

High quality and
functional dairy
ingredients for
bakery, pastry and
confectionery



**ARLA
PRO.**

**BAKERY
PERFORMANCE RANGE**



Partners At Heart

From our dairy farmers to our partners and customers, it remains the foundation of everything we do.

At Arla Pro, partnership is the value closest to our hearts. From our dairy farmers to our partners and customers, it remains the foundation of everything we do. Having a shared commitment for great food, we remain committed to understanding your needs and challenges as a food service professional.

Motivated by our goal in helping you create great food experiences, we're constantly at work, innovating our range of high-quality dairy ingredients. A keen focus of ours has always been in delivering innovative high

performance dairy solutions and ingredients for bakery applications.

Our range of specialised ingredients are designed not just for flavour and quality but also higher kitchen efficiency. This results in delivering enhanced value for our customers and greater profitability.

ARLA PRO.

Approved By Chefs

Tested and approved by pastry chefs and master bakers.



"They're fantastic products, delivering efficiency with great results. The products save a lot of time especially during handling and mixing."

"**Arla Pro Frost & Bake** delivered a smooth batter with no lumps. The cake sponge made with **Lurpak Soft** was significantly moist compared to regular butter. Great savings with **Arla Pro Whip & Cook** without compromise on taste."

Chef Bernard Tan

Pastry Consultant with 10+ years' experience.



"**Lurpak Soft** is highly-beneficial for ingredient temperature control as it delivers consistent quality. It is excellent for both pound cakes and bread. It has great elasticity, resulting in even baking results and we can use it directly from the fridge, eliminating the need for long thawing time."

Chef Chen Yao-Hsun

Award-winning baker, owner and founder of Yoshi Bakery in Taipei, Taiwan.



Lurpak® Soft

Unsalted Butter Blend, 78%

Boasting the sensory properties of butter with the added benefit of a lighter flavour and cleaner aroma, Lurpak Soft is perfectly suited for a wide range of culinary applications. Made with butter and Rapeseed Oil, it also adds softness and helps prevent baked goods from drying. With its ability to also enhance the flavour and aroma of other complementing ingredients, Lurpak Soft is the ideal butter blend for the professional kitchen.

Ingredients: Butter, Rapeseed Oil (Allergen: Milk)

Sales Unit
1x5kg

Storage
-18°C
2°C -8°C

Shelf Life
365 days
70 days

Origin
Denmark

Features

Softer texture for baked goods
Contains Rapeseed Oil
Mild and balanced butter taste

Advantages

Decreases creaming time
Product can be used immediately from chilled condition
Perfectly suited for a wide variety of flavoured cakes and bread

Benefits

Fuss-free handling
Time saving
Suited for frozen dough applications
Perfect for spreading on bread, toast as well as sandwiches, with no compromise on butter flavour



Whip & Cook

UHT Blend of Skimmed Milk and Vegetable Oil, 30%

Arla Pro Whip & Cook is particularly suitable for whipping as it produces a high, stable foam. It's exceptional whipping volume and dairy flavour makes it perfect for desserts such as mousse and cake decorations.

Ingredients: Skimmed Milk, hydrogenated palm kernel fat, emulsifier and stabilizer system (E472e, E472b, E471, E452, E1442, E412, E407), sorbitol (E420), beta-carotene, natural flavouring, flavouring

Sales Unit
10x1L

Storage
2°C -5°C

Shelf Life
273 days

Origin
Denmark

Features

Authentic dairy taste and aroma
Strong yield – more than 3x volume when whipped
Excellent stability up to 48 hours
Clear piping definition
Heat and acid stable

Advantages

Creamy texture
Able to produce more food items especially in recipes that require whipped cream (e.g. cake decoration and mousse)
Sharp form and great stability
Does not curdle

Benefits

Increase productivity and efficiency
Reduce food cost
Cakes and decoration can be prepared ahead of time
Ideal for cake decorations and professional use in bakeries
Suited for hot and cold application



Frost & Bake

Blend of Cream Cheese and Vegetable Oil, 30%

A multi-purpose, stable cream cheese that is perfectly suited for baking and frosting. With a smooth and creamy consistency, this cream cheese is easy to mix resulting in a batter without lumps. Arla Pro Frost & Bake's mild flavour enables chefs to get creative with flavours for various hot and cold applications.

