



Mycryo®

The butter that reveals excellence!

Cocoa butter for savory applications



Mycryo® ...

Mycryo® powdered cocoa butter seals in flavour, preserving textures and the natural taste of food.

MYCRYO® cocoa butter is a deodorized fat.

- > An absolutely neutral taste, the flavour of your food remains intact. Mycryo® cocoa butter is resistant to heat and thus preserves your ingredients.
- > Seals in juices while cooking: ideal for water-rich foods, such as mushrooms and fish!
- > Reveals the authentic and natural flavours.

...Practical

Easy to use and easily measurable.

No more oil splatter.

Easy to sprinkle thanks to the 3-speed shaker dispenser.

No more residues in your pan, can therefore be cleaned quickly with a paper towel.

...& Natural

Using Mycryo® reduces the amount of fat needed: calories are reduced from 50% to 70%.

The heat resistance of Mycryo® (200°C) allows for quick searing.

- > Slows the degradation and oxidation of ingredients.
 - > Nutritional properties are preserved.
- Mycryo® cocoa butter is a 100% pure vegetable fat.
- > Neutral effect on blood cholesterol levels.
 - > Vegan and suitable for halal cuisine.

Sprinkle and cook!



How to use Mycryo®



- 1 Sprinkle your ingredients with Mycryo® cocoa butter (you can also coat them).
- 2 Warm your frying pan without adding fat.
- 3 Place your coated food directly on the hot cooking surface.

Seasoning

Mix Mycryo® with salt and spices for a perfect and uniform seasoning!



To me, MYCRYO® butter is a revelation because it's rethinking the way we use cooking fat. It's a leaner lighter cuisine and that's the future.

Régis MARCON

3-Michelin stars and Bocuse d'Or

When my team saw the positive effects of MYCRYO® it won us over with its lightness, because it can stand the heat and reveals the full flavour of ingredients.

Michel ROTH

MOF and Bocuse d'Or



With a three-speed adjustable shaker dispenser.

Recommended storage temperature: 12-18°C

Shelf Life: 1 year

SAP code :
NCB-HD706-BY-X55

Net weight : **550 g**

Store at cool temperature.

Démonstrations online



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