

**BAKERY
SOLUTIONS**

Let's border on the sublime



BAKERY SOLUTIONS

Since 1934, Aigremont is willing to offer products that are carefully processed, thanks to rigor and efficiency. Texture, taste, conditioning, composition, ... are among the many parameters on which our team is permanently working on in order to fulfill the specific requirements and technological constraints bound to the food applications of our customers.

Berolma
UN DÉLICIEUX MÉLANGE AU CŒUR DE VOS SAVEURS

Berolma, a subtle mixture of very high quality margarine and butter (25%).

Application(s)	Croissant-Feuilletage
Size	Sheets 5 x 2kg (presliced 2x1kg)
Art. number	0520
EAN code	54 1142100520 1
Douane code	15171090
Storage temperature	Max +10°C.
Durability	Min. 2 months
Sales unit dimensions (mm)	340 x 292 x 21
Wrapping	Aluminium
Pallet composition	4 x 20 boxes



ROULOR

Roulor, a touch of butter mixed with vegetable fats that provides a top quality to this product and gives it a very fine taste.

Application(s)	Croissant-Feuilletage	Brioche and fillings
Size	Sheets 5 x 2kg (presliced 2x1kg)	Blocks 20 x 500g
Art. number	0917	1102
EAN code	54 1142100917 9	54 1142101102 8
Douane code	15171090	15171090
Storage temperature	Max +10°C.	Max +10°C.
Durability	Min. 2 months	Min. 2 months
Sales unit dimensions (mm)	340 x 292 x 21	129 x 80 x 50
Wrapping	Aluminium	Aluminium
Pallet composition	4 x 20 boxes	6 x 13 boxes



EXTRA plus

Extra Plus, a complete range of "Low Trans" products with a slight touch of butter which was studied for the use of bakers and pastry makers.

Application(s)	Croissant-Feuilletage	Brioche and fillings	Brioche and fillings
Size	Sheets 5 x 2kg	Blocks 4 x 2,5kg	Blocks 20 x 500g
Art. number	0527	1502	0500
EAN code	54 1142100527 0	54 1142101502 6	54 1142100500 3
Douane code	15171090	15171090	15171090
Storage temperature	Max +10°C.	Max +10°C.	Max +10°C.
Durability	Min. 2 months	Min. 2 months	Min. 2 months
Sales unit dimensions (mm)	340 x 292 x 21	283 x 92 x 101	129 x 80 x 50
Wrapping	Aluminium	Aluminium	Aluminium
Pallet composition	4 x 20 boxes	6 x 12 boxes	6 x 13 boxes





Sterka, our basic range which, in terms of value for money, will be ideal to obtain successful productions at a very interesting cost.

Application(s)	Croissant-Feuilletage	Brioche
Size	Sheets 5 x 2kg	Blocks 4 x 2,5kg
Art. number	0733	0834
EAN code	54 1142100733 5	54 1142100834 9
Douane code	15171090	15171090
Storage temperature	Max +10°C.	Max +10°C.
Durability	Min. 2 months	Min. 2 months
Sales unit dimensions (mm)	340 x 292 x 21	283 x 92 x 101
Wrapping	Paperlike	Paperlike
Pallet composition	4 x 20 boxes	6 x 12 boxes



PatiSpray, our high quality greasing and anti-sticking oils will allow you to grease any kind of moulds in the blink of an eye and to unmold very easily all your creations.

Application(s)	Greasing and anti-sticking
Size	Sprays 12 x 600ml
Art. number	4751
EAN code	54 1142104751 5
Douane code	15149090
Storage temperature	Between +15 and +30°C.
Durability	Min. 12 months
Sales unit dimensions (mm)	63 x 63 x 283
Wrapping	White iron
Pallet composition	7 x 10 boxes



OlmaPro Gemma, a sugar added margarine that will be perfect for the preparation of fillings.

Application(s)	Cream and fillings
Size	Box 1 x 11kg
Art. number	8251
EAN code	54 1142108251 6
Douane code	17049051
Storage temperature	Max +10°C.
Durability	Min. 2 months
Sales unit dimensions (mm)	340 x 218 x 151
Wrapping	Cardboard
Pallet composition	7 x 10 boxes



The quality of our products and services is our main priority. This is why our company is uninterruptedly BRC certified since 2007.



**quintessence
of taste
since 1934**

