

**New!**

*Brazzale*  
dal 1784

*La*  
**FILIERA  
PANNA**

ANTICO BURRIFICIO  
*dal 1784*



**BURRO** *Aroma*  
*Naturale*



*Brazzale* **SCIENCE**  
NUTRITION & FOOD RESEARCH  
**CENTER**



ANTICO BURRIFICIO  
dal 1784



**BURRO** *Aroma  
Naturale*



  
Destinato esclusivamente ad uso professionale  
Non destinabile ad uso diretto  
Preparazione alimentare per pasticceria

Freschissimo  
Latte *di* fattoria  
della Filiera Panna





Only natural flavorings produced with cutting-edge technology

It is a food preparation

Brazzale butter is the ideal vehicle for flavour stability

Ensuring uniform distribution of micronized particles of flavour in doughs

Reduced flavor dispersion when baking the dough.



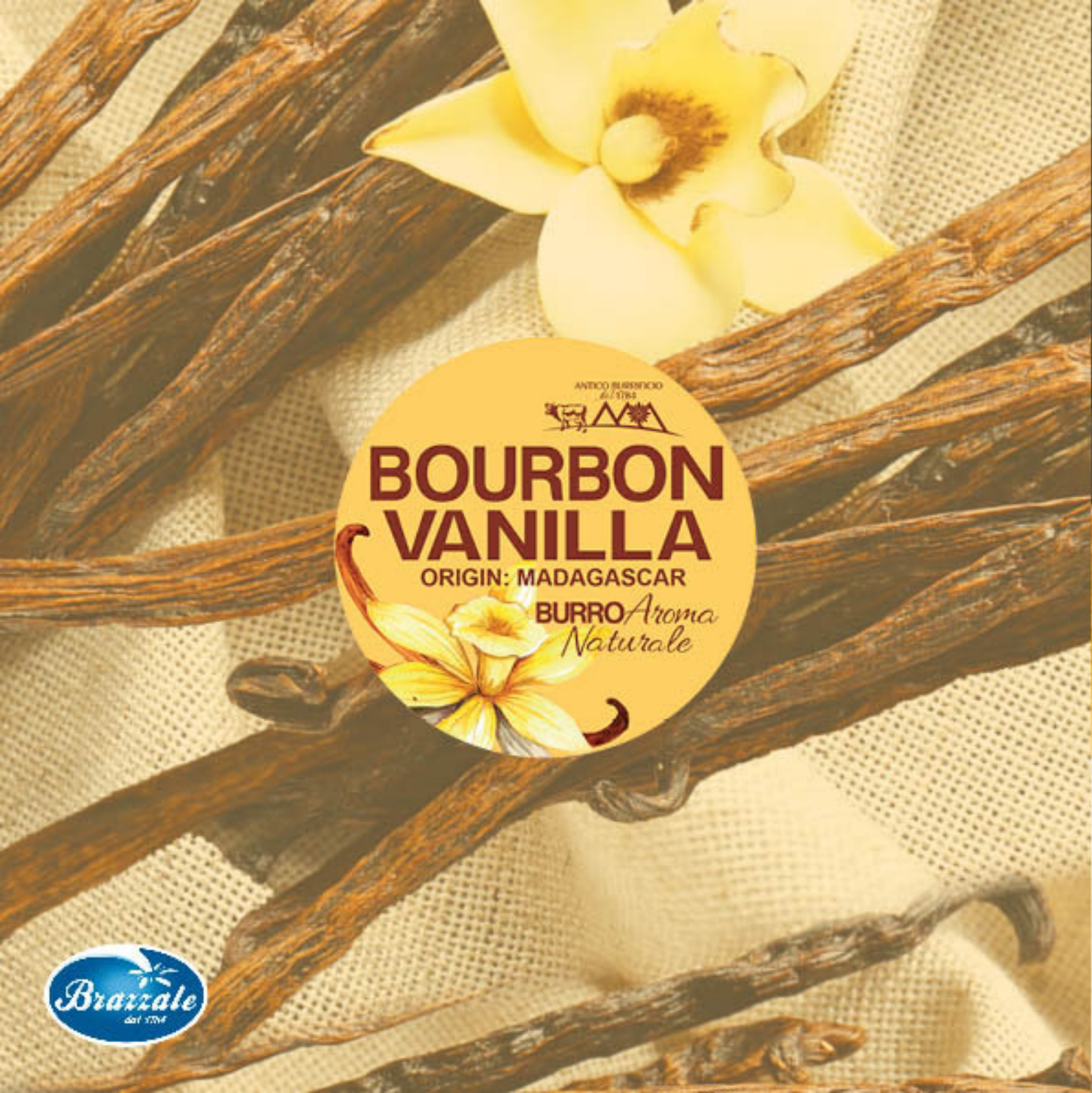
Dairy tradition respected for nine generations and scientific research by Brazzale Science Center create:

