

KASTLE CREMA

PASTRY KASTLE

Vegetable margarine to make creams, cakes and high-quality pastry. 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 croissants, cakes, shortcrust pastry and more. Don't miss to explore all other lines of margarine too.

Approximate operating temperature 15-25°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 01200543

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.

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Advantages

Approximate operating temperature 15-25°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 creams, cakes and high-quality pastry. 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 croissants, cakes, shortcrust pastry and more.



Extraordinary
made simple.

Description

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

Denomination

vegetable margarine for the food industry.

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.



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