



## OLMIX CREAM

### Semi-finished products for patisserie

### Semi-finished products for specific patisserie requirements

Select and skilfully dosed ingredients, olmix pre-processed products provide guaranteed results. Offering excellent performance and workability, they are characterised by significant practicality and versatility, features that are essential for your artisan patisserie workshop. Highly customisable, the cream formula is suitable for the production of instant custards of high artisan quality.

### CHARACTERISTICS

- With skimmed milk
- Egg-free
- Soft and creamy

### ADVANTAGES

- Quick to use
- Guaranteed results
- Versatile
- Stable during cooking
- Ideal for fillings

### FORMATS



Cod.  
9610CP

Pack.  
BAG of 10KG

Pallet  
720KG

### USE



COLD CUSTARD



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

### OLFOOD s.p.a.

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