



# MELANGE 2.5 PLATTE



## Melange 2.5 with anhydrous butter

Hydrogenated-fat-free high-quality blend ideal for creating products with outstanding performance.

A high-quality blend with 25% butter and free of hydrogenated fats, melange 2.5 is ideal for those looking to combine tradition and innovation. Delicately scented and naturally gluten-free, lactose-free and with high oleic sunflower oil, it is rich in omega 9. In platte format, it adds flavour to your haute patisserie leavened puff pastries.


## CHARACTERISTICS

- With high oleic sunflower oil
- Rich in omega 9
- Anhydrous butter
- Hydrogenated fat-free
- Lactose-free
- Gluten-free

## CHARACTERISTICS

- A practical alternative to butter
- Intense butter flavour
- High performance

## CHARACTERISTICS

	Cod. 892095	Pack. CARTON of 10KG 5PCS of 2KG	Pallet 800KG
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## USE



SUPER FINE PUFF  
PASTRY



LEAVENED PUFF  
PASTRY



WITHOUT  
HYDROGENATED  
FATS



SUNFLOWER  
HIGH OLEIC OIL



LACTOSE FREE\*



HIGH  
DEVELOPMENT



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

## OLFOOD s.p.a.

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