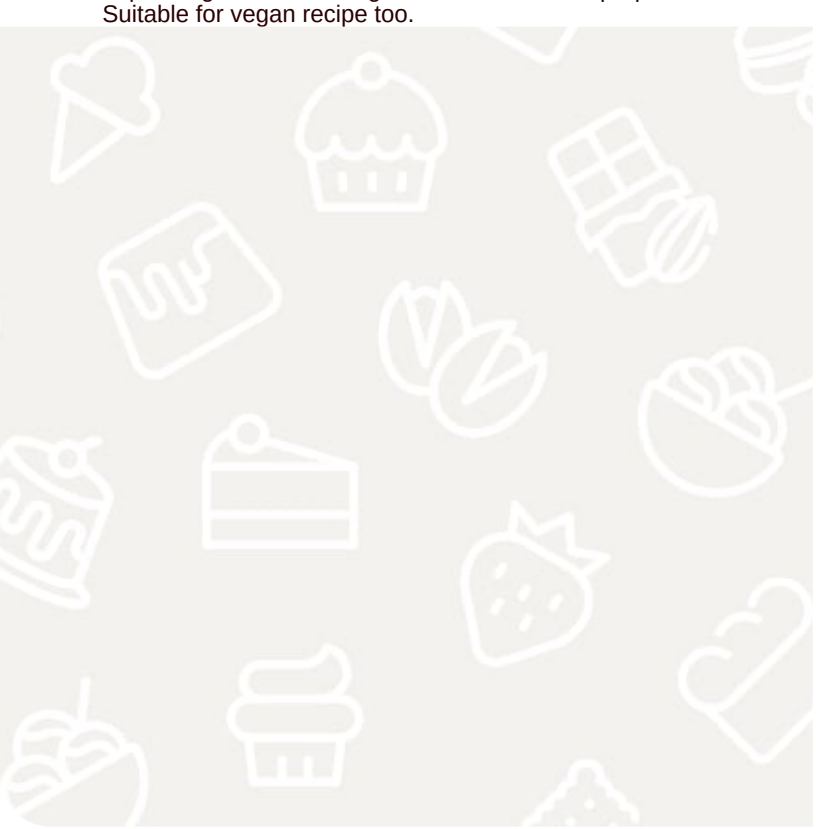
KASTLE CAKE

PASTRY KASTLE

Vegetable margarine to make fine cakes and shortcrust pastry products. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Kastle 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.
Approximate operating temperature 18-25°C, it varies depending on surrounding conditions and final purpose.
Suitable for vegan recipe too.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01200542

ALLERGENI/CROSS CONTAMINAZIONI

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact

our team.
No allergens declared for this product.

INFO

Advantages
Approximate operating temperature 18-25°C, it varies depending on surrounding conditions and final purpose. Suitable for vegan recipe too.

Claims
All natural flavours,No hydrogenated fats,No allergens

Details
Vegetable margarine to make fine cakes and shortcrust pastry products. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Kastle line you will also find specially designed products to make creams, croissants and more.

Description
Vegetable margarine with natural flavourings, designed for the production of high-quality cakes and shortcrust pastry.

Denomination
vegetable margarine for the food industry.

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.