



Pepe Saya

BUTTERSHEETS



PEPE SAYA BUTTER

FOR BAKING

We started working on perfecting buttersheets over 10 years ago. We are very proud to have bakeries across the world using Pepe Saya buttersheets daily in their pastries and croissants.

WHAT WE CAN OFFER YOU

- 100% pure buttersheets made with local fresh cream, designed to improve usability, flavour and the end result for your pastry.
- A team of pastry consultants available for you in person and over the phone, armed with years of experience with Pepe Saya Butter.
- Step by step technical recipes, guides and troubleshooting at www.pepesaya.com/buttersheets

PRODUCT INFORMATION

Ingredients: Cream

Fat Content: 82% minimum

Size: 1kg square, 11.8x11.8in

Carton: 10 sheets per box

Frozen shelf life: 6 months frozen at 0°F, then 2 weeks from thawback.

Recommended storage: Keep frozen at 0°F, thawback chilled to 39°F before use.

How to thawback: Defrost in the fridge/cool room chilled at 39°F before use. Do not thawback at ambient room temp – this will cause butter to sweat and thawback unevenly, leading to cracking during lamination.

Ideal handling temperature: Laminate directly from the fridge or cool room.

Packaging: Each sheet is wrapped in specialised butter foil to keep it fresh.

STORING YOUR BUTTERSHEETS

Your butter is made fresh to order and it needs to be stored in carton at a stable temperature to ensure it is at its best. This will keep your Pepe Saya at its absolute best, and in turn, your croissants and pastry.

- On arrival, store the butter frozen at 0°F. This will keep the temperature stable. Fridge temperatures are likely to fluctuate to above 39°F.
- When you are ready to use the butter, move it to the fridge or cool room to thawback chilled, bringing it up to 39°F. This process can a couple of days.

TIPS AND TRICKS

- Keep lamination space as cool as stable as possible. Ideal room working temperature: 57–61°F.
- Improve workflow efficiency and temperature control by ensuring your lamination workspace has easy access to fridge or freezer.
- For enhanced pliability, it is recommended to temper the butter before encasing in dough.
- Butter will warm up gradually during lamination. To maintain defined layers, rest blocks between each fold in fridge or freezer.
- Always cover blocks in film when storing/resting in the fridge or freezer.
- If the butter is breaking during lamination it may be because it is too cold or has been thawed back incorrectly.
- Proofing no higher than 81°F 80% RH. Approximately 2-3 hours.

PEPE'S GLOSSARY

LAMINATING WITH PEPE SAYA - BEST PRACTICES

Each production space, set up and recipe is varied and unique. These recommendations are intended as a guide only and will require adjustment according to your product specifications and the production environment and requirements.

TEMPERATURE CONTROL FOR BUTTER AND DOUGH

Laminate/temper butter directly from the fridge/coolroom.

IDEAL ROOM TEMP

Ideal room working temperature is **57–61°F**. This keeps the fermentation of the dough stable whilst processing. If room temperature is warmer, it is still possible to achieve good results by adjusting your lamination method, keeping blocks and bench tops well chilled and minimising handling.

LAMINATION TECHNIQUE

Pepe Saya Buttersheets work with all lamination methods. Most important is to roll evenly and gently to prevent butter smearing or cracking. Use light, even pressure, and keep the rolling surface well-floured to avoid sticking. Your blocks will warm gradually during the process of lamination. Pay close attention to the temperature of blocks and rest in the fridge or freezer if the temp exceeds **54°F**.

REST PERIODS BETWEEN FOLDS

Depending on your environment and production, allow blocks to rest (minimum 30 minutes) between folds, placing dough in blast chiller/freezer or coolroom to help allow the relaxation of gluten. Keeping the dough cold will also help maintain a firm yet pliable butter and in turn, better definition of layers.

HANDLING THE DOUGH DURING SHAPING

Roll out dough to desired thickness and allow to rest (minimum 5 minutes) before cutting to minimise shrinkage. Resting time will vary based on room temperature. Use a sharp knife when cutting to preserve layer integrity. Handle the dough carefully and avoid double handling while shaping.

PROOFING ENVIRONMENT

Proof in a temperature and humidity controlled environment to prevent butter melting or pastry drying. Recommended proofing temperature for croissant is **75–79°F** with 70–80% humidity. Use the “wobble test” to check readiness: a slight jiggle indicates proper proofing.

CHILL BEFORE BAKING (OPTIONAL)

If possible, chill shaped pastries briefly before baking to solidify butter, reducing the risk of leakage and enhancing layer separation.

BAKING TEMPERATURE AND TIME

Ensure oven is preheated to **392°F** and allow for drop of temperature when opening the door. To improve ‘oven spring’, a small amount of steam can be added in first phase of baking to encourage greater layer separation enhancing flakiness. Baking temperature and time will vary based on product size, weight and application.

COOLING PROCESS

Cool baked pastries on a rack to allow airflow and maintain crispness. Avoid stacking to prevent sogginess.



PEPE'S GLOSSARY

BUTTER SMEARING DURING LAMINATING

CAUSE: Dough, butter or blocks are too soft or warm.

SOLUTION: Ensure dough and butter are evenly chilled before encasing (**45–48°F**) and chill blocks again before each fold. Work quickly to avoid blocks warming.

BUTTER CRACKING IN LAYERS

CAUSE: Butter too cold or dough too stiff during lamination.

SOLUTION: If cracking occurs, allow dough to rest at room temperature briefly, then continue. Aim for a consistent smooth butter layer by checking dough temperature before each fold.

POOR LAYER DEFINITION

CAUSE: Inconsistent layering due to uneven lamination.

SOLUTION: Prevent compressing or damaging layers by ensuring lamination is smooth and gradual. If cracking or smearing appear between layers, address dough or butter temp (see above) before continuing to desired thickness. Pinning blocks too thin may also cause damage between the layers.

BUTTER LEAKAGE

CAUSE: Butter too warm when laminating, rolling, or proofing.

SOLUTION: Chill blocks between folds in fridge or freezer to allow butter to harden between layers. Chill cutting & rolling workbench with ice blankets and minimise handling. Reduce proofing temp and/or time.

DENSE OR COMPACT CROISSANTS

CAUSE: Under proofing or over-tight rolling during shaping.

SOLUTION: Gently roll to avoid compressing layers while rolling. Ensure full proofing to a soft, jiggly state.

IRREGULAR SHAPE OR COLLAPSE DURING BAKING

CAUSE: Over proofing or uneven rolling.

SOLUTION: Roll evenly then proof in stable environment (**75–79°F**). Closely monitor proofing times and temps and adjust as needed.

GUMMY OR DOUGHY INTERIOR

CAUSE: Under baking or oven temperature too low.

SOLUTION: Preheat the oven fully to **392°F**. Insert trays and close oven as quickly as possible to avoid heat escaping. Look for a deep golden-brown crust and hollow sound when tapped.

