



LINGOTTO 51 CROISSANT & PUFF PASTRY

Melange 2.5 with anhydrous butter

Hydrogenated-fat-free high-quality blend ideal for creating products with outstanding performance.

A prime quality blend with 51% anhydrous butter and free of hydrogenated fats, for a line that combines flavour with performance. Natural flavourings, lactose-free and naturally gluten-free, lingotto 51 platte is the ideal product for croissants and super-fine leavened puff pastries



WITHOUT HYDROGENATED FATS



GLUTEN FREE



LACTOSE FREE*



NATURAL FLAVOURINGS

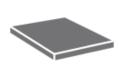
FEATURES

- Lactose-free
- Hydrogenated Fat-free
- · Gluten-free
- Natural Flavourings
- · High Percentage Of Anhydrous Butter
- · Easy-open Pack

ADVANTAGES

- · A valid alternative to butter
- High performance
- · High butter flavour
- Workable

FORMATS



Cod. 894095

Pack.
CARTON of 10KG
5PCS of 2KG

Pallet 800KG

USE







BOOK AN APPLICATION TEST OR BUY PRODUCTS

OLFOOD s.p.a.

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