



MARVIK CREMA 10

Vegetable margarine to make creams, cakes and high-quality pastry.

It's marked by notes of butter and vanilla and has no hydrogenated fats.

Within the same line you will also find Marvik Croissant, specially made for croissants and puff pastry products.

PRODUCT DETAILS

COD 01200544

CLAIMS

No hydrogenated fats

No allergens

DIRECTIONS FOR USE

Approximate temperature of use: 15-25°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

vegetable margarine for the food industry.