



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.
95DB10

Pack.
CARTON of 20KG

Pallet
810KG

USE



CAKES COVER



COOKIES COVER



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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

Reg. imp. di Brescia, P.I.V.A. e C.F. 02946260987 - R.E.A. Brescia n. 492313

Capitale Sociale € 1.000.000,00 int. versato