



## CROISSANT & DANISH MIX

### OVERVIEW

Bakels Croissant & Danish Mix is a premix in powdered form, used to produce light flaky croissants and Danish pastries. To which butter, yeast, and water are added.

For convenience, the dough can be made up and stored in a refrigerator and used during the day as required. Croissants can also be prepared the day before and reheated before serving or stored for longer periods of time in the freezer.

Although croissants are a traditional breakfast roll, they are delicious served warm at any time of the day. Often without extra butter as the recipe itself contains a high level.

### PRODUCING BENEFITS INCLUDE:

- Excellent flaky properties
- Requires only the addition of butter, yeast, and water
- Good shelf life
- Delicious eating quality

Claims valid for base recipe only.

### USAGE

For the convenient preparation of light flaky croissants and Danish pastries

## INGREDIENTS

Wheat Flour, Gluten Flour, Vegetable Oil, Salt - Iodised, Sugar, Malt Flour, Emulsifier (472e,481,471), Flour Improver (300), Enzymes, Folic Acid

## PACKAGING

Code	Size	Type	Palletisation
3937-51	15kg	Plastic Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	461.10
Energy (kj)	1,927.40
Protein (g)	10.60
Fat (g)	4.20
Saturated (g)	1.00
Carbohydrate (g)	71.90
Sugars (g)	3.50
Dietary Fibre (g)	2.50
Sodium (mg)	563.60

## METHOD

Group 1	
Ingredient	KG
Bakels Croissant and Danish Mix	2.000
Bakels Instant Active Yeast	0.025
Water- iced	1.100
Butter	1.000
<b>Total Weight: 4.125</b>	

## DESCRIPTION

1. Mix all ingredients except butter together and develop thoroughly. 2. Pinout on the bench to 10mm thickness. 3. Place firm butter on 1/2 of the dough and fold the dough over. 4. Give 3 half turns with a resting period in a cooler between turns. 5. Sheet out to 3mm thickness. 6. Cut into triangles 150mm along the base and 200mm along the two other sides. 7. Roll up from the base and shape into a crescent. 8. Place on baking trays. 9. Dry prove at room temp then bake at 200° C for approximately 15 minutes.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Gluten



### CATEGORY

Bread & Yeast Compounds,  
Bread & Roll Concentrates



### INGREDIENT FEATURES

Halal, Vegan, Vegetarian



### FINISHED PRODUCT

Croissant, Danish