

MARBUR CAKE 20%

PASTRY MARBUR

Preparation made from vegetable fats and butter, suitable to make high-quality cakes and shortcrust pastry. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Marbur 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. With 20% of butter. Approximate operating temperature 18-25°C: it varies depending on surrounding conditions and final purpose.



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 01200541

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



INFO

Advantages

Approximate operating temperature 18-25°C: it varies depending on surrounding conditions and final purpose.

Claims

20% butter, All natural flavours, No hydrogenated fats, No allergens

Details

Preparation made from vegetable fats and butter, suitable to make high-quality cakes and shortcrust pastry. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Marbur line you will also find specially designed products to make creams, croissants and more.

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GROUP

Extraordinary
made simple.

Description

Food preparation based on vegetable fats and butter with natural flavourings, designed for the production of premium cakes and shortcrust pastry.

Denomination

Food preparation based on vegetable fats and butter for pastry.

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.



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