



GRANCREMA

PASTRY

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Preparation made of vegetable fats and sugar, specially designed to make crème gateaux. Grancrema is marked by great volume and fine taste, it smoothly melts in your mouth. You can combine it to many of our creamy spreads, to liqueurs, as well as to flavours of your choosing, in order to make excellent creamy fillings. Don't miss to explore all other lines of margarine too.

Perfect operating temperature of 16-18 °C.

Product details

COD 000545

Allergeni/cross contaminazioni

Allergens



latte scremato in polvere