

From Puff Pastry to Croissants

Lamination, fermentation, industrial and frozen routes

Dates	1–4 November 2027 (week 44) · optional 5th day 5 November
Times	Monday–Thursday, 08.30–17.00/17.30 CET · optional 5th day (Friday) until 16.00
Location	Bakery Academy Application Centre, Het Aanleg 18D, 9951 NN Winsum, the Netherlands
Level	Intermediate to advanced
For	Production, R&D, application and process professionals with baking experience
Group size	Maximum 8 participants
Included	Course, practice materials, lunch on all course days, booklet with presentations, formulations and theory, and a Bakery Academy certificate.
Before the course	Optional: bring photos or samples of laminated products with quality issues for the clinic on day 4.

Course programme

Shaded rows are breaks. Practical sessions are shown in medium weight.

Monday 1 November

Day 1 · Lamination & puff pastry

08.30	Welcome and introductions · classification of laminated products	
09.00	Lamination systems: French, Dutch and Scottish · turns and layer calculation	Theory
10.00	Coffee break	
10.15	Flour, laminating fats (SFC, plasticity, butter versus margarine), water and salt · the temperature window	Theory
12.30	Lunch	
13.30	**Practice: classic, quick and blitz puff pastry · fat comparison**	Practice
17.00	Result discussion: lift and shrinkage	Discussion

Tuesday 2 November

Day 2 · Danish & croissants

08.30	Yeast and fermentation in laminated dough · proofing below the melting point of the fat	Theory
09.30	Enzymes and improvers in laminated dough	Theory
10.15	Coffee break	
10.30	**Practice: croissant and Danish dough · laminating and make-up**	Practice
12.30	Lunch	
13.30	**Practice: proofing and baking · cross-section analysis (honeycomb crumb)**	Practice
17.00	Result discussion	Discussion

Wednesday 3 November

Day 3 · Industrial & frozen routes

08.30	Industrial lamination lines versus batch production · line temperature, shrinkage and spring-back	Theory
09.30	Frozen routes: fresh, frozen raw, ready-to-prove and par-baked · freezing damage	Theory
10.15	Coffee break	
10.30	**Practice: frozen raw versus ready-to-prove versus par-baked (with pre-frozen samples)**	Practice
12.30	Lunch	
13.30	**Practice: thaw, proof and bake protocols**	Practice
17.00	Result discussion	Discussion

Thursday 4 November

Day 4 · Defects, fillings & shelf life

08.30	Defect diagnosis: fat leakage, shrinkage, uneven layers, open or dense crumb	Theory
09.30	Filled croissants: aw matching, moisture migration, preservatives and ambient shelf life	Theory
10.15	Coffee break	
10.30	**Practice: filled croissant with aw matching**	Practice
12.30	Lunch	
13.30	Troubleshooting clinic with photos and samples of participants	Discussion
16.30	Evaluation and certificates	
17.00	End of course	

Friday 5 November (optional — bookable separately)

Optional day 5 · Own product or line trial

08.30	Trial set-up with your own products	Discussion
10.00	Coffee break	
10.15	**Practice: own-product or line trials**	Practice
12.30	Lunch	
13.30	**Practice continued · evaluation and next steps**	Practice
16.00	End	