

# DRAGSBÆK

since 1923

DEDICATION.  
19  
23  
INNOVATION.



## Pastry 18

- Puff Pastry for laminated doughs



Dragsbæk Puff Pastry Margarine is used for rolled doughs such as croissants, Danish pastries and puff pastry. In addition to being a vegetable margarine free from trans fatty acids and hydrogenated oils, our Puff Pastry Margarine boasts a number of advantageous properties that make it ideal for all kinds of rolled dough.

Dragsbæk Puff Pastry Margarine features a high plasticity.

It can be stretched without breaking and folds into beautiful layers with uniform lamination structure.

At the same time, the margarine provides high volume to ensure excellent lift in the baking.

### PRODUCT ADVANTAGES

- High plasticity
- Uniform laminating
- High volume
- Good temperature
- tolerance Good mouthfeel