



GLUTEN FREE

OLCOAT SURROGATE DISCS DARK COCOA 16%

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 discs, with 16% low-fat cocoa, it is ideal for coating, glazing and decorating. Available in 10 and 20 kg cartons

CHARACTERISTICS

- Gluten-free
- With low-fat cocoa
- With sunflower lecithin

ADVANTAGES

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

FORMATI



Cod.
95DF10

Pack.
CARTON of 10KG

Pallet
810KG

UTILIZZO



CAKES 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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Capitale Sociale € 1.000.000,00 int. versato