

# NEW!

Stock Line



## Perfect for Artisan baking

100% plant based Palm oil free

No hydrogenated oils used

No trans fat

Unique mouthfeel as it has a lower melting point than butter

Lower in saturated fat than butter

## Laminated doughs

Vegan Block has a lower melting point than butter, and therefore it is important that it is handled cold like butter.

Usage temperature: maximum +10 – +12 °C

Dough temperature should not exceed +9 – +11 °C before vegan block is laminated into the dough.

As the Vegan Block has this low melting point and a soft consistency, it is important not to stress the dough. We recommend maximum 64 layers (3 x 4 layers). If more layers are needed, the dough should be cooled in the lamination process.

Proofing temperature on laminated doughs with yeast should not exceed +26 – +27 °C as the Vegan Block will melt with higher proving temperature.

Meaning poor layering, missing volume and no crispiness.

Normal baking temperature



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For professional bakers

bfp

## Cookies & fillings

For cookies we recommend the Vegan Block to have a maximum temperature at +10°C.

For cookies with a high fat content, we recommend to keep the dough chilled before usage.

For sugar cake/pound cake and almond paste batter, the handling temperature of Vegan Block should not exceed +12 – +14°C.

For baked fillings the handling temperature of Vegan Block we recommend +12 – 14°C.



## INGREDIENTS

Shea butter, water, coconut oil, rapeseed oil, salt, carrot juice, emulsifier (lecithine), lemon juice, natural flavour.

## SHELF LIFE

Cool (8 °C), dry and dark. When stored in the original unopened packaging, at the recommended storage conditions, the products is guaranteed to have a shelf life of minimum 5 months.



## Nutritional content per 100g

Energy 2779 kJ / 664 kcal  
Fat 75 g  
– of which saturates 40 g  
Monounsaturated 28 g  
Polyunsaturated 4 g  
Carbohydrate 0,2 g  
– of which sugars 0,2 g  
Protein 0,0 g  
Salt 1,0 g



This vegan alternative is no compromise at all regarding taste and texture. Baking vegan is not a problem with Vegan Block. It's a fantastic alternative and you don't even notice the difference. Go try it yourself".



PETER WIBORG  
PROFESSIONAL BAKER