



Puff Pastry

La Exquisita
20 x 500 gr



About

La Exquisita Puff Pastry is a high-quality margarine made with a blend of edible vegetable fats and oils. Its plastic consistency, yellow-cream color, and buttery aroma make it ideal for puff pastry production, delivering perfect layer definition.

Applications

La Exquisita Puff Pastry 20 x 500 gr is ideal for:

- Puff Pastries: Guarantees perfect layer definition.
- Croissants: Provides a light and airy texture.
- Danish Pastries and Other Puff Pastry Doughs: Enhances texture and volume.

¿Who is it intended for?

Recommended for bakeries and pastry shops seeking puff pastries with excellent definition and flavor.

Benefits of its use

- Superior Texture: Defined and crispy layers in puff pastry products.
- Flavor and Aroma: Long-lasting and appealing, with a subtle hint of butter.
- High Stability: Retains its properties under various conditions.
- Versatility in Applications: Suitable for both pastry and puff pastry production.
- Long Shelf Life: Maintains freshness and quality over an extended period.
- Consistency and Quality: Delivers uniform results with every use.

Presentation

La Exquisita Puff Pastry 20 x 500 gr is presented in 500 gr blocks, packaged in boxes of 20 units. The corrugated cardboard outer box provides additional protection during transport and is sealed with printed self-adhesive tape to maintain product integrity.

Ingredients

La Exquisita Puff Pastry 20 x 500 gr contains:

- Edible Vegetable Fats and Oils: The ideal base for this margarine.
- Emulsifiers: Maintain a homogeneous mixture.
- Preservatives and Antioxidants: Extend the product's shelf life.
- Acidity Regulator: Optimizes stability and flavor.
- Aromas and Colorants: Enhance the appearance and taste of the product.