



## EXPERIENCE MELANGE CR - SF

### Experience margarine

A product designed to provide excellent value for money. Stable, high-performance and excellent value for money, experience melange platte cr-sf is the blend for those who are looking for quality and value for money. With anhydrous butter, it guarantees an unmistakable aroma and the workability of a product studied for patisserie professionals. Also ideal for large-scale productions

### CHARACTERISTICS

- With anhydrous butter
- Balanced flavourings

### ADVANTAGES

- Top performance
- Excellent value for money
- With high-quality anhydrous butter

### FORMATS



Cod.  
893195

Pack.  
CARTON of 10KG  
5PCS of 2KG

Pallet  
800KG

### USE



LEAVENED PASTRY  
PUFF PASTRY



VERY FINE  
PUFF PASTRY



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

### OLFOOD s.p.a.

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Capitale Sociale € 1.000.000,00 int. versato