



# Industrial Superior

## La Excelencia



### Benefits of its use

- Excellent 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 an outer corrugated cardboard box. The box is sealed with printed self-adhesive tape to ensure the contents arrive in perfect condition.

### About

**Industrial Superior La Excelencia** is formulated for breads and pastry applications at a standard or industrial level. It delivers consistent results with superior texture and an authentic flavor.

### Applications

**Industrial Superior La Excelencia** is ideal for:

- Bakery: Provides a soft texture in industrial breads.
- Pastry: Ideal for cakes and a variety of pastry products.
- Cookie Production: Perfect for cookies, offering a crispy texture and even browning.

### ¿Who is it intended for?

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

### Ingredients

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

