









REF. 13256

Artisan Ferm. Butter Suprême Croissant 100g.

Inspired by the tradition of authentic French pastries, made with careful dough rest periods and high quality ingredients. An especially flaky crisp, it comes fermented and egg washed. 24% butter.

							
100 g	10,5 cm	50 u.	8 x 7	56 boxes	180 °C	30- 40 min	15- 17 min



DELICUM · ALREADY PAINTED · BUTTER, YELLOW DOUGH · HANDMADE · ALREADY FERMENTED · RSPO CERTIFIED ·