



# Cake

## Margarine

### La Exquisita



## About

**La Exquisita Cake Margarine** is formulated to deliver exceptional performance in the production of cakes and tortas, cookies, sponge cakes, and specialty breads. With its authentic dairy flavor, it provides excellent texture, a fine and uniform crumb, good volume, and a delightful aroma in baked goods.

## Applications

**La Exquisita Cake Margarine** is ideal for a variety of pastry applications, including:

- Cakes and Tortas: Enhances texture, softness, and aroma.
- Cookies: Ensures a crunchy texture and even, uniform browning.
- Fine Sponge Cakes: Contributes to the softness and preservation of sponge cakes and tortas.
- Specialty Breads: Provides a smooth texture and a delightful aroma.

## ¿Who is it intended for?

Ideal for pastry chefs seeking to enhance the quality and texture of their products, ensuring exceptional results.

## Benefits of its use

- Superior Texture: Provides smoothness and sponginess in cakes and pastries.
- Flavor and Aroma: Offers a pleasant, buttery dairy flavor.
- Heat Resistance: Retains its properties during baking.
- Versatility: Ideal for cookies, sponge cakes, and cakes.
- Extended Shelf Life: Ensures prolonged freshness and quality.
- Consistency and Quality: Delivers uniform, high-quality results every time.

## Presentation

Each 15 kg block is packaged in an inner polyethylene bag, placed inside an eco-friendly corrugated cardboard box, and sealed with self-adhesive tape to ensure it arrives in perfect condition.

## Ingredients

- Edible Vegetable Fats and Oils: Ideal base for a versatile, high-performance margarine.
- Emulsifiers: Maintain a homogeneous and consistent blend.
- Preservatives and Antioxidants: Prolong the product's shelf life.
- Acidity Regulator: Optimizes flavor and stability.
- Aromas and Colorants: Enhance appearance and taste.