



KASTLE CREMA 10

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.

PRODUCT DETAILS

COD 01200543

CLAIMS

All natural flavours
No hydrogenated fats
No allergens

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.

TECHNICAL DENOMINATION

vegetable margarine for the food industry.