



REVEALING

**ST-ALLERY
REVOLUTION PLATE**
FOR LAMINATED PASTRY

THE BEST TASTING
ALTERNATIVE TO BUTTER



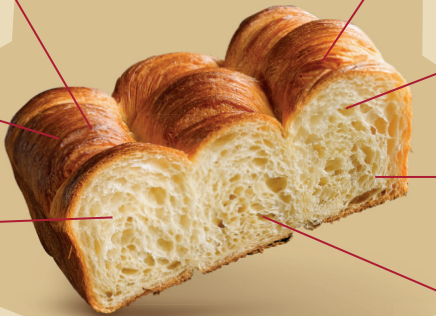
STAND OUT FROM THE REST WITH ST-ALLERY REVOLUTION

It's the best alternative to butter whilst maintaining taste and providing improved workability and quality at manageable costs.

ST-ALLERY REVOLUTION PLATE FOR LAMINATED PASTRY

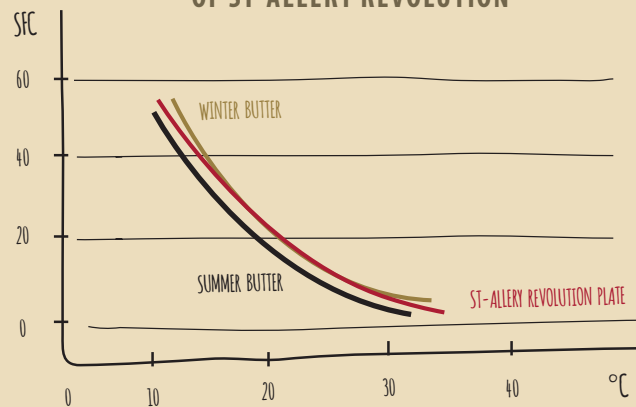
A unique product in its category, the first margarine blend able to mimic butter in taste, mouthfeel and workability.

THE BEST TASTING ALTERNATIVE TO BUTTER



- CONSISTENT QUALITY**
no variations during the year
- EASY OPENING BOX**
- BETTER NUTRITIONAL PROFILE**
fewer saturated fats, no trans fatty acids, no hydrogenated fats, no salt, no preservatives, no artificial colours or flavours
- MORE CONVENIENCE & WORKABILITY**
- LOWER PRICE & FEWER FLUCTUATIONS**
- 1 TO 1 REPLACEABLE**
can replace any other blend or butter 1 to 1 in any recipe
- ENVIRONMENT-FRIENDLY**
at least 5 times lower carbon footprint than butter!
(Source: Ecofys)

MELTING PROFILE OF ST-ALLERY REVOLUTION



The lower the temperature, the higher the amount of solid fat (SFC value). The great taste of butter is related to a large extent to its specific melting profile, which is now matched by *St-Allery Revolution*.

NB: Melting point may vary according to the recipe and packaging format.

DO YOU WANT TO
STAND OUT & GENERATE
ADDITIONAL TURNOVER
WITH ST-ALLERY
REVOLUTION?

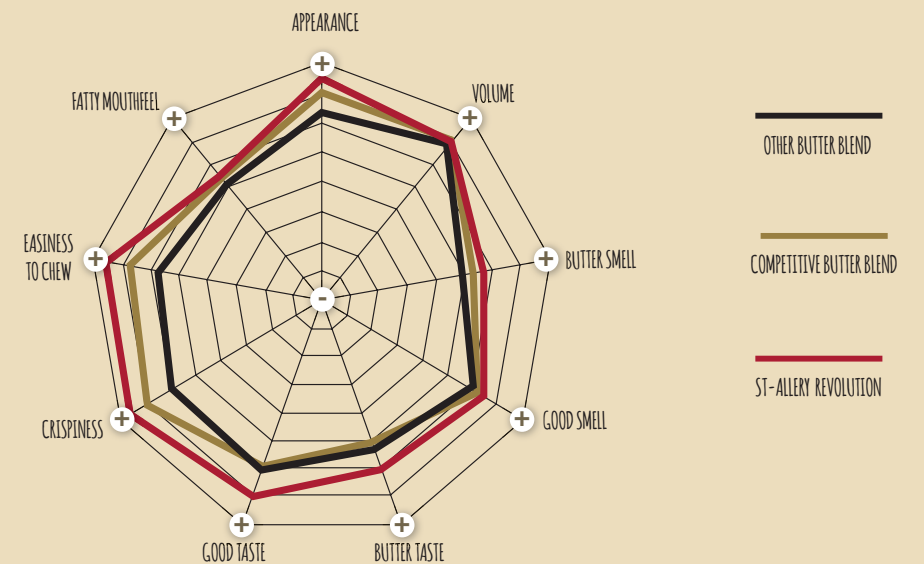


**MEET
THE CRO'S
ON STAGE!**

IT'S ALL ABOUT TASTE

St-Allery Revolution is the ultimate alternative to butter. Thanks to its unique blend of vegetable oils and butter, *St-Allery Revolution* has the same melting profile as butter, resulting in an exceptional taste and mouthfeel experience. *St-Allery Revolution* is the perfect alternative for replacing butter in every possible application.

SENSORY COMPARATIVE ANALYSIS IN CROISSANTS



To prove the above statement, we have conducted a sensory evaluation within a group of consumers ;

ST-ALLERY REVOLUTION WAS PREFERRED IN TERMS OF:

★
CRISPINESS

★
TASTE

★
EASINESS TO CHEW

*St-Allery Revolution Plate for Laminated Pastry** is the perfect butter substitute or the best sheet in the blended margarine category, giving the best taste to your end-product compared with any other blended margarine.

