



**FAT FOR ALL KINDS
OF CHEESE**



OLFILAC EXTRA ®
**Fat for all kinds
of cheese**

Product description

Olfilac Extra® is a specialized fat for making all kinds of cheeses.

Ingredients

Mix of palm oil and / or its fractions.

Applications

- Analogous cheeses.
- Cheese spread.
- All kinds of cheeses.

Characteristics

- Healthy fat.
- 100% vegetable.
- Without hydrogenating.
- Free of trans fatty acids.
- Cholesterol free.
- Free of unpleasant odors or flavors.

Additional qualities

This fat provides a better body, structure and a longer shelf life in any type of cheese, since due to its own characteristics it will work to obtain quality cheeses.

- Excellent plasticity, body development and stability.
- Great option with different formulations of doughs and shakes.
- Neutral flavor.

Useful life

12 months from the date of elaboration.

Industry

Food.

Presentation

25 kg box



Olfilac[®]

EXTRA

Fat for all kinds
of cheese



Get a cheese with less fat and lighter.

Our Certifications



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