



LINGOTTO 51 CREAM - CAKE



Lingotto 51 blend with anhydrous butter

Hydrogenated-fat-free high-quality blend designed to give you even more flavour and improved performance.

A prime quality blend with 51% anhydrous butter and free of hydrogenated fats, for a line that combines flavour with performance. Natural flavourings, lactose-free and naturally gluten-free, lingotto 51 platte is the ideal product for croissants and super-fine leavened puff pastries.

FEATURES

- Lactose free
- Hydrogenated fat-free
- Gluten-free
- Natural flavourings
- High percentage of anhydrous butter
- Easy-open pack

ADVANTAGES

- A valid alternative to butter
- High performance
- High butter flavour
- Workable

FORMATS



Cod.
894099

Pack.
CARTON of 10KG
4PCS of 2,5KG

Pallet
800KG

USE



CREAMS, CAKES,
PÂTISSERIE AND SHORTCRUST PASTRY



WITHOUT
HYDROGENATED
FATS



GLUTEN FREE



LACTOSE FREE*



NATURAL
FLAVOURINGS



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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Capitale Sociale € 1.000.000,00 int. versato