

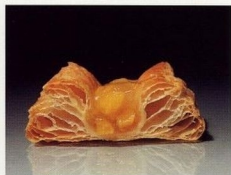
Maître Croissant Fin

Premium laminating margarine



Meistermarken-Werke
Ulmer Spatz Diamalt

Maître Croissant Fin



Kind of product

Maître Croissant Fin is a premium laminating margarine which can ideally be applied for all folded pastries.

Application

Especially to recommend for the production of croissants and Danish pastries.

Features

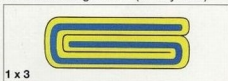
- ◆ **Maître Croissant Fin** can easily be rolled wafer-thin as it is unmatched in length
- ◆ This laminating margarine has an outstanding plasticity. Therefore, it is ideally suitable for a machine processing
- ◆ It allows an easy and safe handling.
- ◆ **Maître Croissant Fin** provides an ideal texture and a high volume.
- ◆ It gives both the croissants and Danish pastry goods a delicious taste and an appetizing appearance.

Recommended recipes

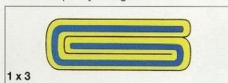
	Croissant	Danish Pastry
Wheat flour	2.500 g	1.000 g
Salt	40 g	10 g
Sugar	200 g	100 g
Fat	—	100 g
Vx-2/ T	40 g	10 g
Eggs	—	250 g
Milk Powder	40 g	—
Instant yeast	60 g	30 g
or Fresh yeast	150 g	80 g
Water, cold	1.400 g	400 g
Total weight of dough	4320 / 4410 g	1800 / 1850 g
Maître Croissant Fin for folding	1.000 g	500 - 1.000 g

Folding

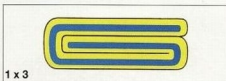
Give three single turns (27 Layerset)



1. Give the pastry a single fold



2. Give the pastry a single fold



3. Give the pastry a single fold

Further recipes for success are available upon request.

Packaging / Art. No.

10 kg carton (5x2 kg plates)
4002715754557



Nutritional data per 100 g of product

Energy (kJ/ kcal): 2980 / 712
Protein: 0,04 g
Carbohydrates: 0,25 g
Fat: 80 g

Your partner for success