

# MARBUR CROISSANT

## 20%

PASTRY MARBUR

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.

Approximate operating temperature 10-18°C: it varies depending on surrounding conditions and final purpose.

### MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

### DETTAGLI PRODOTTO

Codice prodotto 01200537

### ALLERGENI/CROSS CONTAMINAZIONI

Allergens



### INFO

#### Advantages

Approximate operating temperature 10-18°C: it varies depending on surrounding conditions and final purpose.

#### Claims

20% butter, All natural flavours, No hydrogenated fats, No allergens

#### Details

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**irca**  
GROUP

Extraordinary  
made simple.

**Description**

Food preparation based on vegetable fats and butter with natural flavourings, designed for the production of premium croissants and puff pastry.

**Denomination**

food preparation based on vegetable fats and butter for pastry.

**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.



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