



MARBUR CAKE 20% 10

Preparation made from vegetable fats and butter, suitable to make high-quality cakes and shortcrust pastry. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Marbur line you will also find specially designed products to make creams, croissants and more. Don't miss to explore all other lines of margarine too.

PRODUCT DETAILS

COD 01200541

CLAIMS

20% butter
All natural flavours
No hydrogenated fats
No allergens

DIRECTIONS FOR USE

Approximate temperature of use: 18-25°C.
The optimal temperature of use can change according to the ambient conditions and the intended application of the margarine. For the preparation of cakes or whipped shortcrust pastry, our suggestion is to bring the margarine at a temperature of approximately 25°C in order to soften it.

TECHNICAL DENOMINATION

Food preparation based on vegetable fats and butter for pastry.

ALLERGENS / CONTAMINATIONS

ALLERGENS

