



OLMIX RECURRENCE

Semi-finished products for patisserie

Semi-finished products for specific patisserie requirements

High-quality ingredients and natural yeast skilfully blended for excellent results. Olmix ricorrenza is a versatile and easy to use product, ideal for making christmas panettone and pandoro, easter colomba and veneziana cake. It can also be used for croissants, brioches and a wide range of other leavened desserts, which makes olmix recurrence an all-year-round product.

CHARACTERISTICS

- Sourdough
- Type "0" flour
- Select sugar
- Powdered milk

ADVANTAGES

- Versatile
- Optimises time
- Guaranteed results
- Suitable for recipes for all occasions
- Highly customisable
- Balanced ingredients
- Respect for artisan traditions

FORMATS



Cod.	Pack.	Pallet
9620LR	BAG of 10KG	720KG

UTILIZZO



LEAVENED BY RECURRENCE



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