

# MARBUR CREMA 20%

PASTRY MARBUR

Preparation made from vegetable fats and butter, suitable to make creams, cakes and different pastry. It's marked by notes of butter, only natural flavours and no hydrogenated fats. Within Marbur line you will also find specially designed products to make croissants, cakes, shortrust pastry and more. Don't miss to explore all other lines of margarine too. With 20% of butter. Approximate operating temperature 15-25°C.



## 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 01200540

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



## INFO

### Advantages

Approximate operating temperature 15-25°C.

### Claims

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

### Details

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



Extraordinary  
made simple.

**Description**

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

**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 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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