



## OLMIX CROISSANT EXTRA

### Semi-finished products for patisserie

### Semi-finished products for specific patisserie requirements

Select and skilfully dosed ingredients, olmix pre-processed products provide guaranteed results. Offering excellent performance and workability, they are characterised by significant practicality and versatility, features that are essential for your artisan patisserie workshop. Highly customisable, the croissant extra formula is suitable for the production of a wide range of croissants and leavened puff pastries both savoury and sweet.

### CHARACTERISTICS

- With sourdough
- With full-fat milk
- With egg
- With type "0" flour

### ADVANTAGES

- Quickly workable
- Guaranteed results
- Elevated rising
- Delicate butter flavour
- Provide a golden colour
- Also ideal for freezing
- Prolonged shelf life

### FORMATS



Cod.  
9620PS

Pack.  
BAG of 10KG

Pallet  
720KG

### USE



PLATTE AND BRIOCHES  
WITH SOURDOUGH



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

### OLFOOD s.p.a.

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