



Kruszwica. We support the success professional:

Kruszwica Oil with Butter Essence is an innovative combination of high quality rapeseed oil with butter fat and natural flavor of butter.

Combining the characteristics of oil and butter, the product retains its properties at very high temperatures, making it ideal fries, while giving the dishes a natural buttery flavor and aroma.

Target groups

HoReCa market: restaurants (casula dining, fast casula dining, fine dining); hotel restaurants; catering companies; new food concepts (pop-ups, street foods)

Main target: Chefs from mainstream are much more open to solutions to facilitate work in the kitchen and replacing expensive or time-consuming to prepare products and ingredients

Recommendation

For frying and coocking a wide variety of foods (fishes, meets, seafood, vegetable, eggs, pancakes), served hot or cold and for cold aplication





Package: 3l pet, cardboard 3x3l

Form: clear liquid, even stored at cooler

Exp date: 8 month

Palet: 324 (36 x9l)

Smoking point: >220°C



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Characteristic



Simple recipe, a combination of RP oil and butter oil, no artificial additives



Butter flavor, transfering to the products during frying



The smell of butter, intensifies during frying



Gold deep color, natural texture of vegetable oil, clear without deposits



Cristal transparent pet bottel, 3 l cap; with comfortable handle; Non drop cap, with handle





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adventages and sources of growth





PRICE

A more economical alternative to butter clarified satisfying (the same function at a lower purchase cost)



The product easy to use and dispensing through a liquid consistency and ergonomic bottle.

VERSATILITY

The product for use in all types of kitchen and both hot and cold





Much lower acquisition cost with a comparable effect taste for prepared dishes.



No long-term, wasteful process of acquiring. The product in a convenient bottle for immediate use.

CONVENIENCE STORAGE AND DATE edibility

Long shelf life (despite the use of only the ingredients of natural origin) and the convenience of storage in a professional kitchen



The product with the lowest price in the category.

REAL BUTTERY

Natural buttery flavor and aroma as a result of the use of ingredients of natural origin: the essence of butter and a natural aroma of butter without the use of artificial additives and flavorings.

TRANSPARENCY COMPOSITION AND PACKAGING

3 simple ingredients and packaging presenting the content and look of the product - "You know what you are buying."



Individualy prepared clarified butter



Fat with butter aroma







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Features and benefits



Gives the dishes a natural buttery flavor,



Smoking point >220°C; retains the properties – quality, taste and aroma (vs. Smoking point of clarified butter >190°C); better performance than clarified butter



Recommendation of Chefs Club (an association of polish chefs - opinion leaders)



high efficiency (up to 3 cycle of frying per serving) and high cost-effectiveness









Package: 10l plastic bucket, 10l BiB

Form: Liquid when stored at room temp.

Exp date: 10 month

Paleta: 550l (55 x10l) / 720l (72 x10l)

Smoking point: >235°C

