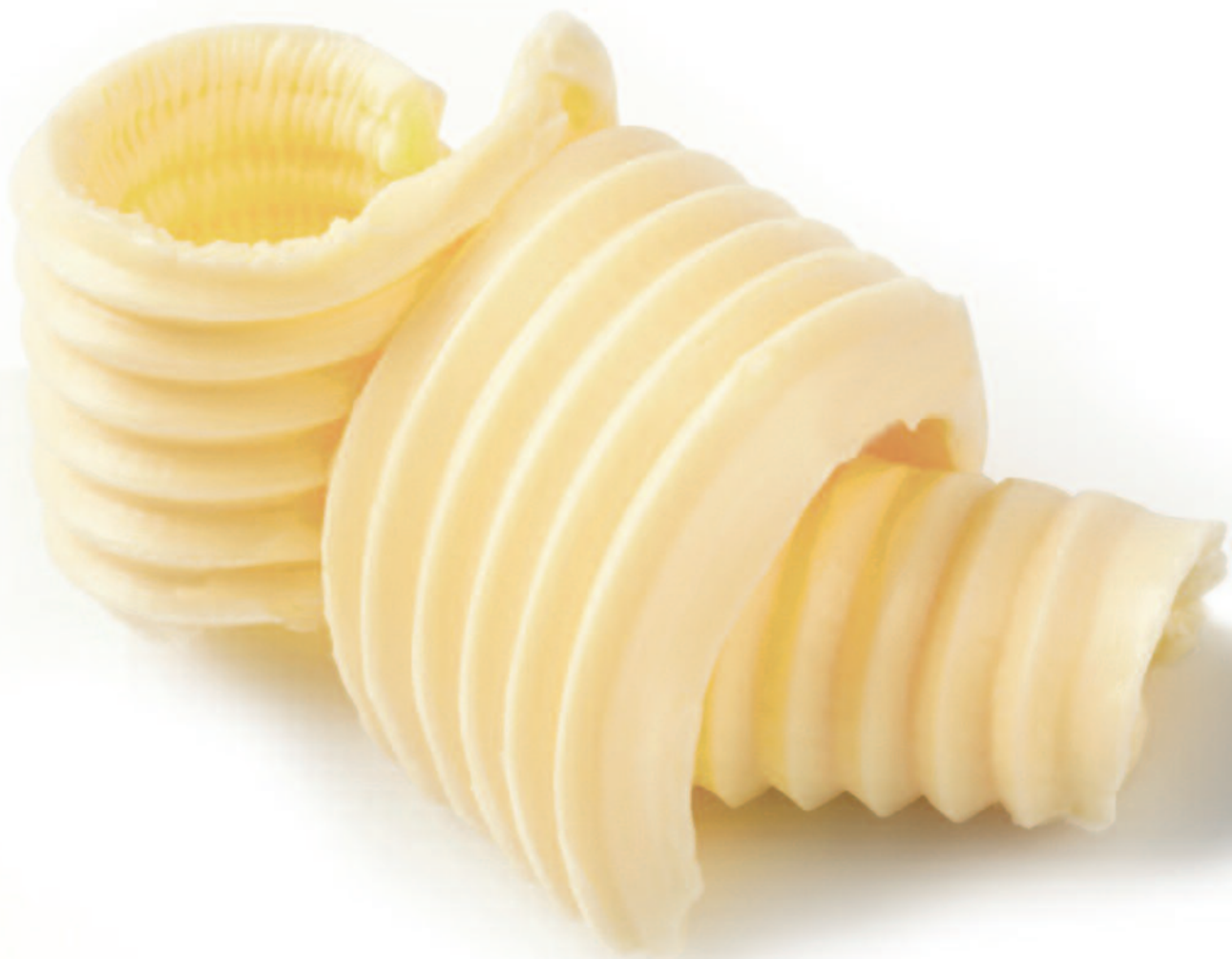


Baruà[®]

PROFESSIONAL BUTTER



Burro di **grande plasticità**, mantiene bene le alte temperature, ideale per essere lavorato in pasticceria per la produzione di: paste lievitate, croissant, pasta frolla, pasta sfoglia.

Butter of **great plasticity**, preserves the high temperatures well, ideal to be worked in pastry, for the production of: leavening dough, croissant, shortcrust pastry and puff pastry.



Baruà®

PROFESSIONAL BUTTER



Burro PIATTO / Butter Flat type (82% in grassi / fat)

5x2 kg

Burro piatto (82% in grassi). Ideale in pasticceria.
Flat butter (82% fat). Ideal for pastry.

COD. 788

Confezione / Package 5 x 2 kg
5 fogli da / pats of 2 kg



Burro / Butter (82% in grassi / fat)

4x2,5 kg

Burro (82% in grassi) in panetti da 2,5 kg.
Ideale in pasticceria.
Butter (82% fat) 2.5 kg pats. Ideal for pastry.

COD. 787

Confezione / Package 10 kg
4 panetti da / pats of 2,5 kg



Burro / Butter (82% in grassi / fat)

10 kg

Burro (82% in grassi), pane unico da 10 kg.
Ideale in pasticceria.
Butter (82% fat) single pack 10 kg. Ideal for pastry.

COD. 786

Confezione / Package 10 kg
Pane unico da / Single pack 10 kg



Burro CONCENTRATO / CONCENTRATED Butter (99,8% in grassi / fat)

25 kg

Burro concentrato 99,8% in grassi.
Ideale in pasticceria e nella produzione
di Panettone.
99.8% concentrated butter in fats.
Ideal for pastry and Panettone production.

COD. 783

Confezione / Package 25 kg



VITERBO MILANO TERNI PESCARA PRATO FROSINONE RIMINI RAGUSA OLBIA PERUGIA

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