



## OLMIX CROISSANT

### 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 formula is suitable for the production of a wide range of croissants.

### CHARACTERISTICS

- With milk
- With egg yolk
- With type "0" flour

### VANTAGGI

- Quickly workable
- Guaranteed results
- Excellent rising

### FORMATS



Cod.  
9610PS

Pack.  
BAG of 10KG

Pallet  
720KG

### USE



PLATTE  
AND BRIOCHES



BOOK AN APPLICATION TEST  
OR BUY PRODUCTS

### OLFOOD s.p.a.

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Capitale Sociale € 1.000.000,00 int. versato