



Cake Margarine La Delicia



Benefits of its use

- Consistency and Quality: Ensures uniform quality in every application.
- Superior Performance: Withstands extended cooking and baking processes.

Presentation

Each 15 kg block of margarine is packaged in an inner polyethylene bag to preserve freshness. The packaging is protected by an outer corrugated cardboard box, sealed with printed self-adhesive tape.

Ingredients

La Delicia Cake Margarine is composed of:

- High-Quality Edible Vegetable Fats and Oils: A stable and functional base.
- Emulsifiers: Facilitate a homogeneous mixture.
- Preservatives and Antioxidants: Keep the product fresh.
- Acidity Regulator: Optimizes stability and flavor.
- Aromas and Colorants: Enhance the appearance and taste of the product.

About

La Delicia Cake Margarine is a high-quality option for producing cakes, pastries, cookies, and seasoned breads. Its advanced formula, with high fat content and specialized pastry emulsifiers, ensures superior volume and smooth textures, making it ideal for chefs seeking exceptional results.

Applications

- Cakes and Tortas: Provides a smooth, airy texture with a fine, uniform crumb, enhancing both volume and consistency.
- Fine Pastries and Cookies: Adds a buttery flavor and an attractive aroma.
- All Types of Breads: Offers consistent texture and flavor.

¿Who is it intended for?

Suggested for professionals seeking superior results in the production of cakes, pastries, cookies, and all types of bread.