Ingredients: Water, Vegetable Oil (palm oil), Cream, Milk, Milk Protein, Fatty Acid: (E575), Salt, Stabilisers: Carrageenan (E407), Locust Bean Gum (E410), Sodium Chloride, Flavour, Emulsifier (E471), Acidity Regulator: Citric acid (E330), Lactic Acid Culture

Sales Unit
3x1.8kg

Storage
2°C -5°C

Shelf Life
273 days

Origin
Denmark

Features

Easy to mix
High moisture retention and high baking stability
Mild and creamy taste
A multi-purpose solution

Advantages

Ready to mix straight from the fridge at 2-5°C
Avoid "dry" cakes – creamy and moist centre
Easy to pipe, even when chilled
Frosting stays sharp for hours: little to no deflation under chilled conditions
Can be used for frostings, variety of cheesecakes as well as other cream cheese-based cakes
Ideal to spread on bagels and sandwiches

Benefits

Smooth batter and frosting
Will not split from prolonged mixing
Suitable for blast freezing and thawing
Frostings remain moist and appealing all day
Flexible application and reduces complexity in the bakery



Learn more and explore our range at [arlapro.com/asia](https://www.arlapro.com/asia)



Inspirations

Tiramisu



Arla Pro Frost & Bake –
Mild flavour, great for complementary flavours. Mildly sweet with balanced acidity and milky flavour. Cost efficient.

Vanilla Sponge

Sponge mix	500g
Eggs	500g
Water	125g
Canola oil	125g

In a mixer, combine all except oil.
Whip till light and fluffy.
Fold in oil.

Portion into two 9-inch cake rings.
Bake at 180°C for 45 minutes.

Coffee Syrup

Instant coffee powder	25g
Brown sugar	100g
Hot boiling water	150g

Combine all and dissolve into hot boiling water.

Caramelised Almond

Whole roasted almond	350g
Sugar	100g
Lurpak Soft	25g

Stir in roasted almond into caramelised sugar.

Mix well.

Chop coarsely and set aside.

Tiramisu Filling

Arla Pro Frost & Bake	350g
Icing sugar	100g
Gelatine	15g
Water	75g
Instant coffee powder	40g
Brown sugar	125g
Water	45g
Arla Pro Whip & Cook	1L

In a mixer, beat Arla Pro Frost & Bake and icing sugar until smooth.

Pour in gelatine solution and coffee solution.

Strain cream cheese coffee mixture.

Lastly, fold in Arla Pro Whip & Cook into cream cheese coffee mixture.

Assembling

Slice sponge horizontally into two equal layers.

Each cake requires three layers of sponge.

Spray or brush vanilla sponge with coffee syrup.

Spread 265g of Tiramisu mousse unto the sponge.

Repeat twice.

Coat the cake with the chopped caramelised almonds.

Inspirations

Lemon Cream Cheese Tart



Lurpak Soft – Strong buttery taste and smell. Tart shell has more moisture compared to regular recipes.

Arla Pro Frost & Bake – Reduced usage of 10% to 13% of regular cream cheese*. Smooth texture, moist and creamy with a balanced milky taste.

*based on this recipe

Sugar Dough

Lurpak Soft	125g
Icing sugar	125g
Whole egg	50g
All-purpose flour	300g
Vanilla essence	0.5g

Mix all ingredients into a dough.

Roll it to 0.3mm thick and mould it into desire tart mould.

Par-bake in the oven at 170°C for 15 minutes.

Baked Cream Cheese Filling

Arla Pro Frost & Bake	240g
Sugar	70g
Whole egg	70g
Arla Pro Whip & Cook	65g
Vinegar	1.3g
Vanilla essence	1g

Mix Arla Pro Frost & Bake and sugar until smooth.

Slowly add in whole egg.

Then add in Arla Pro Whip & Cook, vinegar, and vanilla essence.

Pour mixture into the par-baked tart shell for about 80% full.

Bake it at 150°C for 30 minutes.

Lemon Curd

Lemon Juice	50g
Sugar	40g
Whole egg	50g
Egg yolk	20g
Fish gelatine mass	10g
Lurpak Soft	56g

Mix lemon juice, sugar, whole egg, and egg yolk in a mixing bowl until combine.

Double boil mixture at 85°C.

Add in gelatine mass and mix well.

Add in Lurpak Soft and blend it with hand blender.

Pour into cooled Cream Cheese Tart and allow to set.

Inspirations

Matcha Red Bean Anko

Lurpak Soft – Provides nice aroma with a lingering butter palate. Adds moisture to sponge, eliminates drying out.

Arla Pro Frost & Bake & Lurpak Soft – Creamy and smooth matcha cream, can reduce up to 10% of butter usage**.

