



Van der Pol

## CROISSANT DOUGH

Croissant dough, also known as Danish dough, shares many characteristics with puff pastry. However, there is one major difference: it contains yeast, which makes it rise. The yeast in croissant dough creates an even lighter and fluffier texture. In addition to this texture, the dough is recognizable by the rich aroma and taste of Dutch butter of our sister company. With our artisanal production process, we always strive for exceptional quality and carefully select our ingredients. Our ready-to-use dough meets stringent standards, ensuring that you can rely on a consistent, high-quality product. With croissant dough, we provide you with a solid foundation for your craft. You can start immediately creating delicious treats, allowing you to save time for other tasks within your bakery. Our extensive assortment always offers a dough that perfectly suits your specific desires and needs.

### BENEFITS



TIMESAVING



QUALITY



CONSISTENCY



### PRODUCT INFORMATION

- Laminated dough
- Frozen dough blocks
- 3 - 7,5 kg per block
- Up to 54 layers
- Produced by the French method
- Perfect base for sweet and savoury snacks

## ASSORTMENT

- Butter croissant dough
- Margarine croissant dough
- Croissant dough freeze tolerant
- More options upon request

## PREPARATION



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



[www.vdpol.nl](http://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 full 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](mailto:puffpastry@vdpol.nl)