



GLUTEN FREE

OLCOAT SURROGATE FLAKES MILK 10%

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 10% 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

USE



Cod.
95SB28

Pack.
BAG of 2KG
CARTON of 16KG

Pellet
640KG

UTILIZZO



BISCUITS DECORATION



CAKES DECORATION



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