



Croissant Mix 15%

Concentrated premix for the production of light, crispy croissants and Danish pastries with extra delicate leaves.
Specially developed for $\frac{3}{4}$ cooked dough pieces

Art. Nr. 21323

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, emulsifiers E472e, E471, table salt, whole egg powder, skimmed milk powder, enzymes, flour treatment agent ascorbic acid.

Possible uses:

- *Croissant Mix 10% is an Enzyme Based concentrated Mix that has specially formulated for making Light and Flaky Croissants and other European Laminated baked products.*

Product characteristics:

- ✓ *simple application*
- ✓ *Safe and efficient dough preparation*
- ✓ *consistently high and constant quality*
- ✓ *good touring properties*
- ✓ *good volume*
- ✓ *large processing tolerance*
- ✓ *Improve volume and flakiness*

Basic Recipes:

10,000 g wheat flour type 550

1,500 g croissant mix 15%

0.400 g yeast

5,500 g water approx.

80-120 g butter or margarine

18,200 total dough approx.

Application:

Kneading time 3 min / 5 min

Dough temperature 22 °C

250 g margarine is added to 1000 g of dough Work-up.

3-4 easy tours

approx. Let rest for 30 min at 5-7 °C

Shape roll out

Bake time 16-18 min