



Puff Pastry

La Excelencia

20 x 500 gr



About

La Excelencia Puff Pastry Margarine in block is specially designed for the production of puff pastries in the baking and pastry industry. Its formulation ensures ideal plasticity for creating well-defined layers and an appealing buttery flavor and aroma. Perfect for high-volume operations, as it guarantees consistent, high-quality results.

Applications

- Puff Pastries: Ideal for making puff pastries, delivering a smooth and crispy texture.
- Laminated Doughs: Suitable for a variety of laminated doughs, ensuring high quality.

¿Who is it intended for?

La Excelencia Puff Pastry Margarine in block form is ideal for bakeries and pastry shops looking for a product that guarantees consistent, high-quality results in the preparation of puff pastries and laminated doughs.

Benefits of its use

- Superior Texture: Well-defined, smooth layers.
- Flavor and Aroma: Long-lasting, appealing buttery taste.
- High Stability: Maintains its properties under various conditions.
- Versatility: Suitable for a wide range of bakery and pastry products.
- Extended Shelf Life: Preserves freshness and quality for longer.
- Consistency and Quality: Delivers uniform results every time.

Presentation

It is presented in 500 g blocks, wrapped in greaseproof paper. Each box contains 20 units, with a total net weight of 10 kg. For protection during transport and storage, the product is packed in a durable, eco-friendly corrugated cardboard box. The box is sealed with printed self-adhesive tape to ensure the contents arrive in perfect condition.

Ingredients

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