

✦ europastry



We are bakers



Our bread, reborn every day. And it's infinite.

We are passionate about everything
that surrounds the bakery culture.
We are innovation inspired
by the best traditional recipes.
And we are a great team that every day
wakes up by your side so that
you can offer the best.
Every day we cook something new.



To innovate every day.
Innovar Innovating is like realising our dreams day after day. From the very beginning, incorporating technology into our processes has helped us in a natural way. And it has inspired our best speciality breads. To be what we've always wanted to be: bread idealists.



Our commitments:

All we do, all we love involves accomplishing our commitments, so that every day is the best. That's way, from the moment we get up, we look for the excellence in everything, our products undergo the most exhaustive food safety controls and our processes have every time a smaller impact with the environment.

Yesterday, today and tomorrow.
Every day is our future.





Index

Bread

Saint Honoré / 10
Gran Reserva / 18
Cristallino / 24
Bagels / 30
O Forno Galego / 32
Traditional Bread / 34
Cereal / 40
Healthy Bread / 42
Burger Buns / 44
Focaccias and Paninis / 46
Sandwich Breads / 48
Specialties / 50
Foodservice Bread / 52

Sweet Pastries

Viennoiserie Sophie / 64
Viennoiserie Caprice / 68
Croissants / 74
Puff-Pastry / 83
Ensaimadas / 86
Danish Pastry / 90
Muffins and Plumcakes / 94
Specialties / 100
Escribà / 102
Le Brió / 103
Saudade / 104
Dots / 106
Savory Pastries / 116

