

VIN'CROISSANT

VIN'CROISSANT is an ***all-in-one premix*** designed to streamline industrial croissant production. It simplifies formulation by integrating key functional ingredients into a ***single solution***, ensuring consistent quality, optimal lamination performance, and reliable results across every batch.

Built for industrial efficiency, **VIN'CROISSANT** integrates seamlessly into existing processes and supports high-volume production with excellent dough handling, structure, and finished product quality. It enables manufacturers to produce croissants with consistent texture, flakiness, and sensory appeal.

Application Recipe

Ingredients	%
VIN'CROISSANT	**71.30 %**
EAU	28.70 %
Total	100.00 %

ALLERGEN: MILK, WHEAT



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For the processing of any sample request, please provide the following code: ES2401005-2