



## **PAN PRO™ FAT FOR BAKERY**

### **Product Description**

Specialized fat for mass processing for the bakery and cookie industry.

### **Ingredients**

Fat made from a mixture of palm vegetable oils and/or their fractions.

### **Applications**

- Bakery.
- Cookies.
- Flour tortillas.
- Churros.
- Donuts.

### **Characteristics**

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

### **Additional qualities**

Pan-Pro™ has **excellent plasticity, body development and stability.**

For its great compatibility is a **great option with the different formulations of dough and other mixes.**

Pan-Pro™ has a **neutral flavor.**

### **Product Lifetime**

12 months from date of manufacturing.

### **Industry**

Food.

### **Presentation**

25 Kg. box

**OLEOFINOS™**

EAT HEALTHY

# Most significant characteristics of the product



*Excellent plasticity, body development and stability.*



*Great choice with the different formulations of dough and other mixes.*



*Neutral taste.*

## Our Certifications



# OLEOFINOS™

**The best of nature for the best of products**

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