Bags, Bases and Sheets

Bases, Sheets,
Muffins and
Sponge bags / 128

Gluten Free

Gluten Free / 132

Lykke

Lykke / 136

Seasonals

Seasonals / 144

Retail

Dry and Frozen
Multi-Packs / 152

Kitchen

Koama / 162
Friart / 166
TGB / 168
Heura / 169

Kentes

Pizzas / 170
Sandwiches / 174

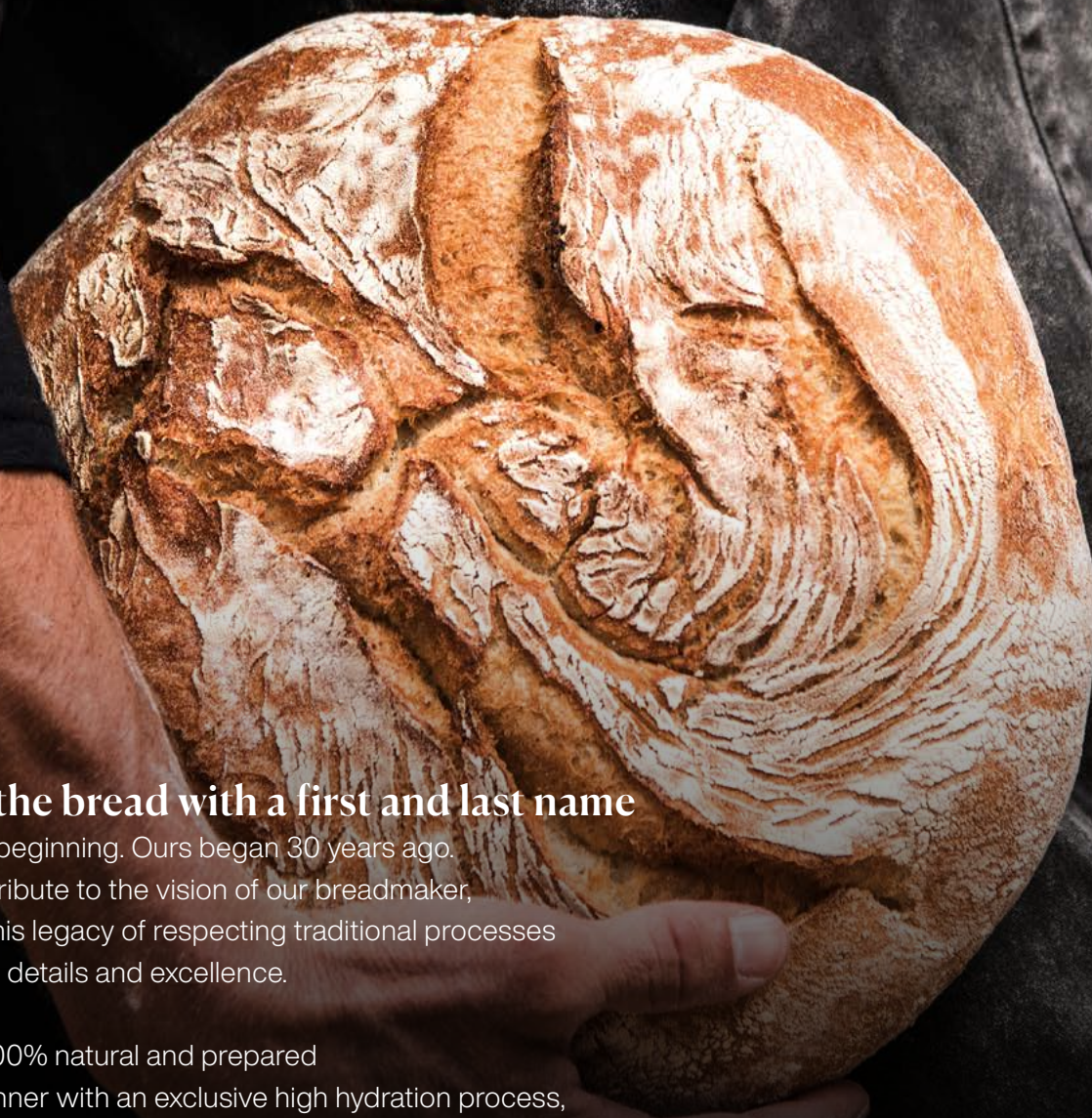


Bread

Saint Honoré / 12	
Classic	12
Integrals / Cereals	14
Bio	15
Premium Bread	16
Foodservice	17
Gran Reserva / 18	
Classic	20
Country Loaves	21
Cereals and Seeds	22
Fully Baked	22
Cristallino / 24	
Lungos / Flute	26
Sandwiches / Ciabattas	27
Burger Buns	28
Bagels	29
Bagels / 36	
Le Brió / Classic	30
O Forno Galego / 32	
O Forno Galego	32
Panes Tradicionales / 40	
Rustic Bread	40
Chapattas	38
White Baguettes	39
Cereal / 40	
Cereal Bread	
Healthy Bread / 42	
Integrals and Cereals	43
Health	43
Panburger / 44	
Classic	45
Traditional	46
Minis	46
Italian Bread / 47	
Focaccias	47
Paninis	47
Sandwich Bread / 48	
Classic	49
Cereals	49
Sweet	49
Specialties / 50	
Foodservice Bread / 52	
Dinner Rolls	54
Mini Dinner Rolls	56
Assortment	58
Molletes	59
Demi Baguettes	60

SAINT HONORÉ

by Pere Gallés



A tribute to the bread with a first and last name

Every story has a beginning. Ours began 30 years ago. This bread is our tribute to the vision of our breadmaker, Pepe Gallés, and his legacy of respecting traditional processes and of attention to details and excellence.

A unique bread, 100% natural and prepared in an artisanal manner with an exclusive high hydration process, home-made natural yeast and baked in a stone oven.

The value of breads with value

Time

We make our bread with the same methods used to make superior quality artisanal bread. We attend to every detail, to ensure that the craft spirit and flavour shine through in the result, creating simply unique bread.

Passion

Perfectionists, meticulous, perhaps even obsessive... but above all, passionate about what we do. This passion has elevated our bread from just good, to amazing.

Tribute

We honour our past, we understand our roots and where we are headed. We stay true to traditional baking methods, and we are proud of the bread we make.



