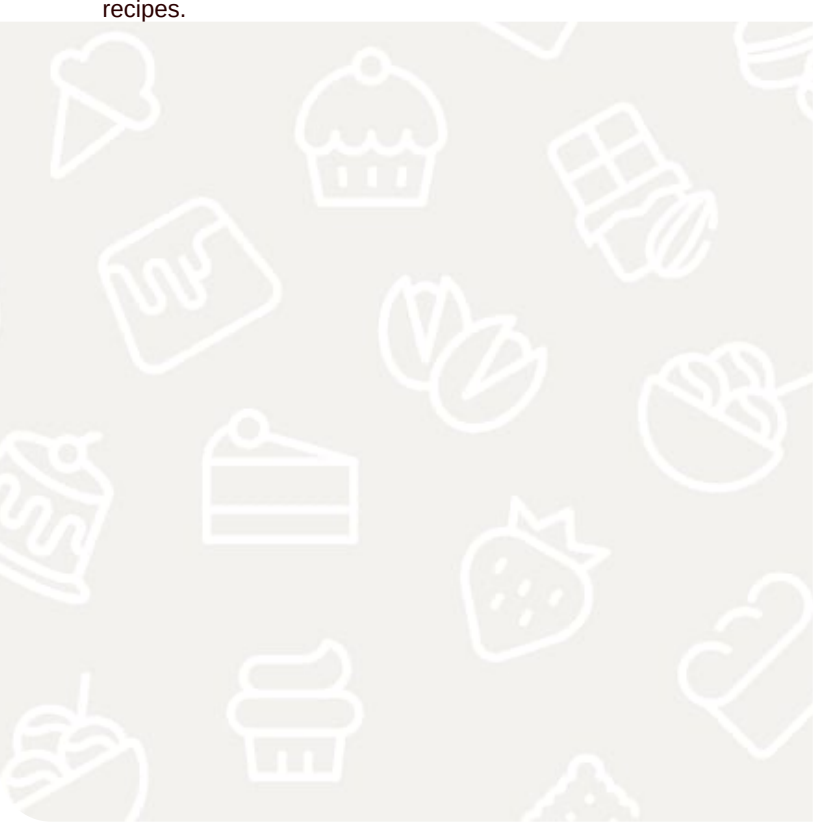
MARVIK CREMA

PASTRY MARVIK

Vegetable margarine to make creams, cakes and high-quality pastry.
It's marked by notes of butter and vanilla and has no hydrogenated fats.
Within the same line you will also find Marvik Croissant, specially made for croissants and puff pastry products.
Approximate operating time of 15-25 °C: it varies according to surrounding conditions and final purpose.Suitable for vegan recipes.



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 01200544

ALLERGENI/CROSS CONTAMINAZIONI

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

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our team.
No allergens declared for this product.

INFO

Advantages
Approximate operating temperature 15-25°C: it varies depending on surrounding conditions and final purpose. Suitable for vegan recipes.

Claims
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 and has no hydrogenated fats.
Within the same line you will also find Marvik Croissant, specially made for croissants and puff pastry products.

Description
Vegetable margarine designed for the production of quality creams, cakes, cookies 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.