



OLMIX EXTRA 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 extra cream formula is suitable for the production of delicious high artisan quality chantilly cream, and also ideal for flavouring creams and pastries.

CHARACTERISTICS

- Egg-free
- Smooth and creamy

ADVANTAGES

- Quick to use
- Guaranteed results
- Easy to customise
- Stable during cooking
- Ideal for fillings
- Ideal for freezing

FORMATS



Cod.
9620CP

Pack.
BAG of 10KG

Pallet
720KG

USE



CROLD 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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Capitale Sociale € 1.000.000,00 int. versato