Made with artisan processes



100% natural product



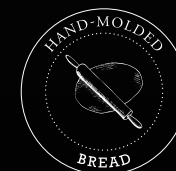
Source of fibre



Long fermentation



Exclusive hydration process



Hand-molded bread



Stoneground flours



Exclusive sourdoughs



Baked in a stone oven

SH

Classic

65475

Spike Loaf Bread SH

6 u / 800 g / 6X6 / 90-120' Thaw
190-200° / 30' Oven / 47 cm

Sourdough



61632

Big Country Loaf SH

10 u / 560 g / 6X6 / 60' Thaw
180-200° / 20-25' Oven / 44 cm

Clean Label / Source of Fiber



61243

Ancienne Baguette SH

24 u / 220 g / 6X6 / 20' Thaw
190-200° / 10-15' Oven / 46 cm

Clean Label / Sourdough / 100% Natural



66675

SH Alma Loaf

15 u / 250 g / 4X8 / 30' Thaw
180-200° / 10-12' Oven / 38 cm

Clean Label / Sourdough
100% Natural / Olive Oil



65415

Rustic Ball SH

6 u / 800 g / 6x6 / 65-70' Thaw
200-210° / 24-25' Oven / 25,5 cm

Sourdough



66532

Obrador Rustic Bread SH

16 u / 280 g / 6X6 / 30' Thaw
190-200° / 10-20' Oven / 43 cm

Clean Label / Sourdough / 100% Natural



61162

Ancienne Demi-Baguette SH

35 u / 150 g / 6X6 / 20' Thaw
190-200° / 10-15' Oven / 27 cm

Clean Label / Sourdough
100% Natural



61281

Campagne Sourdough Loaf SH

16 u / 390 g / 6X6 / 30' Thaw
190-200° / 10-15' Oven / 44 cm

Clean Label / Sourdough / 100% Natural



Made with artisan processes

Hand-molded bread

Stoneground flours

Exclusive hydration process

Exclusive sourdoughs

Long Fermentation

SH

Integrals

65620
100% Wholemeal SH
24 u / 300 g / 6X6 / 20' Thaw
200° / 10-15' Oven / **46 cm**
Clean Label / Sourdough
100% Natural / High Fibre



65610
100% Wholemeal Demi SH
40 u / 160 g / 6X6 / 20-30' Thaw
180-200° / 10-15' Oven / **24,5 cm**
Clean Label / Sourdough
100% Natural / High Fibre



SH

Cereals

65085
Cereal Country Loaf SH
8 u / 650 g / 4x8 / 40' Thaw
180° / 24' Oven / **32 cm**
Clean Label / Sourdough



65106
Pumpkin Loaf SH
9 u / 650 g / 4x8 / 40' Thaw
180° / 24' Oven / **33 cm**
Clean Label / Sourdough



65851
Wholegrain Loaf SH
16 u / 460 g / 4x14 / 50' Thaw
220° / 25' Oven
Clean Label / Sourdough
100% Natural / High Fibre



67824
Summun Round SH
20 u / 450 g / 4x14 / 60' Thaw
180-200° / 20-25' Oven
Clean Label / Sourdough / 100% Natural
Source of Fiber / Butter



61525
Half Spelt SH
15 u / 500 g / 4x6 / 40' Thaw
180-200° / 15-20' Oven / **32 cm**
Source of Fiber



68792
Spelt Loaf SH
20 u / 300 g / 6x6 / 30' Thaw
190-200° / 10-15' Oven / **44 cm**
Clean Label / Sourdough
100% Natural



68195
Oat Loaf Bread SH
48 u / 150 g / 6x6 / 30-45' Thaw
200° / 15' Oven / **27 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



69145
Demi Cerealis SH
50 u / 120 g / 6x6 / 20-30' Thaw
180-190° / 10-15' Oven
Sourdough / Source of Fiber



SH

Bio

61271
Organic Buckwheat Loaf SH
12 u / 500 g / 6x6 / 60' Thaw
180-200° / 20-25' Oven / **33 cm**
Bio / Clean Label / Sourdough
100% Natural / Source of Fiber



