



MELANGE 2.5 CREAM - CAKE



Melange 2.5 with anhydrous butter

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

A high-quality blend with 25% butter and free of hydrogenated fats, melange 2.5 is ideal for those looking to combine tradition and innovation. Delicately scented and naturally gluten-free, lactose-free and with high oleic sunflower oil, it is rich in omega 9. In the cream-cake format it adds flavour to your creams and shortcrust pastries

CHARACTERISTICS

- With high oleic sunflower oil
- Rich in omega 9
- Anhydrous butter
- Hydrogenated fat-free
- Lactose-free
- Gluten-free

ADVANTAGES

- A valid alternative to butter
- Intense butter flavour
- High performance

FORMATS



Cod.
892099

Pack.
CARTON of 10KG
4PCS of 2,5KG

Pallet
800KG

UTILIZZO



CREAMS, CAKES,
PATISSERIE AND SHORTCRUST PASTRY



WITHOUT
HYDROGENATED
FATS



SUNFLOWER
HIGH OLEIC OIL



LACTOSE FREE*



HIGH
DEVELOPMENT



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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