



PASTRY

LA EXCELENCIA - MARGARINE



PRODUCT DETAILS

Industrial margarine pastry, manufactured from a mixture of fats and high quality edible vegetable oils.

APPLICATIONS

Ideal for the preparation of cakes and high quality deserts, soft cookies, fine biscuits and special breads.

INGREDIENTS

Mix of totally edible vegetable fats and oils, Water, Salt, Emulsifiers, Preservatives, Acidity regulator, Antioxidants, Flavor and aroma, Coloring.

CHARACTERISTICS

It is a special type of margarine, whose carefully selected ingredients, provide a high and fast incorporation of air into the dough of the cremated cakes and pancakes, with which high volume is achieved in the final product, a fine and homogeneous crumb structure, long shelf life and a delicious flavor and smell in the product.

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 Pastry, 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.

