

Product Specification Sheet

2. Specialty Pastry Margarine

Description:

Premium margarine developed specifically for laminated doughs, ensuring flakiness, layer separation, and rich mouthfeel.

Features:

- Superior plasticity for lamination
- High puff yield and volume
- Great flavor profile
- Easy to handle at ambient conditions

Applications:

- Puff pastry
- Croissants
- Danish pastries

Technical Specifications:

Parameter	Value
Fat Content	82%
Melting Point	36–38°C
Shelf Life	9 months
Flavor & Color	Buttery, Pale Yellow
Moisture	<15%

Packaging Details:

- 12.5kg blocks
- Individually wrapped for hygiene

Storage Instructions:

Refrigerate or store in a cool place below 20°C. Do not freeze.

Certifications:

FSSAI, ISO 22000, Halal Certified