


FATS AND MARGARINES

The line FABIOVIT offers a wide variety of great quality fats and margarines in industrial packaging.

NAME	DESCRIPTION	PACKAGING
FABIOVIT S WITH BUTTER AROMA	Uni margarine has a wide use in baking and pastry production. It is ideal not only for industrial use but also for small and medium bakeries. Use: pastry, baking dough, sponge cakes, bundt cake, crackers and biscuits Pros: big volume of dough	10 kg 80 PCS/PAL 680 KG/MAXI PAL
FABIOVIT P	Fat made from palm oil that doesn't contain trans fatty acids Use: multipurpose, good for longterm frying and deep frying, also usable for pastry filling Pros: great for long term frying and deep frying	10/20 kg 80/36 PCS/PAL 680 KG/MAXI PAL
FABIOVIT T	High quality vegetable puff pastry fat Use: ideal for puff pastry Pros: it guarantees flakiness and dough volume	Precut plates 10 kg 72 PCS/PAL 680 KG/MAXI PAL
		Separate packed plates (5 x 2 kg) 10 kg 85 PCS/PAL 680 KG/MAXI PAL
FABIOVIT P RSPO	Fat made from palm oil that doesn't contain trans fatty acids Use: multipurpose, perfect for longterm frying and deep frying, also good for pastry filling Pros: great for long term frying and deep frying	 10 kg 80 PCS/PAL 680 KG/PAL