



Serving Suggestion

LAMINATION BLEND

INNOVATION IN LAMINATION

Lamination Blend delivers for **high quality** baked goods such as Croissants, Danishes and pastries through its unique **quality blend** of Dairy, Coconut Oil and Australian Non-GM Canola Oil.

QUALITY

Crafted for premium lamination, this product offers a uniquely formulated blend where quality dairy is expected to deliver on flavour and performance.

TREND

Made with Dairy, Non-GM, Gluten Free with No Partially Hydrogenated Oils, all lead to deliver Australian innovation in edible oils to our global partners.

APPLICATION

A uniquely formulated blend for use in Croissants, Danishes and pastries where quality dairy is expected to deliver on flavour and performance.

KEY BENEFITS

PERFORMANCE

Lamination Blend has exceptional plasticity to deliver quality lamination.

VERSATILITY

Crafted with dairy, Lamination Blend is suitable for premium pastries including Croissants, Danishes and Palmiers in small batch and lamination production facilities.

HISTORY & INNOVATION

PIN AND PEEL Australian innovation dating back to 1909. Delivering traditional edible oils and new innovative options to the global Baked Goods segment.



CANOLA



COCONUT



DAIRY

CRAFTED FROM A SELECTION OF QUALITY EDIBLE OILS INCLUDING DAIRY, COCONUT & AUSTRALIAN NON-GM CANOLA OIL.



Providing innovation and functionality to your business through combining hard and soft oils to deliver a functional solid fat curve that is suitable for many operating environments and applications.

PIN AND PEEL PRODUCT DEVELOPMENT IS DRIVEN BY PASSION, CREATIVITY, QUALITY INGREDIENTS & SOLID PROCESSES TO DELIVER EVERY TIME.

We work through our R&D and Innovation teams to supply products that deliver quality, reliability and uniqueness in a cost effective way.

As a business partner in the global baked goods market, we work with our customers to implement innovation for the future while respecting the tradition of the past.



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STORAGE & HANDLING

Storage Conditions: Best stored sealed at 15°C-25°C, in clean dry conditions away from foreign odours and infestations.

This product is expiry date coded for your reference and stock control management. Stored and used under the recommended conditions, this product has a shelf life of 365 days.



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PIN AND PEEL offers our guarantee of trusted quality product supplied globally to our local and international business partners.



Visit us



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