



MARBUR CREMA 20% 10

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

PRODUCT DETAILS

COD 01200540

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 creams, 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

