



*The oldest italian dairy tradition*



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# Burro Superiore Fratelli Brazzale



since 1784

84%  
fat

*Premium butter  
made with the finest fresh milk  
A creamy delicacy with a pleasingly rich taste*



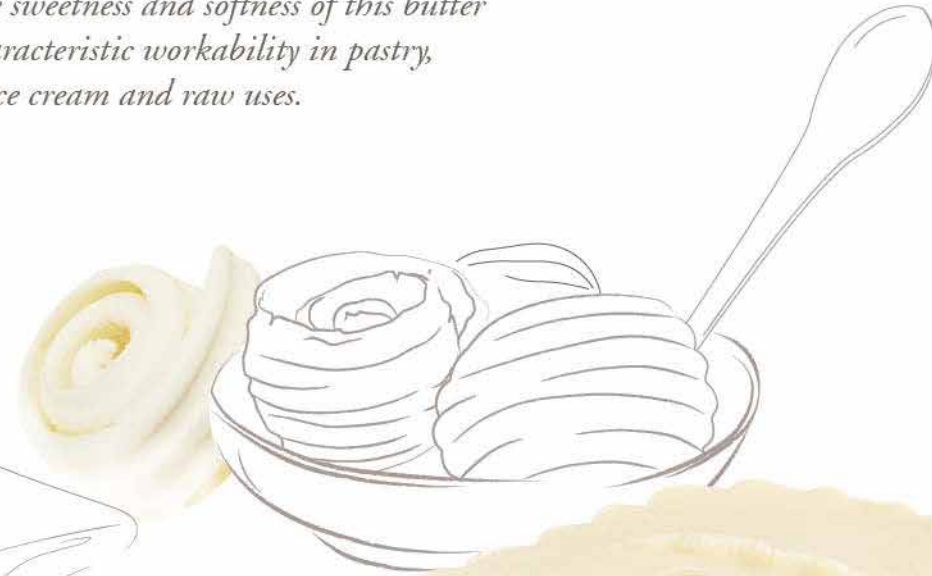
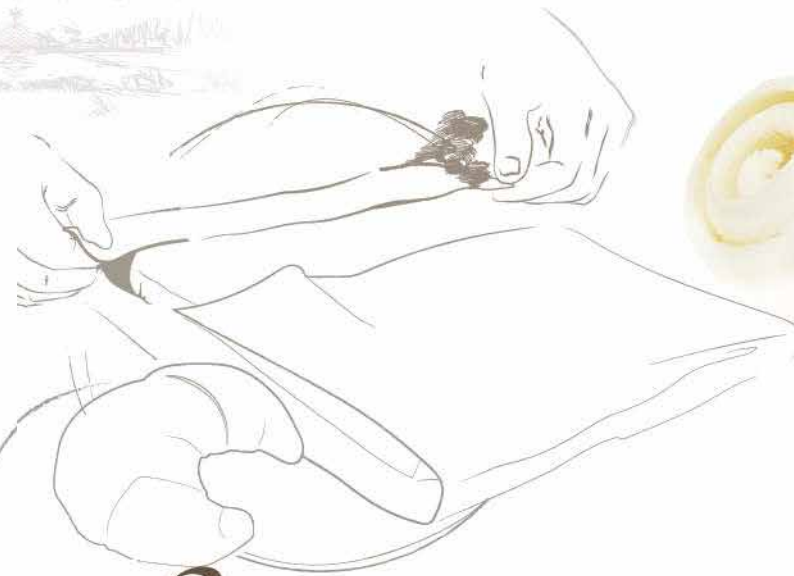
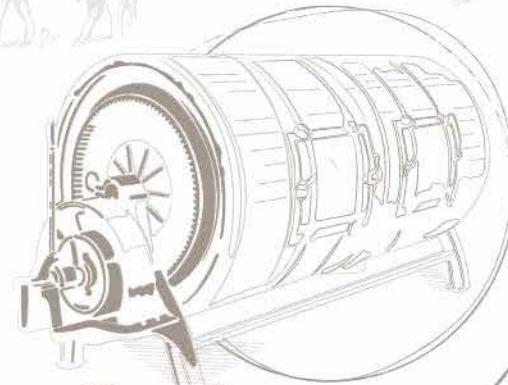
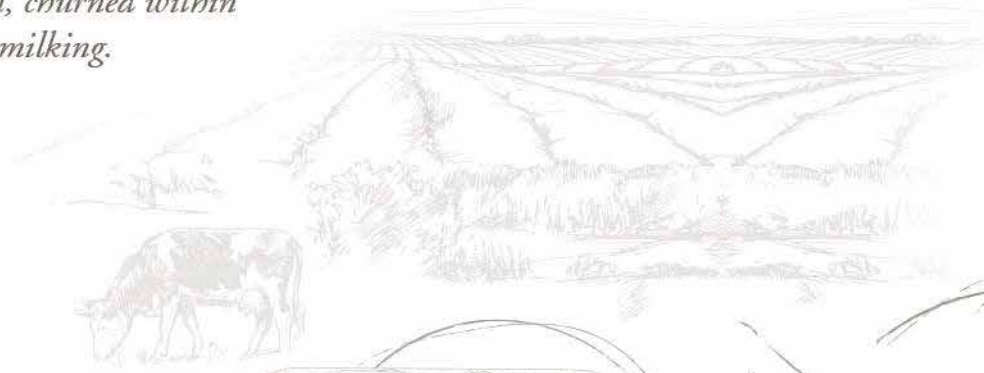


# Butter with a great Story to tell

84% fat

*The butter you have chosen is the result of the Brazzale family's commitment to the absolute best: an uncompromising masterpiece. Thus was born the project of a butter derived from fresh centrifuge cream, churned within 24 hours of cow's milking.*

*This simple figure describes a selected and controlled eco-sustainable supply chain where milk is collected and quickly separated by centrifugation. It describes the sweetness and softness of this butter and its characteristic workability in pastry, ice cream and raw uses.*



## 1. Milk care

*Every aspect has been studied with meticulous care*

## 2. Milk becomes Butter

*From the choice of fodder and the feeding of the cows to obtaining an ideal quality milk, to its centrifugation...*

## 3. a unique Butter

*... from the ripening of the cream, to its immediate churning. This butter is an ingredient with a palette of unique and unrepeatabe aromas.*





# Butter without compromises...

*Burro Superiore Fratelli Brazzale:  
appreciated and awarded for leavened  
and puff pastries.*



*Perfect for leavened  
and puff pastries*



*Characteristic and  
distinctive aromatic  
richness*



*Ideal for puff pastry  
sweet and savory*



*Melting range:  
32°-35°C  
(89,6 °F - 95 °F)*



*Excellent  
performance  
in baking*

*All butters are unique because their  
countless components make endless  
combinations that define  
their personality.  
Each butter is inimitable,  
and the wealth of varieties can offer  
a fascinating palette of flavors  
and traits.*



*Premio Speciale 1913*

# revolutionary Butter







*Burro* 84%  
materia  
grassa  
Superiore

*Fratelli Brazzale*  
panna di centrifuga



*Burro* 84%  
materia  
grassa  
Superiore  
*Fratelli Brazzale*  
dal 1750



*New sizes designed for  
professional use:  
1kg - 2 kg lamination  
butter- 5kg - 25kg*

*Butter's  
fragrance*

*Delicate from  
sweet cream*



*Flavor*

*It is embracing.  
An intense and sweet taste  
with a rich aromatic  
palette*

*Texture*

*Smooth, soft and compact.  
Incredible spreadability,  
even if cold.*

*Color*  
*Pure white*