



The oldest italian tradition



Partner di:



dolce *O* salato®
SCUOLA DI CUCINA
E PASTICCERIA



BRAZZALE.COM



BRAZZALE S.P.A. - Via Pasubio, 2 - 36010 Zanè (VI) Italia
Tel. +39 0445 313900 - info@brazzale.com

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Professional!



Dedicated to the professional
use for pastry and chefs

From creamy farm milk
in just a few hours a masterpiece is created.
An inimitable gift of nature.





Fresh
farm milk
from the creamery chain :
la **Filiera Panna**

Burro delle Alpi *pro* butter is our farm
butter dedicated to professionals,
made from the freshest
collection milk from
our Cream Supply Chain.

82%
Fat

- 1 kg
- 2 kg
rolling butter
- 5 kg
- 25 kg



FOR INNOVATIVE
PASTRY CHEF

2 kg
rolling butter

5 kg

25 kg



Starting from the fodder.
We apply in every single
step the knowledge and
secrets passed down
through generations to
achieve an unsurpassed
result and get an
outstanding
product.



Burro delle Alpi *pro*
butter is also **lactose-free**.

"Free" from worries!

To all professionals who are conscious to the
needs of their customers, a farm butter that is
lactose-free but with the same taste of fresh
cream and with perfect workability.