



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

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



SUPER-FINE PUFF
PASTRY



LEAVENED PUFF
PASTRY



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