



# **OLCREAM PRE-BAKING**BAKING COCOA 15% CREAM

## Thermostable baking creams

Without hydrogenated fats.

Olcream cocoa cream with 15% select low-fat cocoa is a classic for filling your croissants, biscuits and tarts.



WITHOUT HYDROGENATED FATS



**BAKING CREAM** 



**GLUTEN FREE** 

## **CHARACTERISTICS**

- · Hydrogenated fat-free
- Thermostable
- · With low-fat cocoa
- With sunflower oil
- Gluten-free

### **ADVANTAGES**

- Excellent texture
- High spreadability
- Easy to use
- Ready to use
- · Does not crack during baking

## **FORMATS**



Cod. Pack. 95BC20 Bucke

Pack. Pallet
Bucket of 20KG 640KG

## USO



**BISCUIT FILLING** 



FILLING FOR PIES AND TARTLETS



SEMIFREDDO ICING

#### OLFOOD s.p.a.

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