





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



WITHOUT HYDROGENATED FATS

FILLING CREAM



GLUTEN FREE



- · 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



Pack. 95CP05 BUCKET of 5KG

Pallet 300KG

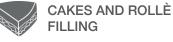






SEMIFREDDO PREPARATION

Cod.





FLAVOURING CREAMS



BOOK AN APPLICATION TEST OR BUY PRODUCTS

OLFOOD s.p.a.

Via E. Fermi, 11 - 25022 Borgo San Giacomo (BS) Reg. imp. di Brescia, P.I.V.A. e C.F. 02946260987 - R.E.A. Brescia n. 492313 Capitale Sociale € 1.000.000,00 int. versato