



WITHOUT HYDROGENATED FATS



SUNFLOWER HIGH OLEIC OIL



LACTOSE FREE*



HIGH DEVELOPMENT



BOOK AN APPLICATION TEST OR BUY PRODUCTS

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.

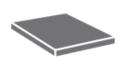
CHARACTERISTICS

- · 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

USE





OLFOOD s.p.a.

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