



A product of vegetable origin

Meant for confectioners and gelato makers, **Hoplà Più** by Cooperlat is a product of fully vegetable origin, very similar to natural liquid cream. It is available in one-litre packs and suitable for making cakes, gelato cakes and other specialties. It can be used alone as topping and filling or combined with other flavours to obtain mousses, tiramisù, etc.

Its final output is high and it can be stored at room temperature for 24 hours. It can also be successfully frozen and thawed and does not contain hydrogenated fats. **Hoplà Più** can be mixed with flavouring products such as cocoa, vanilla, hazelnut paste, coffee, fruit, eggs, yogurt and liqueurs. It can be frozen as plain cream or combined with fresh cream.

Hoplà Più is a low-fat product, which can be used as base for fruit-flavoured gelato. It is also available without sugar and is suitable for both professional and domestic use (www.cooperlat.it).

