How is butter made? Skim the milk Churn and knead Lactic acid bacteria nside the churn the cream is churned to butter and kneaded until a homogeneous mass is formed. The buttermilk is drained off and is ready for consumption or can be used for making other products... The fat globules are concentrated in The milk is pasteurised the separator. Two flows are created: (heated for a short time cream with a fat content of about 40% at 72°C) in the plant. and skimmed milk. 100 gram butter contains: Shape **Package** Energy 3030 kJ (737 kcal) Fat 81.1 g **(** - of which saturated fat 52.9 g Carbohydrates 1.1 g - of which sugars 1.1 g Protein 0.7 g

What determines the taste of butter?

After the kneading process lactic acid is added to the butter. This gives the butter the desired taste and aroma. After this process salt can be added to make salted butter or other herbs to make herb butter.

Did you know that



Butter has a minimum fat content of 80%? Therefore butter contains small amounts of vitamin A and D.



Churning physically agitates the cream until it ruptures the milk fat membranes. Once broken, the fat droplets can join with each other and form clumps of fat.



Salt

Vitamin D

Vitamins and minerals
Vitamin A

Producing 1 kilo of butter requires about 20 litres of milk?

867 mcg (108% DRI)

0.3 mcg (6% DRI)

0.13 g

*DRI: Dairy Reference Intake Source: EFSA food composition data and Dutch food composition data (Nevo-online 2016)