



Martini
FOOD SERVICE

SPREADABLE CREAMS



**SPREADABLE CREAMS
FOR AFTER BAKING USE**





SPREADABLE CREAMS

Spreadable creams defined by **high quality and excellent performance**.

Formulated for **after-baking use**, they are **characterized by a high spreadability and are well suited to a variety of uses**: filling of croissants, cake and rollé, semifreddi preparation, flavoring.

FEATURES

- ✓ No hydrogenated fats
- ✓ Cold use
- ✓ Ready to use
- ✓ Excellent taste and palatability
- ✓ Perfect consistency
- ✓ Versatility of use



VMCTL261-0

	PRODUCT CODE	UNIT	WEIGHT	UNIT SIZE (cm)	PALLET SIZE	SHELF LIFE
NOCCIOLA SUPERIOR (HAZELNUT SUPERIOR)	AX45CD	Bucket	3 kg	13 x 23,5	15 buckets x 8 layers	12 months
NOCCIOLA (HAZELNUT)	AX45CA	Bucket	3 kg	13 x 23,5	15 buckets x 8 layers	12 months
BIANCA (WHITE)	AX45CG	Bucket	3 kg	13 x 23,5	15 buckets x 8 layers	12 months



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