



Industrial Margarine Sabrosita



About

Industrial Margarine Sabrosita is formulated for large-scale production in pastry shops and bakeries. With a blend of vegetable fats and oils, it improves the texture and volume of baked products, ensuring consistent quality.

Applications

Industrial Margarine Sabrosita is perfect for:

- Bakeries: Enhances the softness and flavor of breads, prolongs freshness, and ensures a uniform crumb.
- Pastry: Provides a smooth texture, ideal for a variety of confectionery products.
- It is especially recommended for cakes, cookies, tortas, ponqués, mantecadas, and all types of breads.

¿Who is it intended for?

Industrial Margarine Sabrosita is ideal for bakers and pastry chefs who require a high-performance margarine for large-scale productions.

Benefits of its use

- **Spongy Texture:** Provides a light, airy texture.
- **Buttery Dairy Flavor:** Delivers a rich, butter-like taste.
- **High Temperature Resistance:** Maintains its properties under elevated heat.
- **Versatility in Applications:** Suitable for a wide range of baking needs.
- **Extended Shelf Life:** Ensures prolonged freshness and quality.

Presentation

Each 15 kg block is packaged in a polyethylene bag and placed in a corrugated cardboard box, sealed with self-adhesive tape to maintain freshness during transport.

Ingredients

- **Edible Vegetable Fats and Oils:** Ideal base for a margarine that offers flavor and functionality.
- **Emulsifiers:** Maintain a homogeneous mixture, ensuring uniform consistency.
- **Preservatives and Antioxidants:** Extend the product's shelf life by protecting against oxidation and microbiological spoilage.
- **Acidity Regulator:** Adjusts the pH to optimize flavor and stability.
- **Aromas and Colorants:** Added in minimal amounts to enhance appearance and taste.