



SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

CROISSANT 10 CONCENTRATE
 Ingredients for making croissants (Danish pastries)

BAKING METHOD
 Place all the ingredients in the mixing bowl. Mix for 2 minutes. Add an equal amount of fat (butter and shortening) and mix for 2 minutes. Add the yeast and mix for 2 minutes. Add the salt and mix for 2 minutes. Add the sugar and mix for 2 minutes. Add the water and mix for 2 minutes. Add the flour and mix for 2 minutes. Add the croissant 10 concentrate and mix for 2 minutes. Knead the dough for 10 minutes. Roll out the dough and cut into croissants. Bake at 200°C for 15 minutes.

INGREDIENTS
 Croissant 10 Concentrate, Water, Yeast, Salt, Sugar, Shortening, Butter, Flour, Enzymes.

NUTRITIONAL facts per 100 g dry

Energy (kJ)	151
Protein (g)	11.7
Carbohydrate (g)	80.2
Fat (g)	5.3
Fiber (g)	0.3

Product #812670 Switzerland

CROISSANT 10 CONCENTRATE

Croissant 10 concentrate is perfect for laminated doughs like croissants, crescent shaped buns and danish pastries.

- ✓ Improves volume and flakiness.
- ✓ Enhances butter taste and flavour.
- ✓ Improves dough stability and tolerance.
- ✓ High concentrated enzyme blend.

CROISSANT 10 CONCENTRATE

Croissant 10 is an enzyme-based concentrated mix that has been specially formulated for making light and flaky croissants and other European laminated baked products. With this reliable concentrate, you can be assured of consistent quality croissants every time you bake. Making the croissant has more to do with the science of baking than the skill of shaping and lamination. Selection of the right ingredients will have a major impact on the output product. With our Croissant 10 concentrate preparing crispy, light and flaky croissants become effortless. Our concentrate has been formulated with quality ingredients, which improve the volume, flakiness and dough tolerance. It also enhances the taste and flavor of the butter used to laminate.

USAGE

Concentrate for making perfect croissants & Danish pastries.

RECIPE

CROISSANT 10	100 gm
Refined Wheat Flour	900 gm
Water (4°C)	500 gm - 520 gm
Fresh Yeast/dry Yeast	40 gm / 15 gm
Unsalted Butter (High Fat)	500 gm



METHOD

Place all the ingredients in the mixing bowl. Mix on slow speed for 4 mins and then on fast speed for 2 mins. Dough temperature should be between 16°C to 18°C. Fold the dough and give laminate butter (Temp 20°C). Folding: Variant A (2 double: 6mm), Variant B (1 Single 8 mm, 1 double 8 mm). Variant C (3 single 8 mm). Freeze the laminated dough at 4°C to 6°C for approximately 40 min to 60 min. Take out the laminated dough, cut and shape as required. Final proofing for 30 mins to 40 mins at 28°C under 75% relative humidity. Glaze it with egg wash and bake at 200°C for approximately 20 mins for 50 gm dough pieces.

INGREDIENTS

Refined Wheat Flour, Milk Solids, Vital Wheat Gluten, Malted Wheat Flour, Malted Barley Flour, Salt, Sugar, Emulsifier (E481) Palm, Vitamin C, Vegetable Sourced Blend of Functional Enzymes.

