



ROLLING OUT THE PERFECT PASTRY

The perfect croissant is easy with the right butter. Anchor™ Lamination Butter Sheets are made from New Zealand pasteurized cream from grass-fed cows. They're designed for their ease of use and flexibility, ensuring deliciously crisp, flaky croissants with a honeycomb texture and rich, authentic butter flavor.

Contact your Anchor™ Food Professionals representative or distributor representative to learn more about Lamination Butter Sheets.

Visit www.anchorfoodprofessionals.com for more information.



Better lamination

This speciality pastry butter is designed to consistently give better, easier lamination – delivering flavorsome, light and flaky croissants.

Easy and convenient

The excellent plasticity and flexibility of Anchor™ Lamination Butter Sheets allows easy workability and consistency of the dough, while the ready-made sheets are ideal for bakeries.

Higher melting point butter

Specially designed for use in warm bakeries and for faster proofing, Anchor™ Lamination Butter Sheets have a melting point of 98°F.

Safe and natural

Made from pasteurized cream from grass fed cows, the butter is 83% milk fat – with no chemical processing or additives.

Key benefits

Perfect texture

Anchor™ Lamination Butter Sheets deliver a crisp and flaky croissant with a deliciously soft honeycomb texture.

Highly flexible

With butter that's neither too soft nor too hard, the thin format sheets allow easy rolling, fast tempering and excellent workability.

Higher melting point

The butter sheets won't soften too fast, or oil out at higher proofing temperatures, allowing for greater productivity.

Save time and money

The ideal sheet format – save time prepping butter and speed up production.



Product Name	Anchor™ Lamination Butter Sheets (PB34)
Pack Size	20/1kg (2.2 lb.) sheets
Product Code	115595
Case GTIN	10852358001768
Case Dimensions	12.5" x 12.2" x 9.5"
Net Weight	44.09 lbs
TI/HI	6/6



Conveniently sized butter sheets that delight pastry chefs.

Easy to work with, they produce light, flaky and flavorsome croissants every time.



Storage & Handling

For best results:

- Store frozen inside the carton until needed.
- Thaw in a refrigerator fully wrapped in plastic allow 48 hours.
- When needed, remove the sheets from the refrigerator and temper to 46 -50 °F, depending on the production environment.
- The sheets are ready to use when they are pliable and able to bend 45 degrees without breaking or tearing.
- The shelf life under refrigerated conditions (36-39°F) is at least 8 weeks.



We live and breathe the business of bakeries.

As food professionals who work with bakeries like yours worldwide, we pair our specialized global insights with your inside knowledge – to find what works best in your kitchen and your business.

From bakery productivity to front of house presentation and everything in between – we work with you to create new levels of performance. For the love of food, just like you.



Our Promise To You

Fonterra is one of the world's largest exporters of dairy with products in more than 140 countries.

We have a history of providing the best quality dairy for over a century, with generations of dairy expertise and ingenuity.

With care at every step – that's our **Dairy for Life Promise**.