



REF. 131129

Ferm. Straight Margarine Croissant 100g

Large Format, Endless Possibilities!

Made with flaky pastry dough and a golden, artisan-style finish, this croissant is designed for maximum versatility at the point of sale.

With a crispy exterior and light interior, it serves as the perfect base for both sweet and savory fillings. With subtle margarine notes and a neutral dairy profile, it enhances any filling without overpowering the flavor.

Ready to thaw and bake, pre-glazed for convenience, it saves time while ensuring a uniform result. It can be served plain or customized, perfect for breakfasts, snacks, brunches, catering, or even as a premium dessert. A cost-effective, functional, and creative solution for all types of businesses.

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100 g	15,7 cm	60 u.	24 boxes	180 °C	30 min	14-16 min

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