



PUFF PASTRY DOUGH

With the laminated dough blocks from Van der Pol, you can rely on the most constant quality and you have spare time to make a creative and distinctive end product. Due to our many years of experience, we know like no other what the requirements and wishes are within the sector, which we naturally respond to with improvements and innovations. This results in the best dough, produced with as many natural ingredients as possible and recognisable by the full aroma and taste of Dutch butter. We offer a deep range with specific doughs for specific products and the number of end products is endless, that's why we say: "our dough, your creativity".

BENEFITS



TIMESAIVING



QUALITY



CONSISTENCY

PRODUCT INFORMATION

- Laminated dough
- Frozen and fresh dough blocks
- 3 - 7,5 kg per block
- Also available in sheets
- Produced by the French or Dutch method
- Perfect for sweet and savoury snacks



ASSORTMENT

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

PREPARATION



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 butter, with its recognizable Dutch 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 company



Experienced



Unique taste



HOFLEVERANCIER

Address

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Curious?

We are happy to help you! Please contact our sales manager **Paul Huys** for more information.

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Together with you, we can:

- Create new ideas
- Innovate and improve
- Share knowledge about

our beautiful dough products

So let's work together ...