



OLMIX SPONGE CAKE

Semi-finished products for patisserie

Semi-finished products for specific patisserie requirements

Select and skilfully dosed ingredients, olfood 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. The balanced recipe for olmix sponge cake is suitable for the production of sponge cake and rolls with a soft structure and balanced airy texture.

CHARACTERISTICS

- With skimmed milk
- Type "0" flour

ADVANTAGES

- High yield
- Elevated rising
- Excellent integrity when wet
- Versatile for both sponge cake and rolls
- Can be personalised with cocoa
- Also ideal for freezing

FORMATS



Cod. 9610PL Pack. BAG of 10KG

Pallet 720KG

USE



SPONGE CAKE
AND ROLLS



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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