

Pastry Margarine

Pastry Margarine offers excellent plasticity and is used in the production of laminated pastry, such as Danish pastry, puff pastry and croissants.

Product Range:

- ✓ Sun Puff 42
- ✓ Sun Puff 48



Benefits:

- Considered GMO free
- Have high melting points
- Formulated using prime quality vegetable oils
- Halal certified

The number of margarine layers used differs from product to product. Typical Danish pastries and croissants have at least 16 layers or more, whilst puff pastry usually contains at least 288 layers of plasticized margarine.