

Efficiente Croissant

*Natural sourdough,
to enhance butter flavour*



Zeelandia

Creating Possibilities

Eficiente Croissant

Eficiente croissant from Zeelandia allows bakers to extend product shelf life, enhance flavour and improve crumb texture. Eficiente croissant is based on sourdough technology and is completely free of E-numbers.

Why Eficiente Croissant?

Eficiente croissant intensifies the aroma and taste of butter in laminated products for a rich, balanced flavour profile. Additionally, reductions in butter levels can be achieved whilst maintaining the flavour of the original product.

Eficiente croissant improves freshness. In addition, by strengthening the gluten network, the pastry products also become more stable during freezing.

Key Facts

EFICIENTE CROISSANT	
Description:	Inactive liquid wheat and barley sourdough
Appearance:	creamy liquid, beige
Acidity:	pH 3.1 - 3.3 TTA 28-32
Dosage:	2-5%
Shelf-life:	6 months
Packaging:	10l jerry-can

How can I use Eficiente Croissant?

Depending on your recipe you can decrease the amount of butter needed for lamination by up to 3% without sacrificing the great taste of the final product.



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