**ST-ALLERY REVOLUTION PLATE
FOR LAMINATED PASTRY**

414508 • 6 x 2 kg plate



*For laminated pastry, the ideal usage temperature is 5°C.

Lady CROCAKE



A TRUE LEGEND

PRESENTING

Mr. CROLOAF



RISE 'N SHINE

The CROCLAIRS



IN THE SPOT LIGHTS

LADY CROCAKE



2.5 KG FLOUR
1 L EGGS
250 ML MILK
250 G SUGAR
200 G YEAST
45 G SALT
200 G ST-ALLERY LUX
700 G ST-ALLERY REVOLUTION CAKE
1 KG ST-ALLERY REVOLUTION PLATE FOR LAMINATED PASTRY

BASIC RECIPE

Make a dough from all the ingredients without the St-Allery Revolution and the St-Allery Lux ★ Add the fats after 3 min. ★ Mix until you have a homogeneous and elastic dough ★ Divide into pieces of 65 g ★ Roll out and spread a small amount of ST-ALLERY REVOLUTION MARGARINE on the piece of dough ★ Roll up ★ Cut into 2 pieces and roll up and place into the forms ★ Prove for 90 min. at 32 °C ★ Glaze with egg wash before baking ★ Bake for 20 min. at 190 °C ★ Finish with the cream of your choice

MR. CROLOAF



2.5 KG FLOUR
1.250 L WATER
350 G SUGAR
50 G SALT
100 G YEAST
50 G MILK POWDER
1 KG ST-ALLERY REVOLUTION PLATE FOR LAMINATED PASTRY

BASIC RECIPE (OVERNIGHT)

Make the dough as usual without the St-Allery Revolution ★ Store the dough at fridge temperature overnight ★ Add the REVOLUTION PLATE in the dough and fold 4 x 4 or 3 x 3 ★ Roll the dough to 3.5 mm and make croissants as usual ★ Cut the croissants in 2 ★ Place 9 pieces in a baking mould ★ Leave to prove for approximately 120 min. ★ Glaze with egg wash before baking ★ Bake at 200 °C for 30 min. ★ Glaze with a mixture of sugar & water (50/50 mixture cooked together before using)

THE CROCLAIRS



2.5 KG FLOUR
1.250 L WATER
350 G SUGAR
50 G SALT
100 G YEAST
50 G MILK POWDER
CUSTARD CREAM
CHOCOLATE FONDANT
1 KG ST-ALLERY REVOLUTION PLATE FOR LAMINATED PASTRY

BASIC RECIPE (OVERNIGHT)

Make the dough as usual without the St-Allery Revolution ★ Store the dough at fridge temperature overnight ★ Add the REVOLUTION PLATE to the dough and fold 3 x 3 x 2 ★ Roll the dough to 5 mm and make éclair shapes with a cutter ★ Leave to prove for approximately 60 min. ★ Bake at 200 °C for 15 min. ★ Fill with custard cream and glaze with chocolate fondant

MEET OUR ARTISTS BACK STAGE

LET'S DRESS UP BACKSTAGE

(& DON'T GET STARSTRUCK)

THE TASTY ONE



CROLOAF CHEESE

GRUYERE CHEESE

WORKING METHOD

Make cheese croissants by putting rasped gruyere cheese on the triangles before rolling ★ After forming the croissants cut them into 2 ★ Put the croissants in the mould on the same way as for the normal croloaf

MAKING YOU NUTS



CROCAKE HAZELNUT DELIGHT

HAZELNUT CREAM | CARAMELIZED HAZELNUTS

WORKING METHOD

Make a hole in the middle after baking the crocakes ★ Fill it with hazelnut cream ★ Put some caramelized hazelnuts on the top for finishing

BLACK IS BEAUTIFUL



CROCLAIR PISTACHIO FONDANT

PISTACHIO FLAVOURED CREAM | FONDANT | PISTACHIO NUTS

WORKING METHOD

Finish the croclairs with a pistachio flavoured cream ★ Finish with pistachio flavoured fondant glazing ★ Put some crushed pistachios on top for finishing

MEET OUR ARTISTS ON STAGE



MEET & GREET TICKET

MEET OUR VANDEMOORTELE REPRESENTATIVE
AND MAIL TO ...@VANDEMOORTELE.COM

3
CRO'S

1
PRODUCT

ST-ALLERY
REVOLUTION PLATE
FOR LAMINATED
PASTRY

WANT TO AUDITION FOR THE CRO'S?

CROCAKE PROMO



**TRY OUR PLATE,
GET RECIPES & MOULDS
FOR FREE...**

Ask for our special launch promotion including these original baking moulds enabling you to make the Crocake.

For more info, contact your sales representative.

SHAPING A TASTY FUTURE

Vandemoortele is a European food business with Belgian roots.

We're market leader in two categories: Bakery Products and Margarines, Culinary Oils and Fats. Our customers are businesses of all shapes and sizes.

As a family company we care for people and the environment. Operational excellence is the foundation of our business. We're passionate about taste and enjoyment.

www.vandemoortele.com



**A GOLDEN
PRODUCT
RANGE**



THE ST-ALLERY REVOLUTION RANGE

ST-ALLERY REVOLUTION PLATE FOR LAMINATED PASTRY
414508 • 6 x 2 kg plate

ST-ALLERY REVOLUTION UNSALTED
413340 • 4 x 2.5 kg block

ST-ALLERY REVOLUTION SALTED
413098 • 4 x 2.5 kg block

ST-ALLERY REVOLUTION UNSALTED
413495 • 10 kg bib

ST-ALLERY REVOLUTION SALTED
412266 • 10 kg bib