



EXPERIENCE PLATTE

Vegetable margarine

A product designed to provide excellent value for money. Experience platte, the all-vegetable margarine studied in the olfood research laboratories to meet the needs of artisan workshops that require stable and high-performance vegetable fats. A format and recipe that render it an ideal margarine for large-scale quality leavened pastries

CHARACTERISTICS

- 100% vegetable
- Balanced flavourings

ADVANTAGES

- Top performance
- Excellent value for money
- Versatile to use
- Good workability

FORMATS



Pack. CARTON of 10KG 5PCS of 2KG Pallet 800KG







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



BOOK AN APPLICATION TEST OR BUY PRODUCTS