

# PROFESSIONAL LINE GRASCO

**INDUSTRIAL MARGARINE**

**La Fina**  
Tipo Europeo

**Characteristics**  
80% minimum fat content.  
Melting point (°C / °F)  
Cold climate: 37.5 - 38.5 / 99.5 - 101.3  
Warm climate: 38.5 - 39.5 / 101.3 - 103.1  
Shelf Life: 9 Months.  
A light buttery taste.

**Uses**  
Ideal for light pastries (confectionery).  
Excellent for cakes, cookies, pies and other baked goods.

**Benefits**  
Adds a delicious flavor and richness to the final product.  
Excellent incorporation of air during the creaming process.  
Free of Trans fatty Acids.

**INDUSTRIAL MARGARINE**

**La Fina**  
Industrial

**Characteristics**  
75% minimum fat content.  
Melting point (°C / °F)  
Cold climate: 37.5 - 38.5 / 99.5 - 101.3  
Warm climate: 38.5 - 39.5 / 101.3 - 103.1  
Shelf Life: 6 Months.  
A light buttery taste.

**Uses**  
Ideal for bread, loaves, and all types of conventional baked goods.

**Benefits**  
Soft texture.  
Excellent incorporation of air during the creaming process.  
Adds stability to the processed products.  
Free of Trans fatty Acids.

**INDUSTRIAL MARGARINE**

**vivi**  
Panadería

**Characteristics**  
70% minimum fat content.  
Melting point (°C / °F)  
Cold climate: 37.5 - 39.5 / 99.5 - 102.2  
Warm climate: 39.0 - 42.0 / 102.2 - 107.6  
Shelf Life: 6 Months.

**Uses**  
Specially designed for all types of baked goods (cookies, cakes and breads).

**Benefits**  
As a result of its high retention of humidity, it prevents premature hardening of the products. Due to its emulsifiers, it enhances the texture and the volume of all breads.  
Excellent cost-benefit ratio.  
Free of Trans Fatty Acids.



**PUFF PASTRY**

**La Fina**  
Hojaldre

**Characteristics**  
76% minimum fat content.  
Melting point (°C / °F):  
42.0 - 44.5 / 107.6 - 112.1  
Shelf Life: 6 Months.

**Uses**  
Specially designed for light puff pastry.

**Benefits**  
Its excellent plasticity creates the ideal consistency so the product can be pumped/extruded or rolled in.  
Allows uniform flakes and retains unbroken layers during lamination. Guarantees an ideal volume for the puff pastries.  
Prolongs the freshness of the products.  
Free of Trans Fatty Acids.

**SHORTENING**

**Alegría**  
Grasa Comestible 1

**Characteristics**  
100% fat content.  
Melting point (°C / °F)  
Cold climate: 35.0 - 37.0 / 95 - 98.6  
Warm climate: 37.0 - 39.0 / 98.6 - 102.2  
Shelf Life: 12 Months.

**Uses**  
Special for fried foods, ice cream, candy and chocolate production.

**Benefits**  
Does not change the taste or odor of the food.

**SHORTENING**

**Alegría**  
Grasa Comestible 4

**Characteristics**  
100% fat content.  
Melting point (°C / °F)  
Cold climate: 40.5 - 42.5 / 104.9 - 108.5  
Shelf Life: 12 Months.

**Uses**  
Special for creams, packed soup and deep frying.

**Benefits**  
Does not change the taste or odor of the food.