**based on this recipe



Matcha Sponge	
Lurpak Soft	108g
Milk	86g
Matcha powder	10g
Egg yolk	157g
Cake flour	131g
Salt	2g
Baking powder	1g
Corn flour	10g
Sugar	30g
Egg white	170g

Whip up egg white and sugar until soft peak.

In another bowl, mix milk, melted Lurpak Soft, egg yolk, flour, matcha powder, salt, baking powder, and corn flour.

Combine the mixture and ensure it is mixed well.

Pour and spread on the baking tray.

Bake at 190°C for 12 minutes.

Candied Red Bean	
Red bean	100g
Castor sugar	80g
Water	100g

Soak red bean overnight. Boil with water at least twice.

Bring to boil red bean that has already been boiled twice together with sugar and water until the bean is cooked and candied.

Matcha Crumble	
Lurpak Soft	200g
Icing sugar	50g
Ground almond	100g
All-purpose flour	2g
Matcha powder	5g

Mix all ingredients until it forms a crumbly dough.

Bake at 170°C for 15 minutes.

Matcha Cream	
Arla Pro Frost & Bake	200g
Lurpak Soft	50g
Icing sugar	100g
Vanilla essence	2g
Matcha powder	5g

Cream icing sugar, butter, vanilla essence and matcha powder.

Add in Arla Pro Frost & Bake and continue to beat until it is mixed.

Line moulds with matcha sponge.

Pour in cream cheese mixture into moulds and allow to set.

Remove from moulds and garnish with matcha crumble and candied red bean.

Inspirations

Butter Bread with Mixed Fruits



Lurpak Soft – No need for thawing, saves time. Blends easily into dough due its texture. Buttery flavour and adds moisture to the bread.

Bread flour	700g
Active, bread flour	300g
Sugar	160g
Rock salt	18g
Egg	300g
Egg yolk	200g
Milk	200g
Fresh yeast	40g
Pâte fermentée	150g
Lurpak Soft	300g
Dried lemon peels	100g
Dried cranberries	100g
Raisin	250g
Dried orange peels	100g

Method	
Basic fermentation temperature	28°C
Basic fermentation	40 minutes
Dividing	70g
Bench proof	Refrigerate, 5°C for 12 hours
Final proof temperature	28°C
Final proof	20 minutes
Baking temperature (steam)	200/210°C
Baking time	8 minutes

Scan QR Code to view the recipe



ARLA PRO. 

Inspirations

Mango Cream Puff



Arla Pro Frost & Bake –
Adds creaminess and great taste to fillings.

Choux Puff	
Water	130g
Milk	160g
Lurpak Soft	120g
Sugar	6g
Salt	6g
All Purpose Flour	160g
Whole Egg	220g

Boil water, milk, Lurpak Soft, salt and sugar.

Add in flour and continue to cook.

Once the mixture forms a hard paste, transfer it to a mixing bowl with a paddle attachment. Use medium speed to mix.

Slowly add in whole egg and continue to mix until a smooth paste is formed.

Pipe unto baking trays and bake at 200°C for 10-15 minutes or until done.

Mango Fluid Gel	
Mango Puree	400g
Passion Fruit Puree	100g
Castor Sugar	100g
Agar-agar Powder	8g

Boil all ingredients together and let it cool down.

Once the mixture is set, place in a food processor, and blend it into a paste.

Sieve and set aside.

