



Croissant-Mix 100%

Art. Nr. 21322

Product Data

Product Description: *Croissant-Mix*

Shelf life from production: *360 Days*

Storage conditions: *18 °C / in the unopened original packaging /*

Store cool after opening

Ingredients:

Wheat flour, wheat gluten, dextrose, sugar, emulsifier E472e, E471, table salt, whole egg powder, skimmed milk powder, enzymes, ascorbic acid flour treatment agent.

Possible uses:

- *Croissant mix is a ready-to-use mix finest summit and puff pastry.*
- *Our product consists of selected raw materials.*
- *In the Application only need butter, yeast and Water should be added in the correct ratio.*

Product characteristics:

- ✓ *simple application*
- ✓ *Safe and efficient dough preparation*
- ✓ *consistently high and constant quality*
- ✓ *simplified storage (only one product)*
- ✓ *good touring properties*
- ✓ *good volume*
- ✓ *large processing tolerance*

Basic Recipes:

10,000 g Croissant Mix 100%

0.400 g yeast

4,500 g of water approximately.

100 g Margarine

Total dough 15,000 g approx.

Application:

Dough mixing time 3 min / 5 min

Kneading (spiral) ... knead well and plastically

Dough temperature14-20 °C

Preparation:

250 g of margarine is added to 1000 g of dough

3-4 easy tours to coat with Margarine

approximately Allow to rest for 30 min at 5-7 °C

Baking time 16-18 min