



GLUTEN FREE

## OLCOAT SURROGATE DISCS WHITE MILK 8%

### Surrogates for professional use

Ideal for high quality coating, quick and easy processing. Olcoat is the range of surrogates characterised by quality, research and workability. Exclusive recipes, excellent snap, fluidity and shine are the characteristics that render olfood surrogates products that provide high profitability, suited to haute patisserie recipes. Available in white discs, with 8% skimmed milk, it is an ideal product for coating, glazing and decorating. Available in 10 and 20 kg cartons

### CHARACTERISTICS

- Gluten-free
- With skimmed milk
- With sunflower lecithin

### ADVANTAGES

- Easy to use
- Excellent snap
- Marked shine
- Rich flavour

### FORMATS



Cod.  
95DB20

Pack.  
CARTON of 10KG

Pallet  
810KG

### USE



CAKE COVER



COOKIES COVER



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

### OLFOOD s.p.a.

Via E. Fermi, 11 - 25022 Borgo San Giacomo (BS)

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