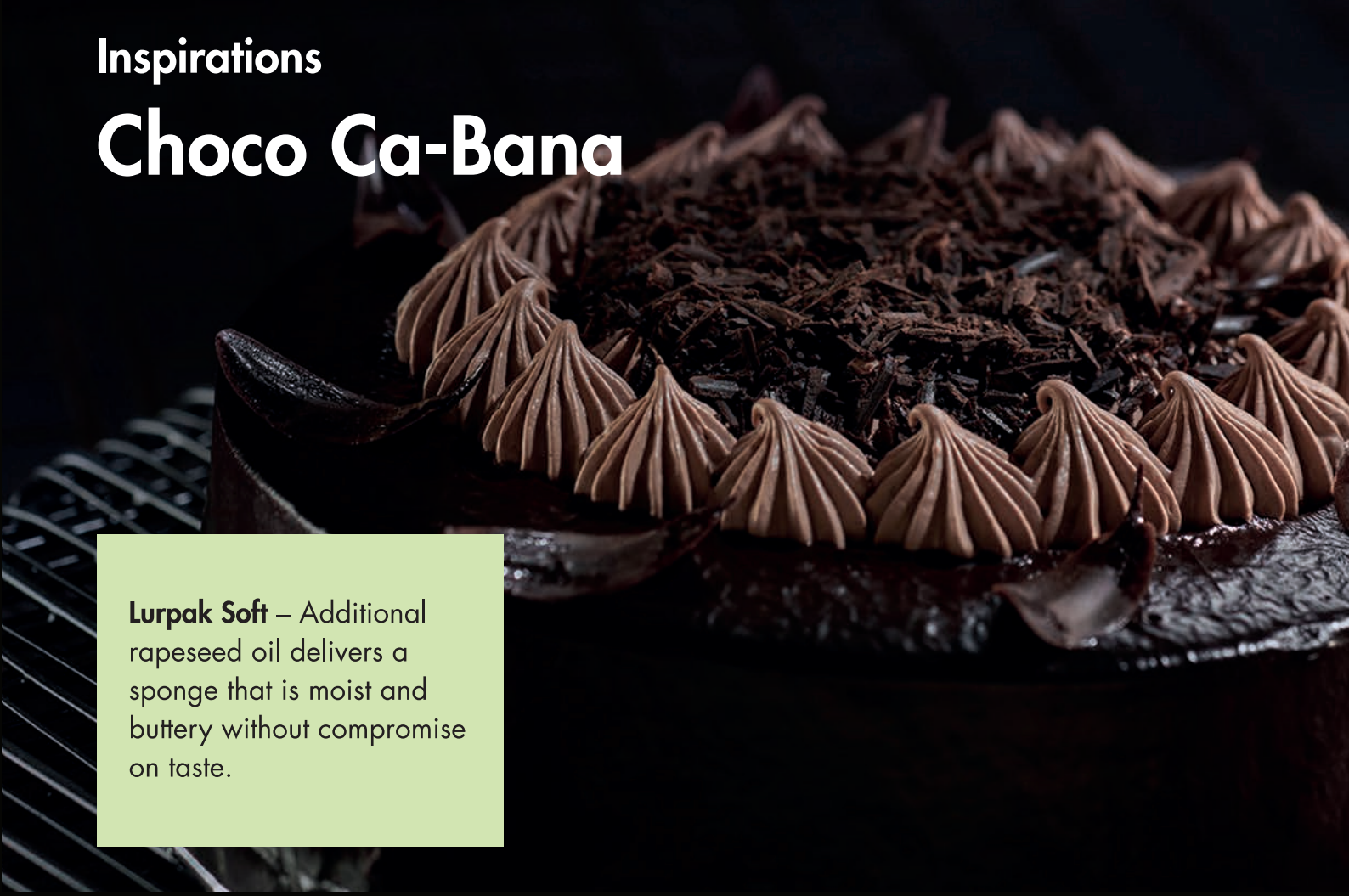
Craquelin	
Lurpak Soft	110g
Brown Sugar	110g
All Purpose Flour	110g
Yellow Colouring	1g

Mix all ingredients until it forms a dough.

Roll it to 0.2 mm thick and cut into desired shape.

Inspirations

Choco Ca-Bana



Lurpak Soft – Additional rapeseed oil delivers a sponge that is moist and buttery without compromise on taste.

Chocolate Sponge	
Whole Egg	200g
Sugar	200g
Salt	1.2g
Cake Flour	200g
Cocoa Powder	20g
Baking Powder	8g
Baking Soda	8g
Lurpak Soft	80g
Fresh Milk	80g

Whip up whole egg and sugar until fluffy.

Add in milk, followed by salt, cake flour, cocoa powder, baking powder, and baking soda.

Melt Lurpak Soft and add it into the batter.

Pour into baking mould.

Bake at 180°C for 45 minutes.

Chocolate Cream	
Dark Chocolate	200g
Whip & Cook	100g
Whip & Cook	300g

Boil 100g Whip & Cook and pour over chocolate and mix well.

Whip up 300g Whip & Cook until soft peak.

Fold in both mixtures and set aside.

Salted Caramel	
Sugar	112g
Salt	1g
Whip & Cook	44g
Lurpak Soft	25g
Diced Banana	150g

Caramelize the sugar in a pot.

Add in warm Whip & Cook and salt.

Use hand blender and blend until smooth.

Add in Lurpak Soft followed by the diced bananas.

**COST EFFICIENT
TIME SAVING
HIGH QUALITY RESULTS**

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