



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 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

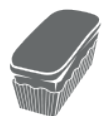


Cod.  
95DF20

Pack.  
CARTON da 20KG

Pallet  
900KG

### UTILIZZO



CAKES COVER



COOKIES COVER



PRENOTA UN TEST APPLICATIVO  
O ACQUISTA PRODOTTI

**OLFOOD s.p.a.**

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Capitale Sociale € 1.000.000,00 int. versato