



Puff Pastry

La Excelencia

2 kg Sheets



About

La Excelencia Puff Pastry in 2 kg Sheets is designed to optimize high-volume production processes in the bakery and pastry industry. Its 2 kg sheet format makes handling easier and reduces preparation time, offering excellent plasticity for creating puff pastries with well-defined layers and an appealing buttery flavor.

Applications

- Puff Pastries: Ideal for creating puff pastries with a crispy texture.
- Danish Pastry: Perfect for Danish pastry, offering a crisp texture and appealing flavor.
- Laminated Doughs: Suitable for all types of laminated doughs, ensuring high quality.
- Industrial Puff Pastry Production: Ideal for large-scale production.

¿Who is it intended for?

La Excelencia Puff Pastry Margarine in sheet form is ideal for the industry, bakeries, and pastry shops looking to optimize their production without compromising on quality.

Benefits of its use

- Superior Texture: Defined layers and a crispy texture.
- Flavor and Aroma: Long-lasting and attractive buttery flavor and aroma.
- Heat Resistance: Retains flavor and aroma during and after baking.
- Versatility: Suitable for a variety of puff pastry products.
- Extended Shelf Life: Maintains freshness and quality for longer.
- Consistency and Quality: Delivers uniform, high-quality results every time.

Presentation

It is presented in 2 kg sheets, packaged in an inner polyethylene bag to preserve freshness and quality. The product is then placed in an outer, durable, eco-friendly corrugated cardboard box, sealed with printed self-adhesive tape to ensure its integrity during transport.

Ingredients

- Edible Vegetable Fats and Oils: The ideal base for flavor and functionality.
- Emulsifiers: Maintain a homogeneous and consistent mixture.
- Preservatives and Antioxidants: Extend the product's shelf life and protect against oxidation and microbiological spoilage.
- Acidity Regulator: Adjusts the pH to optimize flavor and stability.
- Aromas and Colorants: Enhance appearance and flavor while preserving the product's natural qualities.