



## GRANSFOGLIA 10

Well-balanced flour mix to make puff pastry products with excellent volume, flakiness and golden-brown outside.

### PRODUCT DETAILS

COD 01980706

CLAIMS

### DIRECTIONS FOR USE

GRANSFOGLIA \_\_\_\_\_ 1000 g  
water \_\_\_\_\_ 450-500 g

Mix for 5-10 minutes and develop to a smooth dough. Let rest for 10 minutes and roll out at 1-2 mm thickness. Put on the dough 700 g of SFOIL MARGARINE, cover, seal well the ends and proceed with the desired levelling and folding operations.

### TECHNICAL DENOMINATION

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

