

DRAGSBÆK

since 1923



DEDICATION.
19
23
INNOVATION.

High
quality

**DANISH
PRODUCED**

Proud
craftsmanship

PROFESSIONAL FOODJOY SINCE 1923

Dragsbæk is a modern food company from Denmark. We were founded back in 1923, which gives us 100 years of knowledge and experience within the field of yellow fats. To this day, Dragsbæk is still partly family owned by the founder's son, and our headquater is still located in the beautiful city of Thisted, in the Northwest Jutland.

We are experts in producing margarine for industrial and artisan bakers. We aim to share both our knowledge and experience with our customers to ensure progress and growth. You can count on us as your partner when developing new products or when fine-tuning recipes and processes to attain even better results. The goal is always to achieve smooth and efficient production at your bakery.



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Blended Butter

- for laminated doughs

10 KG
BLOCK



2 KG
PLATES



Butter Blend 40% Pastry is the perfect choice when it comes to a blended product for laminating. Butter Blend 40% Pastry consists of butter, and a mixture of vegetable oils.

It is suitable for a variety of laminated products, such as Danish pastries, Puff Pastry, croissants and more.

In addition to the Butter Blend 40%, we formulate multiple tailor-made Butter Blends from 2 - 50% butter in accordance with the customer's wishes and requirements.

PRODUCT ADVANTAGES

- Delicious taste and aroma of butter
- Economical alternative to traditional butter
- High quality Butter Blend

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Texturized Butter

- for laminated doughs



Butter Pastry is the perfect choice when it comes to laminating butter. Butter Pastry consists of a 100% butter and features a high plasticity.

Butter Pastry offers easy handling and works smoothly into the dough. The result is a superior mouthfeel and taste, a high plasticity as well as a uniform lamination.

With Dragsbæk Butter Pastry, you get the wonderful butter flavour, which is absolutely essential for the taste experience of a freshly baked croissant, a piece of delicious Danish pastry or a good puff pastry - but without your having to compromise on functionality.

PRODUCT ADVANTAGES

- Good plasticity
- Easy to handle compared to butter
- Good mouthfeel and taste
- High volume
- Uniform laminating

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Pastry 18

- Puff Pastry for laminated doughs



Dragsbæk Puff Pastry Margarine is used for rolled doughs such as croissants, Danish pastries and puff pastry. In addition to being a vegetable margarine free from trans fatty acids and hydrogenated oils, our Puff Pastry Margarine boasts a number of advantageous properties that make it ideal for all kinds of rolled dough.

Dragsbæk Puff Pastry Margarine features a high plasticity. It can be stretched without breaking and folds into beautiful layers with uniform lamination structure. At the same time, the margarine provides high volume to ensure excellent lift in the baking.

PRODUCT ADVANTAGES

- High plasticity
- Uniform laminating
- High volume
- Good temperature tolerance
- Good mouthfeel

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Cake Margarine

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4 X 2,5 KG
2 X 5 KG
10 KG

Dragsbæk Cake Margarine is the perfect choice when there is a need for a margarine that can quickly be mixed into the dough. Our cake margarines are suited for use in everything from cake batter and bread dough to creams and fillings.

This is a soft margarine with a unique oil blend that ensures good stability, so the air bubbles do not collapse during baking but are maintained to achieve a nice, uniform crumb structure and a balanced volume.

Our Cake Margarine is also very suitable for use as a cream filling in layer cakes or as Danish pastry filling, as the high stability of the product ensures that the filling does not spill out.

PRODUCT ADVANTAGES

- Incorporates air in a cake batter
- Uniform crumb structure
- High volume
- Stable creams and fillings



E-free Margarine



**100%
E-FREE**

Margarine in itself contains only a few additives, but if you want completely additive-free baked goods for clean label applications, Dragsbæk has the solution: E-Free.

We can supply E-free solutions in both puff pastry and cake margarines. Our development department has succeeded in cracking the code on how to produce E-free products while preserving their superior qualities, so you can now bake 100% additive-free goods without compromising on quality.

We can also make clean label Butter Blends.

PRODUCT ADVANTAGES

- 100% additive-free
- Clean label

VEGAN BLOCK

- FOR PROFESSIONAL USE!

We have updated our Vegan Block so it is now the perfect fit for industry and artisan baking.

- 100% plant based
- Palm oil free
- No hydrogenated oils used
- No trans fat
- Unique mouthfeel as it has a lower melting point than butter
- Lower in saturated fat than butter

**2 x 5 KG
BLOCK**



**3 IN 1
PRODUCT**

For Soft doughs,
cookies, and
whipping

PERFECT

for Soft doughs, Cookies,
Baked fillings and
Whipping.