65127
Bio Spelt Baguette SH
16 u / 430 g / 6x6 / 30-40' Thaw
190-195° / 22-28' Oven / **28 cm**
Bio / Clean Label / Sourdough
100% Natural / Source of Fiber



65125
Organic Loaf SH
12 u / 430 g / 6x6 / 30-40' Thaw
190-195° / 22-28' Oven / **27cm**
Bio / Clean Label / Sourdough
100% Natural / Source of Fiber



68425
Obrador Bio Round Bread SH
16 u / 420 g / 4x14 / 45-60' Thaw
180-200° / 20-25' Oven / **17,5 cm**
Bio / Clean Label / Sourdough
100% Natural



61034
Quinoa and Spelt SH
20 u / 430 g / 4x14 / 45-60' Thaw
180-200° / 20-25' Oven / **17 cm**
Bio / Clean Label / Sourdough
100% Natural / Source of Fiber



SH

Premium Bread

61548

Spelt Big Bread SH

12 u / 465 g / 4x14 / 50' Thaw
180° / 20-25' Oven / 24 cm
Source of Fiber



61533

Rye and Nuts Big Bread SH

8 u / 465 g / 4x14 / 50-40' Thaw
190-210° / 20-25' Oven / 22,5 cm
Source of Fiber



61611

Corn Bread SH

25 u / 270 g / 4x14 / 20-30' Thaw
170-190° / 20-25' Oven / 23 cm



62551

Beer Country Loaf SH

6 u / 450 g / 4x14 / 30-45' Thaw
170-190° / 20-30' Oven / 22 cm
Vegan



61560

Chocolate & Orange Country Loaf SH

16 u / 270 g / 4x14 / 30-40' Thaw
170-190° / 20-25' Oven / 18 cm



65290

Rustic Bread SH

6 u / 460 g / 4x14 / 40' Thaw
220° / 25' Oven / 20 cm
Source of Fiber



SH

Foodservice

66555

Sibarit SH

72 u / 90 g / 4x8 / 30-45' Thaw
190-210° / 8-10' Oven / 18 cm



68150

Dinner Roll SH

50 u / 70 g / 6x6 / 30-45' Thaw
200° / 8-10' Oven / 15 cm
Clean Label / Source of Fiber



68146

Turtle Roll SH

95 u / 70 g / 6x6 / 30-45' Thaw
200° / 8-10' Oven / 17 cm
Olive Oil



61720

Mini Obrador Round Bread SH

52 u / 130 g / 6x6 / 40' Thaw
220° / 25' Oven / 12 cm
Clean Label



SH

Fully Baked

60445

Aqua Fully Baked SH

16 u / 280 g / 6x6 / 40-45' Thaw
180-200° / 4-6' Oven / 46 cm



60435

Media Aqua Fully Baked SH

40 u / 130 g / 6x9 / 40-45' Thaw
180-200° / 4-6' Oven / 22 cm



SH

Bases

67795

Pinsa di Nico SH

15 u / 265 g / 8x9 / 30' Thaw
220° / 5-7' Oven / 30 cm
Olive Oil





Gran Reserva

**Our land,
the origin of everything.**

A good harvest is synonymous with success

Flour is to bread what our Gran Reserva breads are to everything we know about it: the care taken from the moment it is planted, its growth stages, its weaknesses, how it is harvested and later ground. It is our key ingredient and, as such, deserves our special attention.

The bread also comes from our land

The quality comes from the land—the Ebro Valley, Huesca and the plains of Albacete—that are the origin of the local wheats we use to make our carefully selected flours that give rise to exquisite loaves that conserve all the authentic flavour of the breads of yesteryear.

CLEAN
LABEL

The fewer additives, the better the bread

“Only” natural yeast and flour from Gran Reserva wheat grains. This is our best selection.

CONTIENE
MASA
MADRE

A long proofing time means a long life

It facilitates digestion and assimilation of the nutrients in the bread.

