



**WITHOUT
HYDROGENATED
FATS**



FILLING CREAM



GLUTEN FREE

OLCREAM POST-BAKING PISTACHIO

Post-baking cream for filling

Ready-to-use creams that are ideal for post-baking filling. New recipe olcream pistachio, spreadable cream for filling, with carefully selected pistachio nuts. The unmistakable flavour and colour of the nuts known as “green gold”. For a hydrogenated fat-free cream that is easy to work and perfect for filling brioches, cakes and croissants

CHARACTERISTICS

- Hydrogenated fat-free
- With pistachios
- With skimmed milk
- With sunflower oil
- Gluten-free

ADVANTAGES

- Excellent texture
- High spreadability
- Easy to dress
- Ready to use
- Rich pistachio flavour
- Delicately salted

FORMATS



Cod.
95CP05

Pack.
BUCKET of 5KG

Pallet
300KG

USE



PLATTE FILLING



**CAKES AND ROLLÉ
FILLING**



**SEMIFREDDO
PREPARATION**



**FLAVOURING
CREAMS**



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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