



TOURLAMI

CHEF BOOKLET

WELCOME TO THE TOURLAMI CHEF BOOKLET.

Developed by a professional pastry chef and baker, Tourlami was created as a way to bring the highest quality plant-based ingredients to the foodservice space.

Introducing: Tourlami All Purpose and Tourlami Premium. Our 100% plant-based butters provide the same taste, texture, and functionality as their dairy-based counterparts, and have been specifically formulated to work in real life foodservice applications.

No longer are the days of having to sacrifice quality of ingredients or end results to fulfill the needs of your customers.

WHAT MAKES US DIFFERENT:

- Developed by a professional pastry chef
- The only butters designed specifically for use in professional kitchens
- Highest quality plant-based ingredients
- 1:1 substitution for dairy-based butter
- Rich creamy texture, delicate buttery flavor
- Versatility across a range of uses producing exceptional outcomes in comparison to other plant-based butters



WELCOME

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BY EXPERTS, FOR EXPERTS



NAME


TOOR - LUH - ME

The name Tourlami is inspired by two French words:

Tourier: a person within the kitchen brigade system who is responsible for all dough production and manufacturing.

Laminoir: a rolling-mill or sheeter used to make laminated doughs.

Tourlami products are specifically designed for chefs, bakers, and pastry chefs - and the equipment that they use - with end results that meet and exceed all expectations.



PRODUCTS

ALL PURPOSE

Tourlami All Purpose is the answer to your bulk butter needs. You name it, Tourlami All Purpose can do it.

Use Tourlami All Purpose in:

- Cookies
- Cakes
- Ganaches
- Frostings
- Fillings
- Curds
- Sauces
- Compound Butters

PREMIUM

Tourlami Premium has been specifically designed for all laminating needs, or any application that requires a higher butterfat content.

Use Tourlami Premium in:

- Croissants
- Puff Pastry
- Kouign Amann
- Biscuits
- Danishes
- Brioche
- Pie Dough
- Shortbread

TIPS & TRICKS

While Tournalami All Purpose and Tournalami Premium can be used as a 1:1 swap for dairy-based butter, let's ask ourselves: are any ingredients (flours, chocolates, sugars, or even dairy-based butters[!]) really 100% interchangeable?

WE THINK NOT.

Here are some tips and tricks to utilize Tournalami plant-based butters for the incredible products they are.

GENERAL

Use our butters between 60-70°F for all applications. Whether you are laminating pastries, whipping up a buttercream frosting, or creaming butter for cookies, Tournalami plant-based butters are best used when at room temperature.

Refrigerate between 36-41°F for longer-term storage.

It is not recommended to keep Tournalami in the freezer.

ALL PURPOSE

Melt (but not too hot!) ¼ of the butter when creaming. It will make the butter light and fluffy.

Use this butter as you would for all bulk butter applications and we recommend using this butter between 60-65°F.

PREMIUM

When laminating, the butter sheets are ready to use when they are pliable and able to bend 45 degrees without breaking or tearing-often at room temperature between 60-70°F. Since cocoa butter is one of the main ingredients, this butter firms up, and fast. So take your dough to a slightly warmer temperature than normal.

Colder temperatures could cause breaking during laminating applications.

Proof at lower temperatures. The sweet spot is around 74-76°F.



SPECIFICATIONS

**SOY-, NUT-, DAIRY- &
PALM OIL FREE**

NON-GMO & KOSHER

SHIP FROZEN
FOR BEST RESULTS

STORE REFRIGERATED
36-41°F

**USE AT
ROOM TEMPERATURE**
BEST AT 60-65°F

PROOF BELOW 78°F
BEST AT 74-76°F

SHELF LIFE
365 DAYS FROZEN

ALL PURPOSE

MELTING POINTS

INITIAL	74°F
MID	88°F
FINAL	103°F

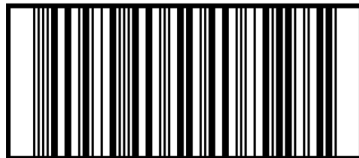
SMOKE POINT 375°F

INGREDIENTS

Coconut Oil, Cocoa Butter, Water, Safflower Oil, Sugar, Sunflower Lecithin, Natural Flavors, Sea Salt, Carotene (for color)

CONTAINS Coconut

ITEM NUMBER 664319 · 30 lbs per case



00860009664319

AP Plant-Based Butter Nutrition Facts

973 servings per container

amount per serving			110
		% DV*	
Total Fat	12g	15%	
Saturated Fat	7g	37%	
Trans Fat	0g		
Cholesterol	0mg	0%	
Sodium	10mg	0%	
Total Carbohydrates	0g	0%	
Dietary Fiber	0g	0%	
Total Sugars	0g	0%	
Incl. Added Sugars	0g	1%	
	0g		
Vitamin D	0mcg		
Calcium	1mg	0%	
Iron	0mg	0%	
Potassium	1mg	0%	

* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on your calorie needs.

PREMIUM

MELTING POINTS

INITIAL 80°F
MID 92°F
FINAL 105°F

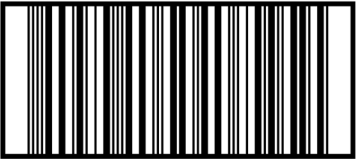
SMOKE POINT 383°F

INGREDIENTS

Cocoa Butter, Coconut Oil, Water, Safflower Oil, Sugar, Sunflower Lecithin, Natural Flavors, Sea Salt, Carotene (for color)

CONTAINS Coconut

ITEM NUMBER 664302 · 36 lbs per case



00860009664302

Premium Plant-Based Butter		
Nutrition Facts		
32 servings per container		
amount per serving		100
		% DV*
Total Fat	11g	15%
Saturated Fat	7g	37%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	15mg	1%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	0%
Incl. Added Sugars	0g	1%
		0g
Vitamin D	0mcg	
Calcium	1mg	0%
Iron	0mg	0%
Potassium	3mg	0%
* Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on your calorie needs.		

CONNECT

READY TO WORK WITH THE BEST PLANT-BASED BUTTER ON THE MARKET?

INFO@TOURLAMI.COM • TOURLAMI.COM

Every day we are working to create the gold standard of plant-based butters, so your feedback is very important to us.

Any information provided will allow us to better educate chefs, bakers, and pastry chefs in the future, and help us create products that continue to support foodservice professionals.

Our mission is not just about elevating the plant-based butter space, but also creating a platform that promotes and uplifts those who use our products and are working to create a more inclusive and delicious foodspace.

IT'S A WIN-WIN REALLY.

Hitting a roadblock? *WE HAVE ANSWERS.*

Reach out to info@tourlami.com, where a chef, baker or pastry chef from our team will help troubleshoot any issues you face.

Love Tourlami products so much that you want the world to know? Us too! Tag us @tourlami on Instagram and TikTok.

Interested in a collaboration creating a recipe using Tourlami products? Let us know, we want to work with you.

For any sales questions please reach out to Shige Toyoguchi at sales@tourlami.com.

PLANT-BASED BUTTER

THE FOUNDER

SUSANNAH SCHOOLMAN · CEO & FOUNDER

As a baker with over 12 years of experience working in top kitchens — including b. Patisserie in San Francisco and Hart Bageri in Copenhagen — Susannah felt the disconnect between her personal and professional lives when she became plant-based in 2016. Tourlami was created as a way to bring the highest quality plant-based ingredients to the foodservice space.





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