







One 15 blend with anhydrous butter

Designed and created to meet the requirements of the most demanding pastry chefs.

One 15 melange, with its 15% anhydrous butter, is the perfect line of blends for guaranteeing stability and aroma. Balance and performance render one 15 an essential item in your artisan workshops. Available in platte format for your quality puff pastries and croissants

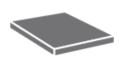
CHARACTERISTICS

- With anhydrous butter
- High-quality flavourings
- Gluten-free

ADVANTAGES

- Consistent results
- Excellent value for money
- Perfect workability

FORMATS



Cod. 891095 Pack.
CARTON of 10KG
5PCS of 2KG

Pallet 800KG

USE







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