**INDUSTRY
10 KG
BLOCK**



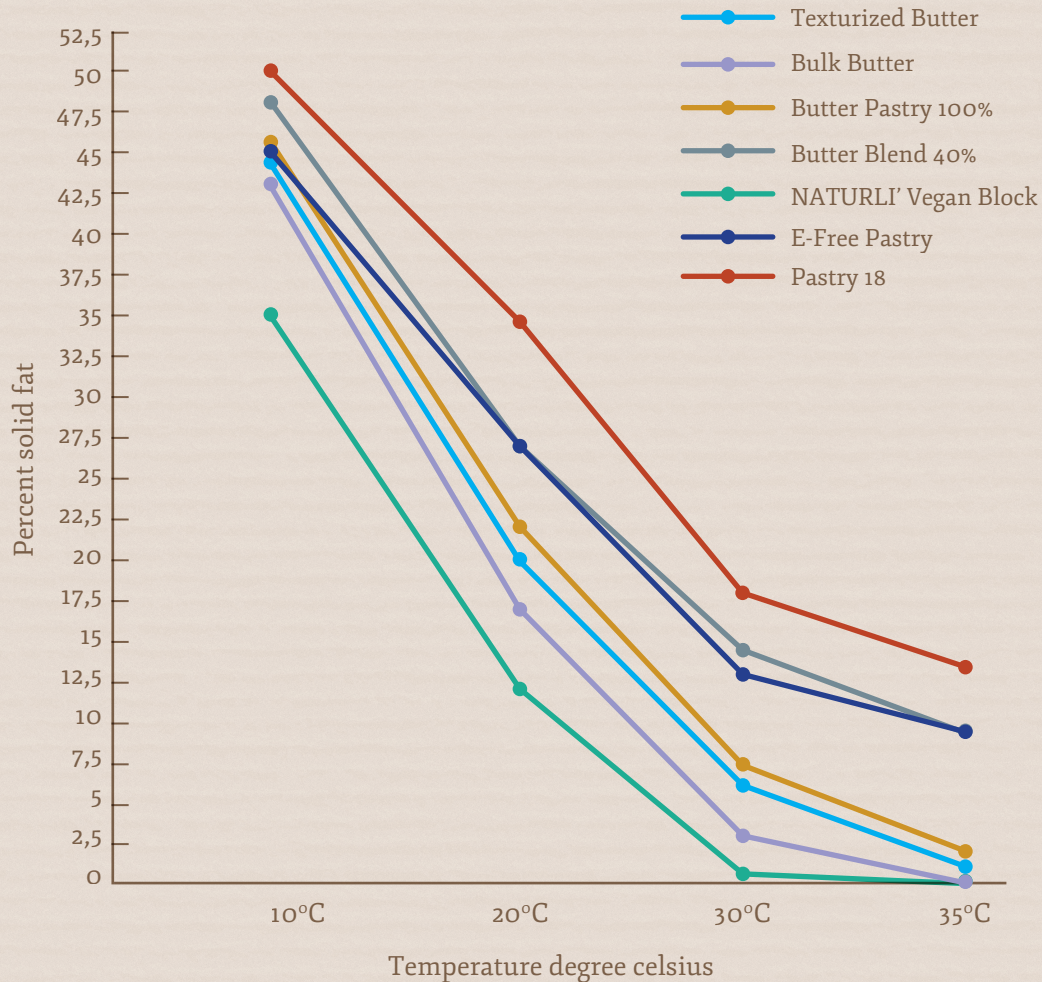


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100 YEARS

of knowledge
and experience
within the field
of yellow fats.

Melting curves [SFC]



Product name	10°C	20°C	30°C	35°C
Texturized Butter	44	20	6	0,4
Bulk Butter	43	17	3,5	0
Butter Pastry 100%	46	22	7,5	1,5
Butter Blend 40%	48	27	14,5	9,5
NATURLI' Vegan Block	35	12	0,5	0
E-free Pastry	45	27	13	9,5
Pastry 18	50	34	18	14

Margins

+/- 3 between +10 and +20°C

+/- 2 between +30 and +35°C

We offer a range of high quality products

- Texturized butter for your laminated doughs
- Butter blends / Melange covering everything from 2% butter up to 50% butter
- E-free margarines with clean label
- Vegan alternatives to butter for the baking industry and retailers
- Palm oil free solutions
- Liquid improvers
- Frying oils and shortenings
- Ready to use vegetable buttercream

In other words:

Are you looking for products including fats
for the bakery industry?

We've got it!

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