



Industrial H

Margarine

La Excelencia



Benefits of its use

- Superior Texture
- Flavor and Aroma
- Heat Resistant
- Versatility in Applications
- Extended Shelf Life
- Consistency and Quality

Presentation

Each 15 kg block is packaged in an inner polyethylene bag and placed in a durable, eco-friendly corrugated cardboard box. The box is sealed with printed self-adhesive tape to ensure the product's integrity during transport.

About

Industrial Margarine H La Excelencia is designed for cold climates and is ideal for creating layers in semi-laminated breads. Its formulation allows for easy handling without greasy residue, delivering a smooth texture with a pleasant flavor and aroma.

Applications

Industrial Margarine H La Excelencia is ideal for:

- Bakery: Enhances the softness and flavor of breads, extends shelf life, and ensures a uniform crumb.
- Pastry: Provides a smooth texture, ideal for specific pastry products. Not recommended for cakes, cookies, or certain types of tortes. It is mainly recommended for breads and semi-laminated breads such as croissants, Hawaiian rolls, Danish pastries, and rolled breads.

¿Who is it intended for?

It is ideal for bakeries and pastry shops in cold climates looking to optimize production without compromising on quality.

Ingredients

- Edible Vegetable Fats and Oils: Ideal base for a margarine that delivers both flavor and functionality.
- Emulsifiers: Maintain a homogeneous blend, ensuring uniform consistency.
- Preservatives and Antioxidants: Extend the product's shelf life and protect it from 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.



PREMIUM

