

**A real treat, from the first bite to the last**



Serving suggestion

## Pretzel croissant specialties

- ✓ Laminated croissant dough in various forms
- ✓ Ideal for filling or for topping with seeds
- ✓ No palm oil, colouring or preservatives used
- ✓ The perfect combination: buttery like a traditional croissant but with that slightly salty pretzel taste

PRETZEL BUTTER CROISSANT



BUTTER PRETZEL TRIANGLE



PRETZEL BUTTER CROISSANT WITH CREAM CHEESE PREPARATION



Product no.	Product description	Barcode	Weight per piece	Weight per case	Pieces per case	Cases per pallet (total pieces)
1372	Pretzel Butter Croissant, pre-proofed dough	4005975013723	80 g	6,921 g	80 pieces (4 × 20 pieces)	40 cases (3,200 pieces)
3450	Butter Pretzel Triangle, pre-proofed dough	4005975034506	100 g	5,412 g	50 pieces (2 × 25 pieces)	56 cases (2,800 pieces)
5843	Pretzel Butter Croissant with cream cheese preparation, pre-proofed dough	4005975058434	110 g	4,698 g	40 pieces (2 × 20 pieces)	80 cases (3,200 pieces)

**Easy to prepare:** Allow the products to defrost for around 30 minutes. Next, put them in a fan-assisted oven preheated to 160°C and bake them with added steam. Pretzel butter croissants need around 18 minutes, the other products around 20–21 minutes.

**For ordering and requesting further information:**

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