







OLCOAT SURROGATE FLAKES WHITE MILK 8%

Surrogates for professional use

In flakes, ideal for garnishing and decorating various types of dessert.

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. The practical white flake format with 8% skimmed milk is ideal for decorating cakes and biscuits.

CHARACTERISTICS

- · Gluten-free
- · With skimmed milk
- · With sunflower lecithin
- · Delicate ivory colour

ADVANTAGES

- Easy to use
- Rich flavour
- · Ideal for decorating

FORMATS



 Cod.
 Pac

 95SB28
 BAC

 95SB28
 CAF

Pack. BAG of 2KG CARTON of 16KG Pallet 640KG 640KG

USE



BISCUITS DECORATION





BOOK AN APPLICATION TEST OR BUY PRODUCTS

OLFOOD s.p.a.

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