



MARVIK CROISSANT 10

Vegetable margarine sheets to make the best croissants and puff pastry.

It's marked by notes of butter, only natural flavours and no hydrogenated fats.

Within the same line you will also find Marvik Crema, specially made for creams, cakes and more.

PRODUCT DETAILS

COD 01200539

CLAIMS

No hydrogenated fats

No allergens

DIRECTIONS FOR USE

Approximate temperature of use: 18-25°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

vegetable margarine for the food industry.