GR

Classics

23671
French Stick Gran Reserva
26 u / 295 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **55 cm**
Sourdough



22900
Multicereal Baguette Gran Reserva
26 u / 275 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **53 cm**
Source of Fiber



28230
Cuvéé Baguette Gran Reserva
26 u / 260 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **53 cm**
Sourdough / Source of Fiber



22910
Wholemeal Baguette Gran Reserva
26 u / 275 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **53 cm**
Sourdough / Source of Fiber



22001
Baguette Gran Reserva
26 u / 260 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **53 cm**



28862
Large Baguette Gran Reserva
26 u / 370 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **51 cm**
Sourdough



22415
Large French Loaf Gran Reserva
26 u / 295 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **48 cm**
Sourdough



62215
Spelt Loaf Gran Reserva
23 u / 225 g / 6x6 / 15-20' Thaw
180-200° / 15-20' Oven / **40 cm**
Sourdough



22411
French Loaf Gran Reserva
28 u / 295 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **40 cm**
Sourdough



62990
Loaf Gran Reserva
18 u / 355 g / 4x7 / 20-25' Thaw
180-190° / 15-20' Oven / **35 cm**
Source of Fiber



28240
Cuvéé Demi Baguette Gran Reserva
44 u / 155 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **27 cm**
Sourdough



22971
Linseed Demi-Baguette Gran Reserva
40 u / 185 g / 4x7 / 15-20' Thaw
190-200° / 15-20' Oven / **26 cm**



22421
Sandwich Baguette Gran Reserva
50 u / 150 g / 4x7 / 20-25' Thaw
180-190° / 15-20' Oven / **25,5 cm**
Sourdough



22681
Gourmet Demi Baguette Gran Reserva
80 u / 95 g / 4x7 / 15-20' Thaw
180-190° / 15-20' Oven / **17,5 cm**
Sourdough



28120
Multigrain Roll Gran Reserva
80 u / 100 g / 4x7 / 15-20' Thaw
180-190° / 15-20' Oven / **17,5 cm**
Clean Label / Sourdough



20341
Petit Pain Gran Reserva
110 u / 70 g / 4x7 / 15-20' Thaw
180-190° / 15-20' Oven / **14 cm**



GR

Country Loaves

69135
Three Wheats Loaf Gran Reserva
15 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **33 cm**
Sourdough



20041
Rustic Country Loaf Gran Reserva
13 u / 500 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **32 cm**
Sourdough / 100 % Natural



20011
Classic Country Loaf Gran Reserva
16 u / 425 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
Sourdough / 100 % Natural



21981
Soya Country Loaf Gran Reserva
18 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
Sourdough / 100 % Natural
Source of Fiber



21971
Multicereal Country Loaf Gran Reserva
18 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
Sourdough / 100% Natural
High Fibre



20021
Olives Country Loaf Gran Reserva
18 u / 425 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
Sourdough / 100% Natural



63315
Seeds Loaf Gran Reserva
16 u / 425 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
100% Natural



28221
Multi-Grain Country Loaf Gran Reserva
18 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / **25 cm**
Sourdough



GR

Cereals and Seeds

62355
6 Seeds Roll Gran Reserva
110 u / 80 g / 4x7 / 20-30' Thaw
190° / 20-25' Oven / **14 cm**
High Fibre



69735
Seeded Bread Roll Gran Reserva
90 u / 70 g / 4x7 / 20' Thaw
80-200° / 15-18' Oven / **16 cm**
Source of Fiber



GR

Fully Baked

68325
Baguette GR Fully Baked
26 u / 250 g / 4x7
20-25' Thaw / **53 cm**
Source of Fiber



68335
GR Homestead Loaf Fully Baked
16 u / 250 g / 6x6
20-25' Thaw / **40 cm**
Source of Fiber



67325
Rustic Demi Baguette GR Fully Baked
40 u / 160 g / 4x7
20-25' Thaw / **28 cm**
Source of Fiber



65325
GR Sandwich Baguette Fully Baked
40 u / 125 g / 4x7
15-20' Thaw / **26 cm**
Source of Fiber



66325
Petit Pain GR Fully Baked
60 u / 70 g / 4x7
15-20' Thaw / **17 cm**
Source of Fiber





Cristallino

100% NATURAL

Natural is the base of it all!

