



ONE 15 PLATTE



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



SUPER-FINE PUFF
PASTRY



LEAVENED PUFF
PASTRY



GLUTEN FREE



BOOK AN APPLICATION TEST
OR BUY PRODUCTS

OLFOOD s.p.a.

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

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