



SHORTENING ICE CREAM

LA EXCELENCIA



PRODUCT DETAILS

Mixture of edible vegetable fats and oils, free of partially hydrogenated fats and Trans fats, of plastic consistency, cream color, neutral smell and taste.

APPLICATIONS

Ideal for the preparation of ice cream base, biscuits fillings, toppings and cream fillings in pastry.

INGREDIENTS

Refined, bleached and deodorized mixture of edible vegetable fats and oils (palm, its fractions, palm kernel oil, saturated and / or intersterificated fats of palm and palm kernel oils). Antioxidants (TBHQ). Synergist (citric acid).

PRESENTATION

It comes in blocks of 15 Kg. Net, packed in polyethylene inner bag and outer box of corrugated cardboard, sealed with self-adhesive printed tape.

STORAGE

To preserve the properties of La Excelencia Shortening Ice Cream, it is recommended to:

- Store in a cool, clean and dry place, dry, free of polluting odors.
- Stack a maximum of 5 boxes, on wooden or plastic pallets.
- Use first the product with the highest storage time.

SHELF LIFE

It has six months of shelf life, in its sealed package and suitable storage.

Corrugated boxes have printed the expiration date of the product, indicating day, month and year of expiration and the corresponding lot number.