The Cristallino Bread recipe is born to challenge the rules of bread as we know it. An interior almost free of crumb, with large cells and an exterior with a very thin crust, but at the same time very crisp.

This is only achieved with a very high hydration process, that is, with 90% water on flour that guarantees its delicacy, as well as its complex bakery handling.

With sourdough starter and olive oil
· Artisanal and gourmet recipe
· Very light · Fully baked · Thaw & serve



*Perfect to
to toast*

Ready in 2 minutes:
Thaw, toast and serve.



CR
Lungos

67932
Cristallino Bread XXL
12 u / 470 g / 4x6 / 45' Thaw
180-200° / 1-2' Oven / **72 cm**



64970
Gran Cristallino Sourdough
12 u / 330 g / 4x8 / 40-50' Thaw
180-200° / 4-6' Oven / **46 cm**



64974
Cristallino Bread L
12 x 2 u / 330g/pack - 165g/u / 4x7
45' Thaw / 180-200° / 1-2' Oven / **36 cm**



64971
Gran Cristallino Sourdough XL
(Precut)
64 u / 50 g / 4x9 / 20' Thaw
180-190° / 1' Oven / **12,5 cm**



60995
Cristallino Bread
50% Whole Wheat XL
8 u / 380 g / 12x10 / 15-20' Thaw
180° / 35-40' Oven / **56,5 cm**



CR
Flute



62140
Cristallino Flute L
35 u / 145 g / 4x9 / 20-30' Thaw
200-220° / 7-9' Oven / **50 cm**

CR
Ciabattas

22351
Cristallino Bread XL
12 u / 325 g / 4x7 / 30-45' Thaw
180-200° / 4-6' Oven / **50 cm**



23350
Sandwich Cristallino Bread M
24 u / 100 g / 4x14 / 20-30' Thaw
180-190° / 6-8' Oven / **25 cm**



CR
Sandwiches

63441
Cristallino Sourd 1/2 Baguette
(Precut)
48 u / 85g / 4x14
40-50' Thaw / **23 cm**



63449
Cristallino Sourd 1/3 Baguette
(Precut)
56 u / 65g / 4x14
40-50' Thaw / **18 cm**



68710
Cristallino Sourdough Roll
55 u / 40 g / 4x14
40-50' Thaw / **12,5 cm**



60780
Panini Cristallino
100% Whole Wheat
36 u / 105 g / 4x10
20-30' Thaw / **15 cm**



61241
Pulga Cristallino
96 u / 20 g / 4x14
40-50' Thaw / **7 cm**



CR
Burger Buns

88833
Cristallino Burger 120
60 u / 75 g / 4x8 / 20-30' Thaw
180-190° / 1' Oven / **11,5 cm**



69844
Sourdough Burger Bun 95
60 u / 50 g / 4x14 / 20-30' Thaw
180-190° / 1' Oven / **9,5 cm**



69837
Cristallino Burger 120
(Precut)
60 u / 75 g / 4x8 / 20-30' Thaw
180-190° / 1' Oven / **11,5 cm**



69719
Cheese Small Bread
28px2u / 95 g / 4x8 / 25' Thaw
180-190° / 1-2' Oven / **11 cm**



69393
Organic Cristallino BurgerBun
(Precut)
60 u / 75 g / 4x14 / 20-40' Thaw
180-190° / 1' Oven / **11,5 cm**
Bio



69444
Cibatta Burger Cristallino
(Precut)
48 u / 95 g / 4x14 / 20' Thaw
180-190° / 1' Oven / **13 cm**



80047
Cristallino Burger 100% Wholemeal
60 u / 75 g / 4x8 / 20-30' Thaw
180-190° / 1' Oven / **11 cm**



89892 - 69897 **(Precut)**
Beer Cristallino Burger
60 u / 80 g / 4x8 / 40-50' Thaw
180-190° / 1' Oven / **11,5 cm**



