



OLMIX HOT CREAM

Semi-finished products for patisserie

Semi-finished products for specific patisserie requirements

Ideal for the production of hot creams either with or without egg yolk, olmix hot cream is the ideal product for cooked preparations as it is stable during cooking. Highly customisable, olmix hot cream is characterised by a stable, soft and compact structure.

CHARACTERISTICS

- With cornstarch
- Delicate flavourings

ADVANTAGES

- Excellent conservability
- Ideal for cream cookers
- Ideal for traditional cooking methods
- Soft and stable structure
- Highly customisable
- Recipes with or without egg yolk
- Ideal for freezing

FORMATS



Cod.
9630CC

Pack.
BAG of 10KG

Pallet
720KG

USE



HOT CREAM



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

Via E. Fermi, 11 - 25022 Borgo San Giacomo (BS)

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