



CROSSY FREEZE

Specially formulated improver for croissant and other laminated dough.

- ✓ Provides high freezing and thaw tolerance.
- ✓ Gives good flaking in croissants and Danish pastries.
- ✓ Imparts high dough strength and volume.
- ✓ Adds excellent flavour and malty taste.

CROSSY FREEZE

Crossy Freeze is a low dosage improver specially designed for use in all kinds of frozen laminated doughs. It improves the stability of dough when frozen and allows for better end product properties. It imparts high freezing and thaw tolerance to the dough. Improves lamination by giving good flakiness to the laminated products like croissants and Danish pastries. Improves the volume of the products post freezing and thawing. It also enhances the taste profile of the products by adding a malty flavour profile to the product.

USAGE

Improver for Croissant and other frozen laminate dough.

METHOD

Simply add 2% of Crossy freeze to the flour while preparing the dough and follow your standard baking process for laminated doughs. No need of any special change in the baking method or process.

INGREDIENTS

Malted Barley Flour, Milk Proteins, Cereal Amylase, Vegetable Based Enzyme Blends.



PACK



PAPER BAG

DOSAGE



2%

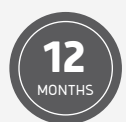
STORAGE



< 18°C

DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE