

Olfilac™

Fat for all types
of cheese



OLFILAC™ FAT FOR ALL TYPES OF CHEESE

Product description

Olfilac™ is a specialized fat for the elaboration of all types of cheese.

Ingredients

Palm oil blend and/or its fractions.

Applications

- Analog cheeses.
- Extended cheeses.
- All types of cheese.

Characteristics

- Healthy fat.
- 100% vegetal.
- Non-hydrogenated.
- Free of trans-fatty acids.
- Cholesterol-free.
- Free of unpleasant odors and tastes.

Additional qualities

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

Product lifetime

12 months from date of manufacturing.

Industry

Food.

Presentation

25 Kg box.



OLEOFINOS™

EAT HEALTHY



Most significant characteristics of the product



Better body structure and longer shelf life.

Our Certifications



OLEOFINOS™

The best of nature for the best of products

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