69854
Cristallino Kornspitz BurgerBun
69856
Cristallino Kornspitz BurgerBun
(Precut)
60 u / 70 g / 4x8 / 20-30' Thaw
180-190° / 1' Oven / **11,5 cm**
High Fibre



67525
Cristallino Carob Burger
60 u / 75 g / 4x8 / 20' Thaw
180-190° / 1' Oven / **11,6 cm**
Sourdough / Olive Oil



67595
Yellow Cristallino Burger
60 u / 95 g / 4x14 / 20' Thaw
180-190° / 1' Oven / **13 cm**
Sourdough / Olive Oil



CR
Bagels

60875
Bagel Cristallino
(Precut)
60 u / 55 g / 4x8 / 20-40' Thaw
180-190° / 1' Oven / **11,5 cm**



60985
Cristallino Cereals Bagel
(Precut)
60 u / 75 g / 4x8 / 20-40' Thaw
180-190° / 1' Oven / **11,5 cm**
High Fibre



60895
Semi-wholegrain Cristallino Bagel
(Precut)
60 u / 70 g / 4x8 / 20-40' Thaw
180-190° / 1' Oven / **11,5 cm**
Source of Fiber



CR
Bases

67913
Pizza Dough Ball
40 u / 200 g / 4x14 / **13 cm**
Olive Oil / Sourdough



Bagels

Brioche

Le BRIÓ

60885
Bagel Brioche
60 u / 70 g / 4x8 / 20-25' Thaw
180-190° / 1' Oven / **11 cm**
Sourdough



Bagels

Classics

66330
Bagel
50 u / 85 g / 4x10 / 45-50' Thaw
180-190° / **11,5 cm**



61330
Poppy Bagel
50 u / 85 g / 4x10 / 45' Thaw
180-190° / **11,8 cm**



Cristallino
100% NATURAL

See our range of Crystal Bagels on page 29.



