

CROISSANTS

READY TO BAKE

4206139 

CROISSANT WITH BUTTER



ON
REQUEST

 65 g	 13 cm
 2x40	 48
 30 min.	
 200°C	 170°C for 17-19 min.

2204117 

BUTTERCROISSANT STRAIGHT



ON
REQUEST

 65 g	 13.5 cm
 2x40	 56
 30 min.	 20%
 200°C	 170°C for 17-19 min.

4206198 

CROISSANT WITH BUTTER



ON
REQUEST

 65 g	 13 cm
 2x40	 48
 30 min.	
 210°C	 180°C for 12-16 min.

2204110 

BUTTERCROISSANT CURVED



ON
REQUEST

 70 g	 7 cm
 7x16	 40
 30 min.	 18%
 200°C	 170°C for 17-19 min.

2204154 

ARTISAN STRAIGHT BUTTERCROISSANT



 70 g	 14.5 cm
 2x30	 64
 30 min.	 23%
 200°C	 170°C for 17-19 min.





BUTTER CROISSANT PREMIUM

Classic butter croissant with a nice volume,
layering and rich taste.
Made with 25% butter (share of total recipe).

4206120 

 70 g	 14 cm
 2x35	 48
 30 min.	 25%
 200°C	 170°C for 17-20 min.

ON
REQUEST



4206142 

MAXI BUTTER CROISSANT



ON
REQUEST

 75 g	 14 cm
 2x30	 48
 30 min.	 20%
 210°C	 180°C for 12-16 min.



CROISSANTS

READY TO BAKE

4201628 

BUTTER MULTICEREAL CROISSANT



ON
REQUEST

 80 g	 14.5 cm
 2x40	 48
 30 min.	 18.4%
 210°C	 180°C for 12-16 min.

4350051 

BUTTER MULTICEREAL CROISSANT



ON
REQUEST

 80 g	 17 cm
 2x30	 48
 30 min.	 18%
 210°C	 180°C for 12-16 min.



BUTTER ROLL

The Belgian croissant, created for the World Exposition 1958. Laminated yeast dough with 24% butter (share of total recipe).

2204230 

 75 g	 10 cm
 2x30	 56
 30 min.	 24%
 200°C	 170°C for 20-22 min.



BUTTER ROLL WITH RAISINS

The Belgian croissant, created for the World Exposition 1958. Laminated yeast dough with raisins and 21% butter (share of total recipe).

2204231 

 85 g	 10 cm
 2x30	 56
 30 min.	 21%
 200°C	 170°C for 20-22 min.







NEW

BUTTER CROISSANT WITH CHOCOLATE DROPS

Butter croissant with a mix of real Belgian dark and milk chocolate drops.
Made with 19% butter (share of total recipe).

2104619 

 90 g

 2x30

 30 min.

 200°C

 16.5 cm

 48

 19%

 170°C for 17-19 min.



NEW

BUTTER CROISSANT WITH RAISINS

Butter croissant with sundried yet juicy sultana raisins. Made with 19% butter (share of total recipe).

2104620 

 90 g

 2x30

 30 min.

 200°C

 16.5 cm

 48

 19%

 170°C for 17-19 min.



NEW



BUTTER CROISSANT WITH SUGAR PEARLS

Butter croissant with melted sugar pearls
and sprinkled with crystal sugar grains.
Made with 20% butter (share of total recipe).

2104621

	90 g		16.5 cm
	2x30		48
	30 min.		20%
	200°C		170°C for 15-17 min.

CROISSANTS

READY TO BAKE

4206122

CROISSANT WITH STRAWBERRY FILLING



	95 g		15 cm
	2x30		56
	40 min.		185°C for 16 min.

4206123

CROISSANT WITH APRICOT FILLING



	95 g		15 cm
	2x30		56
	40 min.		185°C for 16 min.

2204098

BUTTERCROISSANT WITH APRICOTS



	130 g		17 cm
	2x26		63
	30 min.		12%
	200°C		170°C for 20-22 min.

