



# CROISSANT PLUS

PASTRY

CROISSANT PLUS

Special mix with no additional fats, specifically designed to make French-style croissants, Danish pastry, brioches and other baked goods. The main features of this products are easy-and-quick use and freeze-stability. It is also works well with the use of retarder provers.

## Product details

COD 000595

## Allergeni/cross contaminazioni

### Allergens



farina di frumento



latte scremato in polvere

### Cross-contaminations



Eggs



Soybeans



Nuts



Mustard