





#### **About**

La Excelencia Super All-Purpose Margarine is a versatile product for both pastry and bakery use, known for its quick air incorporation, resulting in products with exceptional texture and a distinctive buttery flavor.

# **Applications**

Exceptionally versatile, it is perfect for cakes, cookies, fine bakery items, and pastry products, enhancing softness, flavor, and shelf life.

# ¿Who is it intended for?

Ideal for professionals seeking a high-quality, versatile product for their culinary creations.

#### Benefits of its use

- Superior Texture
- Buttery Aroma and Flavor
- **Heat Resistant**
- **Versatile Applications**
- **Extended Shelf Life**
- Consistency and Quality

### Presentation

Each 15 kg block of margarine is packed in an inner polyethylene bag, protected by a durable, eco-friendly corrugated cardboard box sealed with printed self-adhesive tape.

### Ingredients

- Edible Vegetable Fats and Oils: An ideal base for margarine that delivers flavor and functionality.
- Emulsifiers: Maintain a homogeneous blend, ensuring uniform consistency.
- Preservatives and Antioxidants: Extend shelf life by protecting the product from oxidation and microbiological deterioration.
- Acidity Regulator: Adjusts the pH to optimize flavor and stability.
- Aromas and Colorants: Added in minimal amounts to enhance appearance and taste.