



PRODUCT SHEET

# CORMAN PREMIOR

## PREMIUM MARGARINE IN SHEET

  
**CORMAN**  
SINCE 1935

*Guaranteed success for the pastry chef!*

## SUPERIOR MOUTHFEEL

- > Thanks to an ideal melting point, the result of:
  - The Premium Quality of Corman, a brand dedicated to and preferred by the Pastry Chefs.
  - Corman's know-how, the inventor of the first butter in sheet.
- > The end result: a superior mouthfeel for Premium croissants and puff pastries.



## PERFECT WORKABILITY

- > CORMAN PREMI'OR is perfect to work with.
- > Suitable for all types of laminated dough.

## IN LINE WITH CURRENT HEALTH TRENDS

- > Produced using Non-GMO, Low Trans, Non-Hydrogenated vegetable oils.

## APPLICATIONS

- > All layered pastry applications.
- > Ideal for croissants.

## TIPS FOR YOUR SUCCESS

- > The margarine should ideally be used between 16°C and 18°C.
- > Work with a dough as cold as possible (less than 10°C, ideally 4°C).
- > Pastry produced using CORMAN PREMI'OR tolerates fermentation in a proof box up to 34°C.

### PRODUCT INFORMATIONS

|                      |   |
|----------------------|---|
| <b>INGREDIENTS</b>   | Vegetable fats and oils (partly fractionated and interesterified), water, emulsifier: lecithin, salt (0.2%), lemon juice, preservative: potassium sorbate, flavour, vitamine E. |
| <b>FAT CONTENT</b>   | 80 %  |
| <b>MELTING POINT</b> | 42°C*   |
| <b>STORAGE</b>       | 18 °C max   |
| <b>PACKAGING</b>     | 10 kg carton containing 5 sheets of 2 kg  |
| <b>ALLERGENS</b>     | -   |

### MEAN NUTRITIONAL DATA / 100g

|                           |                    |
|---------------------------|--------------------|
| <b>ENERGY</b>             | 720 kcal (2960 kJ) |
| <b>FAT</b>                | 80,0 g             |
| <b>OF WHICH SATURATED</b> | 44,0 g             |
| <b>CARBOHYDRATE</b>       | 0,0 g              |
| <b>IN WHICH SUGARS</b>    | 0,0 g              |
| <b>PROTEIN</b>            | 0,0 g              |
| <b>SALT</b>               | 0,2 g              |

\* may vary by season

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