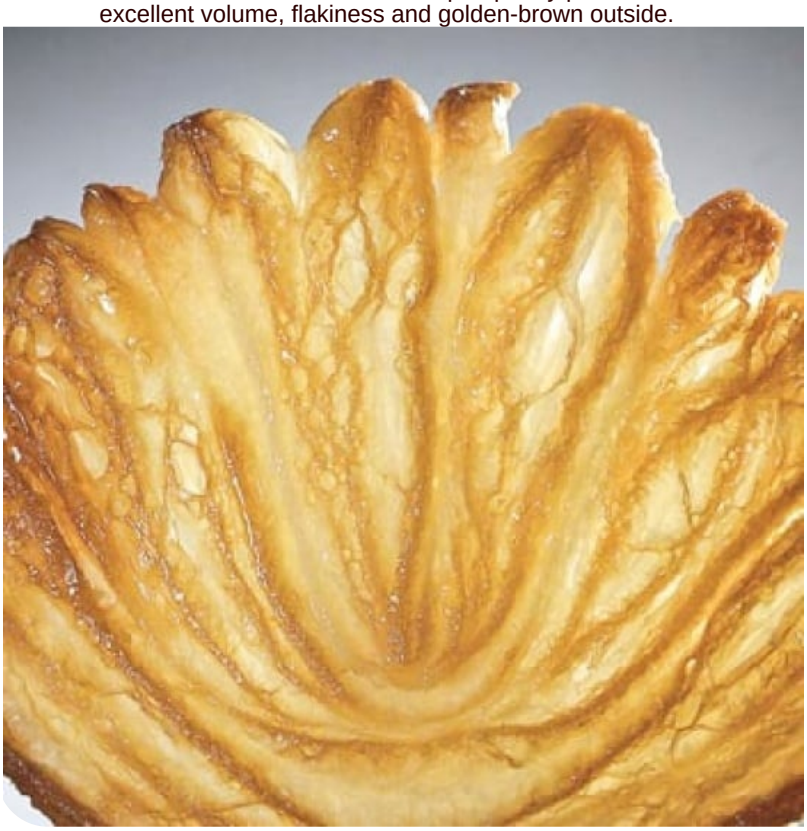
GRANSFOGLIA

PASTRY GRANSFOGLIA

Well-balanced flour mix to make puff pastry products with excellent volume, flakiness and golden-brown outside.



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 01980706

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

- **Cereals**
- **Milk**

Cross-contaminations

- **Nuts**
- **Eggs**

irca GROUP Extraordinary made simple.

Soybeans

Mustard

INFO

Denomination
semifinished product for bakery uses.

Directions for use
GRANSFOGLIA_____ 1000 g water_____ 450-500 g
Mix for 5-10 minutes and develop to a smooth dough. Let rest for 10 minutes and roll out at 1-2 mm thickness. Put on the dough 700 g of SFOIL MARGARINE, cover, seal well the ends and proceed with the desired levelling and folding operations.