Multipurpose
Margarine
La Excelencia

About

Multipurpose Margarine La Excelencia has been developed to meet the highest demands of the baking and pastry industries. Its high-fat formula, made exclusively with 100% vegetable oils, delivers outstanding performance across a wide range of applications. Thanks to its premium-quality emulsifiers, creamy texture, and butter-like flavor, this margarine ensures stability, efficient aeration, and a sensory profile that enhances the final product.

Its delicate aroma and thermal stability make it a reliable ally in demanding processes and varying climate conditions.

Applications

Designed as a key ingredient for preparations that require volume, softness, and crispness, La Excelencia Margarine is ideal for:

- Sponge cakes and pound cakes with high volume and fluffy texture.
- Crispy cookies with a balanced, pleasant flavor.
- Enriched and specialty breads offering aroma, s oftness, and excellent structure.
- Fine pastry products that require stability, proper aeration, and a rich dairy-like flavor.

¿Who is it intended for?

Professional bakers and pastry chefs who seek a reliable, versatile, and high-performance margarine with superior sensory qualities that make a difference in every preparation.

Benefits of its use

- Superior yield: increased volume, weight, and output in finished products.
- Controlled aeration: soft, uniform crumbs with excellent structure.
- Thermal stability: maintains consistent performance under varying environmental conditions.
- Multipurpose versatility: suitable for a wide range of baking and pastry applications.
- Butter-like flavor and aroma: enhances the sensory appeal of the final product, aligning with consumer preferences.
- Ease of use: its creamy texture allows for efficient mixing, reducing processing times in both industrial and small-scale production.

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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: The ideal base for a margarine that offers both flavor and functionality.
- Emulsifiers: Maintain a homogeneous blend, ensuring consistent texture.
- Preservatives and Antioxidants: Extend the product's shelf life by protecting it from oxidation and microbiological spoilage.
- Acidity Regulator: Adjusts the pH to enhance flavor and stability.
- Aromas and Colorants: Added in minimal amounts to enhance appearance and flavor.