

botanova

Plant-based Margarine —Butter Taste—

We have thoroughly analyzed the aroma and taste of butter.

Using our own technology to produce a unique flavor,

Miyoshi Oil & Fat Co., Ltd. has created a new delicious taste that includes the goodness of butter without using ingredients from animals.

The Special Properties Behind Our Flavor

- A clean flavor and rich taste that continue the moment of melting in the mouth. The rich flavor of malted rice, natural and traditional Japanese fermented ingredients, such as Koji (malt) and Amasake (Sweet half Sake) create unique rich flavor.
- When use plant-based margarine in dough, it produces a full-bodied aroma and rich taste.
- It produces a robust flavor and richness even in bread and sweets without any eggs and dairy products, such as milk.

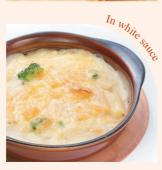
Recommended Uses

- In baked sweets, spreads and custard
- In buns, bread and bran bread
- In white sauce and pilaf









The Special Characteristics Behind Our Product

- Natural flavor of plant-based aromatic ingredients such as fruit and flowers
- Easy to use for spreading and making dough
- Covers up the raw smell of soy products such as soy milk
- Vegan certification by VegeProject Japan
- Uses RSPO certified oils





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We use the same facilities to also manufacture products that contain ingredients from animals.

Sensory Evaluation of Shortbread



Add at a ratio equal to 50% of the amount of flour used [n=19]

Package: 5kg in a cardboard box Storage method: Keep refrigerated (10°C or below)