# BURRO *Aroma Naturale*

A Food Preparation made with farm milk butter from our special milk-cream supply chain, enriched with encapsulated natural flavors for better aroma stability during the baking.

BurroAroma Naturale preparation takes advantage of the physical-structural characteristics of Brazzale butter.





ANTICO BURGUNDO  
dal 1794

**BOURBON  
VANILLA**

ORIGIN: MADAGASCAR

BURRO *Aroma Naturale*



  
"Scuola Dolce & Salato"  
Culinary Academy

  
"Creamy Vanilla  
Profiteroles"



**BURRO** *Aroma Naturale*  
is an ideal ingredient for ice cream,  
where the use of butter ensures stability  
as well as essential, unique and aromatic  
traits of fine natural origin.



COMPLEMENTARY FLAVOURINGS





Ciccio Vitiello

"Chocolate  
dough pizza"

### **BURRO** *Aroma Naturale*

serves as the perfect stabilizer of flavors in baking recipes: the combination between reduced dispersion of micronized natural flavors and the structure of a pure, unfractionated butter, results in pastry products that remain stable longer without using adjuvants or additives.





Marco Aliberti

"Tropical Cake"

### **BURRO** *Aroma Naturale*

does not carry liquid solvents or flavor diluents: the dispersion in pastry doughs is eased by the micronization technology and distribution in the solid phase.



  
Biagio Martinelli

  
"Apple strudel revisited"



### **BURRO** *Aroma Naturale*

stabilization of flavors during baking is then guaranteed by production technologies designed for the widest range of pastry products.

#### COMPLEMENTARY FLAVOURINGS





"Scuola Dolce & Salato"  
Culinary academy

"Tangerine macaron and  
dark chocolate  
ganache"

### **BURRO** *Aroma Naturale*

is a food preparation designed to ensure the stability of natural flavors through butter and it is suitable for different pastry preparations such as: cakes, panettone and similar leavened bakery products, muffins, petit fours and tailor-made pastry creations made with dry or fermented doughs.







"Scuola Dolce & Salato"  
Culinary academy



**BURRO** *Aroma Naturale*  
thanks to the compatibility with different types of natural flavors, allows for the widest range of different preparations in every field of pastry industry



COMPLEMENTARY FLAVOURINGS





### **BURRO** *Aroma Naturale*

where the use of butter can contribute to the highest sensory acceptability combined with the most genuine nutritional quality.

#### COMPLEMENTARY FLAVOURINGS





Alessandro Mango



"Small patisserie with coconut and lime"

**BURRO** *Aroma Naturale* represents high-technology support in dry cereal products recipes: crackers, crispies, dry biscuits, macarons, as well as a raw material in artisanal production of cakes and puddings. The wide range of available flavors allows interesting assortments of tastes through the complementary use of the diversified semi-finished products.



Each flavouring is available in the following formats:

- Cardboard box of 5 kg
- Cardboard box of 3kg (3x1kg)





*La più antica tradizione italiana*



Partner di:



[BRAZZALE.COM](http://BRAZZALE.COM)



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