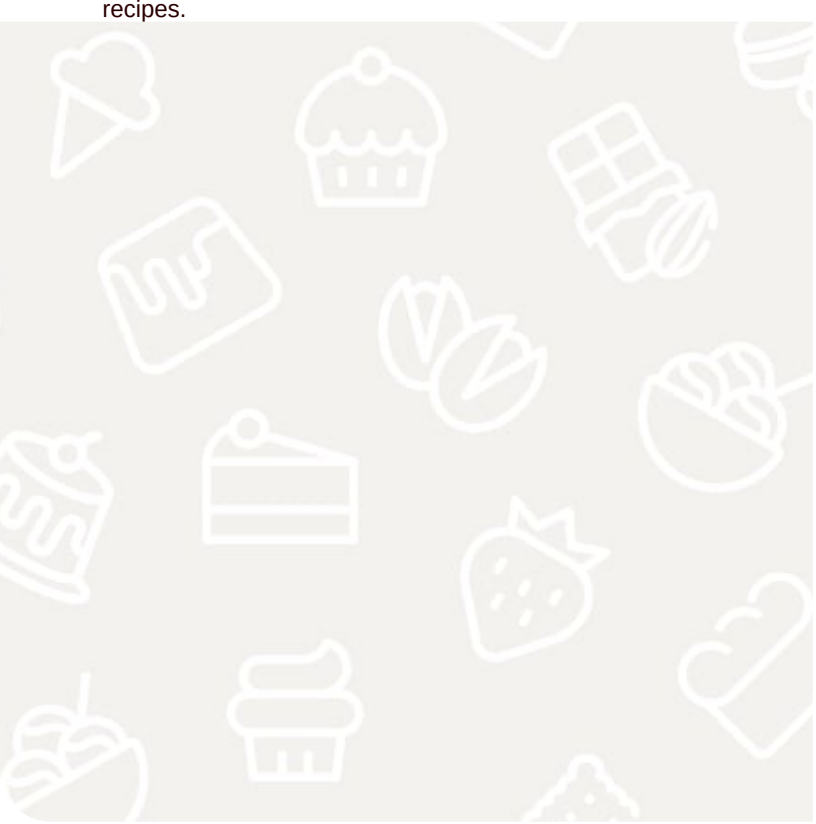
MARVIK CROISSANT

PASTRY MARVIK

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.
Approximate operating time of 18-25 °C: it varies according to surrounding conditions and final purpose.Suitable for vegan recipes.



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 01200539

ALLERGENI/CROSS CONTAMINAZIONI

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

our team.
No allergens declared for this product.

INFO

Advantages
Approximate operating temperature 18-25°C: it varies depending on surrounding conditions and final purpose. Suitable for vegan recipes.

Claims
No hydrogenated fats, No allergens

Details
Vegetable margarine sheets to make the best croissants and puff pastry.
It's marked by notes of butter, and no hydrogenated fats.
Within the same line you will also find Marvik Crema, specially made for creams, cakes and more.

Description
Vegetable margarine designed for the production of high-quality croissants and puff pastry.

Denomination
vegetable margarine for the food industry.

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.