botanova

-Butter Taste-

We have thoroughly analyzed the aroma and taste of butter. By using MIYOSHI's unique technology, we have created a delicious new butter taste without animal-derived ingredients.

The Special Properties Behind Our Flavor

- A clean flavor and rich taste that continue the moment of melting in the mouth.
- Amazake, a traditional Japanese fermented rice drink ingredient, enhances a rich flavor.
- Produces a full-bodied aroma and rich taste in dough.
- Brings out a rich and flavorful taste for bread and confectionary even without any eggs and dairy products.

Recommended Uses

- As an alternative to "animal" butter.
- For baked confectionery, spreads and custard.
- For buns, bread and bran bread.
- For white sauce and pilaf.









The Special Characteristics Behind Our Product

- Natural flavor made of plant-based aromatic ingredients such as fruit and flowers.
- Good usability to spread and make dough.
- Masks an unappetizing smell of plant-based protein.
- Vegan certification by VegeProject Japan.
- Uses RSPO (mass balance) certified oils.

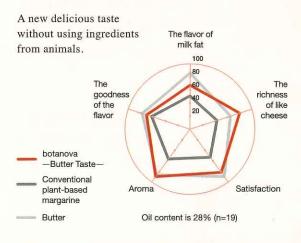




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The same production facilities also manufacture products containing animal-derived ingredients.

Sensory Evaluation of Shortbread



Storage condition: Keep refrigerated (50°F/10°C or below)

