



TOURLAMI

CHEF BOOKLET





TOURLAMI

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 Premium and Tourlami All Purpose. 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

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BY EXPERTS, FOR EXPERTS



NAME

TOOR - LUH - ME

The name Tournalami 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.

Tournalami 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 your “80% butterfat” or bulk butter equivalent. You name it, Tourlami All Purpose can do it.

Use Tourlami All Purpose in:

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

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 Premium and Tournalami All Purpose 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.

Keep frozen at 32°F or lower for longer-term storage. It is not recommended to freeze again after defrosting.

ALL PURPOSE

Melt (but not too hot!) $\frac{1}{4}$ of the butter when creaming! It will make the butter light and fluffy!

Use this butter as you would for all bulk butter applications.

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 70-72°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, around 50°F.

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 60-70°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

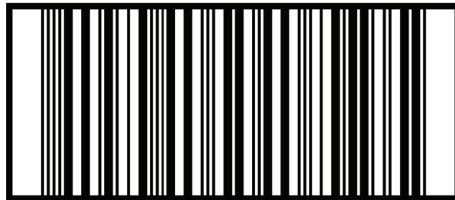
INGREDIENTS

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

CONTAINS Coconut

ITEM NUMBER 664326 · 36, 1lbs per case

ITEM NUMBER 664319 · 30 lbs per case



00860009664319

AP Plant-Based Butter Nutrition Facts

32 servings per container

serving size **1 tbsp (14g)**

amount per serving

Calories **100**

		% DV*
Total Fat	11g	14%
Saturated Fat	7g	35%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	15mg	0%
Total Carbohydrates	0g	0%
Dietary Fiber	0g	0%
Total Sugars	0g	
Incl. Added Sugars	0g	0%
Protein	0g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	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

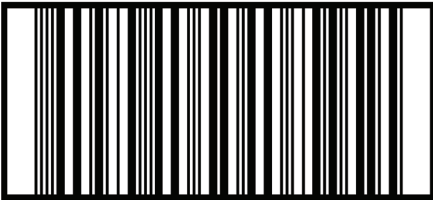
SMOKE POINT 383°F

INGREDIENTS

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

CONTAINS Coconut

ITEM NUMBER 664302 · 36, 1lbs per case



00860009664302

Premium Plant-Based Butter

Nutrition Facts

32 servings per container

1 tbsp (14g)

amount per serving

Calories

90

% DV*

Total Fat

10g

13%

Saturated Fat

6g

30%

Trans Fat

0g

Cholesterol

0mg

0%

Sodium

20mg

1%

Total Carbohydrates

0g

0%

Dietary Fiber

0g

0%

Total Sugars

0g

Incl. Added Sugars

0g

0%

Protein

0g

Vitamin D

0mcg

0%

Calcium

0mg

0%

Iron

0mg

0%

Potassium

0mg

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 us at sales@tourlami.com

PLANT-BASED BUTTER

THE FOUNDER

SUSANNAH SCHOOLMAN · CEO & CHEF

As a baker with over 15 years of experience working in top kitchens — including b. Patisserie in San Francisco and Hart Bageri in Copenhagen — she felt the disconnect between her personal and professional lives when she became plant-based in 2016. Tournalami was created as a way to bring the highest quality plant-based ingredients to the foodservice space.





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