



## MARBUR CROISSANT 20% 10

Preparation made from vegetable fats and butter, in sheet form, perfect to make the best croissants and puff pastry. It's marked by notes of butter and vanilla, only natural flavours and no hydrogenated fats. Within Marbur line you will also find specially designed products to make creams, cakes, shortcrust pastry and more. Don't miss to explore all other lines of margarine too.

### PRODUCT DETAILS

COD 01200537

### CLAIMS

20% butter  
All natural flavours  
No hydrogenated fats  
No allergens

### DIRECTIONS FOR USE

Approximate temperature of use: 10-18°C.  
The optimal temperature of use can change according to the ambient conditions and the intended application of the margarine. In order to further increase its plasticity, the margarine can be rolled with a pastry sheeter before folding it into the dough. To make puff pastry with a "greater rise", our suggestion is to give twice a three-folds and twice a four-folds; for puff pastry with a "even rise", we recommend doing four times a four-folds and given the normal resting time in between, which will can change according to the strength of the flour and the desired result.

### TECHNICAL DENOMINATION

food preparation based on vegetable fats and butter for pastry.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS

