



Van der Pol

PUFF PASTRY

Puff pastry consists of many layers of dough and butter, which is why it is also called 'millefeuille' in French, which literally means a thousand layers. This layered structure makes the dough rise nicely during baking and gives it a crisp and airy character. In addition, Dutch butter gives the puff pastry a recognizable, full aroma and flavour. Producing puff pastry is a time-consuming job and requires constant conditions. By working with the highest quality frozen puff pastry, you as a baker skip at least 6 steps in the production process, saving time and staff costs while offering an unchanging quality level. With our deep range of specific doughs, the number of end products is endless, which is why we say "our dough, your creativity".

BENEFITS



TIME SAVING



QUALITY



CONSISTENCY

PRODUCT INFORMATION

- Laminatd dough ·
- Frozen and fresh dough blocks ·
- 1 - 10 kg per block ·
- Produced by French or Dutch method ·
- Perfect base for sweet and savoury snacks ·



ASSORTMENT

- Butter puff pastry
- Margarine puff pastry
- Mix puff pastry: margarine and butter
- Clean label puff pastry
- Organic puff pastry
- More options upon request

PREPARATION



Remove the dough from the freezer 12 to 18 hours before processing and place it in the refrigerator. Do not process until the frost is out, otherwise you will break the layers. Baking times are dependent on the final product.



www.vdpol.nl

Butter dough specialist



Founded in the Netherlands in 1885

Together with sister company Royal VIVBuisman, Van der Pol is part of Van Ballegooijen Foods. A family business focused on producing and processing butter. Royal VIVBuisman produces butter and milk fat products. Van der Pol uses this high-quality butter, with its recognizable flavour, in its dough products. These dough products range from puff pastry and croissant dough to cookie dough chunks. Since 1987, Van der Pol may also call 'Purveyor to Her Majesty the Queen', a company that distinguishes itself through quality, solidity and continuity, endorsed by the king.



Dutch family-owned company



Experienced



Unique taste

Address

D. van der Pol en Zonen B.V.

De Kroon 21, 4261 TW Wijk en Aalburg
P.O. Box 1, 4260 AA Wijk en Aalburg
The Netherlands



+31 416 69 27 85

Curious?

We would love to help you! Contact our account manager for more information.



puffpastry@vdpol.nl

