



BREAD 20X500G

LA EXQUISITA



PRODUCT DETAILS

Edible fat emulsion of plastic consistency, obtained from a mixture of high quality edible fats and oils.

APPLICATIONS

Ideal for making all kinds of bread, such as packaged bread, sliced bread, French bread, toast, etc.

INGREDIENTS

Refined, bleached and deodorized blend of edible fats and oils, Water, Salt, Emulsifiers, Preservatives, Acidity regulator, Antioxidants, Flavor and aroma, Coloring.

CHARACTERISTICS

It is a product with a soft plastic texture, easy to handle and quick to incorporate into the dough mixture, with which you obtain a bread with a good volume, softness and a long shelf life.

PRESENTATION

Presentation of 20 units x 500 g, packed in anti-grease paper and external corrugated cardboard box, sealed with printed self-adhesive tape.

STORAGE

To preserve the properties of the Bread La Exquisita, 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.

