

MCM FOOD Corp

Dulce de Leche "Santa Fe"

Manufacturing plant in Medley, Fl

Twenty five years of experience in the manufacturing of Dulce de Leche, using modern equipment, grade A raw materials and a traditional formula



Our Dulce de Leche is made fresh to order in our kosher certified Facility. Milk and Sugar are the basic ingredients in the manufacturing of Dulce de Leche, they are boiled for several hours until a golden, smooth and delicious caramel is accomplished

REPOSTERO R24 (Ray-Post-Aero) Made mostly for the Baking industry, to be used in all kinds of ready-bake pastries and cakes as a filling or spread.

24 pound pail # 1343532



AREQUIPE A24 (R- A –Keep-A) Is softer, used in Bakeries, Restaurants, Churros and Donuts shops for all kinds of pastries, flans and desserts.

24 pound pail # 1343102



MCM Food Corp. ships via FedEx ships via FedEx Ground Mon-Fri
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS



Some ideas where to use our delicious “Santa Fe” Dulce de Leche Cajeta de Leche or Arequipe



Some ideas where to use our delicious "Santa Fe" Dulce de Leche Cajeta de Leche or Arequipe



**MCM Food Corp ships via FedEx Ground Mon-Fri
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

