | 32 °C         |
| <b>CORMAN EXPRESS BUTTER 82 % FAT - QUICKER AND EASIER TO USE</b>                   |   |                      |   |  |               |
|  | <b>'EXPRESS' PUFF PASTRY &amp; CROISSANT</b><br>10 sheets of 1 kg   | 20186607             | All layered dough: puff pastry, croissants, Danish pastry                 | <ul style="list-style-type: none"> <li>• Ready to be folded into the dough straight from the refrigerator</li> <li>• Pre-laminated</li> </ul>  | 34 °C         |

\* Tests performed in-house.

|   | PRODUCT DESIGNATION   | ARTICLE NUMBER                   | APPLICATIONS   | PRODUCT ADVANTAGES  | MELTING POINT                 |
|---|---|----------------------------------|--|---|-------------------------------|
| <b>CORMAN EXTRA CONCENTRATED BUTTER 99.9 % FAT - THE MOST EFFICIENT CONCENTRATED BUTTER IN USE AND YIELD</b>  |   |                                  |  |   |                               |
|    | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg with carotene  | 29778201                         | All layered dough: puff pastry, croissants, Danish pastry  | <ul style="list-style-type: none"> <li>• Rich and tasteful</li> <li>• Extra easy to work with</li> <li>• Perfect workability all year round</li> <li>• Lactose-free</li> </ul>              | 36 °C                         |
|   | <b>PÂTISSIER</b><br>10 kg block without carotene<br>10 kg block with carotene<br>25 kg block without carotene | 20046203<br>26851401<br>28325301 | Dough, shortcrust pastry, buttercream, brioches, pound cakes, ...  | <ul style="list-style-type: none"> <li>• Very good tolerance to fermentation</li> <li>• Easy to incorporate</li> <li>• Lactose-free</li> </ul>  | 32 °C                         |
|   | <b>CRÈME AU BEURRE</b><br>10 kg block with vanillin flavouring  | 26851501                         | Buttercream and other creams   | <ul style="list-style-type: none"> <li>• Doubles in volume on creaming</li> <li>• Creates smooth and unctuous creams</li> <li>• Lactose-free</li> </ul>                                     | 32 °C                         |
| <b>NEW PACKAGING CORMAN BUTTER SPECIALITIES</b>   |   |                                  |  |   |                               |
| <b>LIQUID CLARIFIED BUTTER 99.9 % FAT</b>   |   |                                  |  |   |                               |
|    | <b>LIQUID CLARIFIED BUTTER</b><br>4 tins of 2L  | 20373801                         | Madeleines, cake, sponge cake, chocolate fillings, for cooking (emulsified sauces, frying, roasting, baking) | <ul style="list-style-type: none"> <li>• Gives cakes a smoother and softer texture</li> <li>• Liquid at room temperature</li> <li>• Lactose-free</li> </ul>                                 | 17 °C                         |
| <b>ROASTED BUTTER 98 % FAT</b>  |   |                                  |  |   |                               |
|   | <b>BEURRE NOISETTE</b><br>4 buckets of 2 kg   | 20380301                         | Layered pastry and puff pastry applications, biscuits, chocolate fillings, ...                               | <ul style="list-style-type: none"> <li>• Strong and unique butter taste that enhances the flavour of many applications</li> <li>• Easy to incorporate thanks to its soft texture</li> </ul> | 32 °C                         |
| <b>EXTRA FONDANCE 99.9 % FAT</b>  |   |                                  |  |   |                               |
|   | <b>CONCENTRATED BUTTER FOR ICE CREAM, CHOCOLATE FILLINGS AND GANACHE</b><br>4 blocks of 2,5 kg                | 20381401                         | Ice cream, chocolate fillings, ganache   | <ul style="list-style-type: none"> <li>• Neutral taste and colour</li> <li>• Great mouthfeel</li> <li>• Preserves the desired aromas in the finished products</li> </ul>                    | 28 °C                         |
| <b>CORMAN PATISY 78 % FAT - THE MOST BUTTERY BLEND</b>  |   |                                  |  |   |                               |
| <b>BUTTER - VEGETABLE OIL BLEND</b>   |   |                                  |  |   |                               |
|    | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg  | 26851901                         | All layered dough: puff pastry, croissants, Danish pastry  | <ul style="list-style-type: none"> <li>• Good butter taste</li> <li>• Easy to work with</li> </ul>  | 38 °C                         |
|   | <b>INCORPORATION</b><br>4 blocks of 2,5 kg  | 29912405                         | Dough, cake mixes, brioches, creams, ...   | <ul style="list-style-type: none"> <li>• Good butter taste</li> <li>• Easy to incorporate</li> <li>• Creates smooth and unctuous creams</li> </ul>  | 38 °C                         |
| <b>CORMAN PREMI'OR 80 % FAT - PREMIUM MARGARINE</b>   |   |                                  |  |   |                               |
|    | <b>PUFF PASTRY &amp; CROISSANT</b><br>5 sheets of 2 kg  | 29804201                         | All layered dough: puff pastry, croissants, Danish pastry...   | <ul style="list-style-type: none"> <li>• Superior mouthfeel</li> <li>• Perfect workability</li> <li>• Non-GMO, low trans, non-hydrogenated vegetable oils</li> </ul>                        | 42 °C*<br>*may vary by season |
| <b>CORMAN PDO</b>   |   |                                  |  |   |                               |
| <br> | <b>CARLSBOURG</b><br>10 kg block  | 28328401                         | Dough, shortcrust pastry, buttercream, brioche, pound cakes, ...   | <ul style="list-style-type: none"> <li>• Traditional manufacturing process</li> <li>• "Beurre d'Ardenne": the only Belgian PDO butter</li> </ul>  | 32 °C                         |

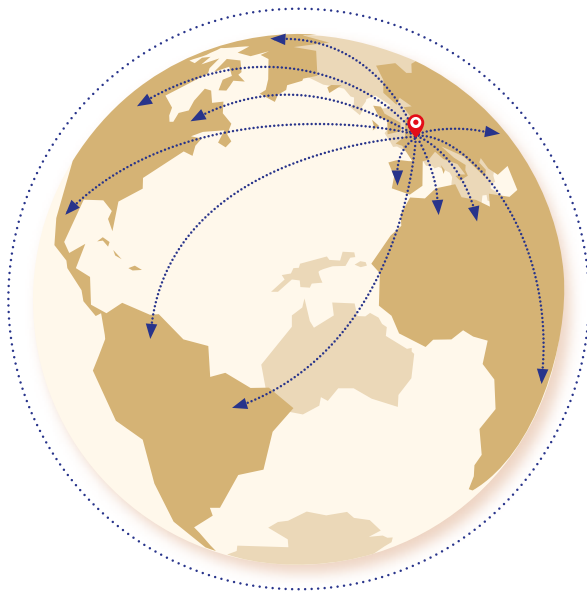
INVENTOR AND WORLDWIDE LEADER  
IN BUTTER SHEETS

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INNOVATIVE BUTTER EXPERT

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PARTNER OF  
THE BEST PASTRY CHEFS WORLDWIDE



RICHEMONT  
CLUB



'ACCADEMIA MAESTRI PASTICCERI ITALIANI'  
(ACADEMY OF ITALY'S BEST PASTRY CHEFS)



  
**CORMAN**  
SINCE 1935

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