

Product Range

CONCENTRATED CREAM & BUTTER



Authentic Dairy Taste. Naturally fermented.

In a world of artificial flavors, true taste comes from nature. Made from real dairy and perfected through decades of expertise, our unique fermentation process delivers authentic flavors up to 15–30 times more intense than conventional butter or cream.

Pastes

Product no.	Product characteristic
Butter concentrates	
LBG-303	Ghee-like and buttery with toffee and nutty-toasty notes
LBG-310	Round and mild with a gentle buttery tang
LBG-312	Browned and roasted with rich baked-butter character
LBG-400	Young and fresh, with lactic-fermented butter notes, gentle sweetness and a creamy finish
Cream concentrates	
LCG-100	Fresh and young with mild sweet cream richness
LCG-101	Fresh yet fermented with slight acidity and farmhouse character
LCG-105	High-impact and creamy with lipolytic notes
LCG-210	Rich and mouth-filling with smooth buttery cream notes
FFG-802	Sweet and milky with creamy caramel-like notes
Sour cream & yogurt concentrates	
SCG-8007	Fresh and fermented with clean acidified cream character
YOG-9032	Fermented-acidic and yogurt-like with sweet milkiness

- ● Without added natural flavors
- Refrigerated storage conditions (3–8 °C) are needed.

Premium Powders

Product no.	Product characteristic
LCG-1610 Cream type	Rounded and rich with mild classic cream sweetness

- › Other special cream & butter concentrates in powder form are available on request.
- › Cool and dry storage conditions (15–25 °C) are recommended.

Liquids

Product no.	Product characteristic
SDG-15000 Butter type	Intense and acidified with fresh-creamy butter aroma

- › Cool and dry storage conditions (15–25 °C) are needed.

Dosage

Depending on the application and the desired flavor intensity a dosage of 0.1–3 % is recommended. Only for the Natural Starter Distillate SDG-15000, we advise a dosage of 0.05–0.2 %. Please contact us for customized recommendations.