o f o r n o galego

O Forno Galego Roscas

65091
Bread O Forno Galego
24 u / 280 g / 6x7 / 80-90' Thaw
190-210° / 20-25' Oven / 21 cm



61235
Rosca O Forno Galego
10 u / 420 g / 6x7 / 50-60' Thaw
190-210° / 20-25' Oven / 24 cm



65198
Moña Bread O Forno Galego
9 u / 600 g / 6x7 / 110-120' Thaw
190-210° / 15-20' Oven / 21 cm



O Forno Galego Loaves

27021
Galician Bread
18 u / 280 g / 6x6 / 15-20' Thaw
190-195° / 12-14' Oven / 44 cm



23810
Demi Baguette O Forno Galego
45 u / 170 g / 4x8 / 30-40' Thaw
190-200° / 12-15' Oven / 32 cm



64051
Meiga® Bread O Forno Galego
20 u / 300 g / 6x6 / 50-60' Thaw
190-210° / 15-20' Oven / 43 cm



22270
Flute O Forno Galego
36 u / 90 g / 6x13 / 30-40' Thaw
190-210° / 1' Oven / 26 cm



64091
Classic Bread O Forno Galego
30 u / 280 g / 5x8 / 50-60' Thaw
190-210° / 15-20' Oven / 36,5 cm



65108
Demi-Classic O Forno Galego
40 u / 145 g / 4x8 / 50-60' Thaw
190-210° / 8-210' Oven / 24 cm



O Forno Galego Sandwiches

66316
Loaf O Forno Galego
60 u / 120 g / 4x8 / 30-40' Thaw
190-210° / 12-15' Oven / 22 cm



65141
Tetiña O Forno Galego
85 u / 65 g / 6x7 / 20-30' Thaw
190-210° / 10-12' Oven / 10 cm



55190
Mini Loaf O Forno Galego
60 u / 40 g / 6x13 / 15-20' Thaw
190-210° / 1' Oven / 10 cm



60440
Baked Loaf O Forno Galego
26 u / 100 g / 6x11 / 30-40' Thaw
190-210° / 1' Oven / 24 cm



67678
Loaf O Forno Galego (Pre-cut)
26 u / 100 g / 6x11 / 30-40' Thaw
190-210° / 1' Oven / 22 cm



68831
Petit Pain O Forno Galego
40 u / 70 g / 6x11 / 30-40' Thaw
190-210° / 1' Oven / 16,5 cm





Traditional Bread

The best way to grow is by knowing how to adapt every day. And this way of meeting challenges is what has allowed us to develop our traditional bread, with new recipes, new flavours, and with new interpretations of our age-old quality.

A traditional bread
with a modern look

Rustic Bread

22091

Large Rustic Baguette

20 u / 395 g / 4x7 / 15-20' Thaw

180-200º / 15-20' Oven / 55,5 cm



23760

Iberian Baguette

20 u / 395 g / 4x7 / 15-20' Thaw

180-200º / 15-20' Oven / 55,5 cm



66900

7 Cut Rustic Bread

28 u / 310 g / 4x7 / 20-30' Thaw

180-190º / 15-20' Oven / 55 cm



65050

7 Sliced Loaf

32 u / 275 g / 4x7 / 20-30' Thaw

180-200º / 15-20' Oven / 55 cm



24770

Baker's Baguette

34 u / 250 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm



22265

Medium Rustic Baguette

32 u / 215 g / 4x7 / 15-20' Thaw

185-190º / 13-18' Oven / 54 cm



23290

Large Provenzal Bread

26 u / 290 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm



00035

Round Bread

30 u / 250 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm



27110

Provenzal Bread

34 u / 240 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm



20240

Toscany Loaf

34 u / 240 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm

Sourdough



24060

Piedmont Baguette

28 u / 250 g / 4x7 / 20-30' Thaw

180-190º / 13-18' Oven / 54 cm



66931

Tahona Baguette

32 u / 250 g / 4x7 / 15-20' Thaw

190-210º / 15-20' Oven / 54 cm

Sourdough



20610

Country Rustic Baguette

16 u / 415 g / 4x7 / 20-25' Thaw

180-220º / 15-20' Oven / 53 cm

Sourdough



60120

Dehesa Baguette

20 u / 300 g / 4x7 / 15-20' Thaw

180-190º / 15-20' Oven / 50 cm

Sourdough / 100% Natural



62751

Olives Demi Baguette

40 u / 150 g / 4x9 / 15-20' Thaw

180-190º / 10-12' Oven / 50 cm

Sourdough / Source of Fiber



62731

Traditional Demi Baguette

40 u / 150 g / 4x9 / 15-20' Thaw

180-190º / 15-20' Oven / 50 cm

Sourdough



80630

Sourdough Loaf

24 u / 270 g / 6x6 / 15-20' Thaw

190-210º / 15-20' Oven / 45,5 cm

Sourdough



22614

Baker's French Loaf

25 u / 270 g / 6x6 / 15-20' Thaw

190-210º / 15-20' Oven / 43 cm



69966

SH Homestead Loaf

16 u / 280 g / 6X6 / 30' Thaw

190º-200º / 10-15' Oven / 47 c

Source of Fiber



68443

Saint Ines Baguette

16 u / 350 g / 6X6 / 30' Thaw

190-200º / 10-15' Oven / 47 cm



47600

Water Loaf

20 u / 280 g / 6x6 // 15-20' Thaw

185-190º / 10-11' Oven / 44 cm



26360

Arlequin Loaf

23 u / 285 g / 6x6 / 15-20' Thaw

180-190º / 15-20' Oven / 38 cm



69712

Cantabrian Loaf

66994

Cantabrian Loaf

20 u / 270 g / 6x6 / 30-45' Thaw 180-200º | 10-15' Oven / 38,5 cm

Sourdough / Vegan / 100% Natural Olive Oil



68712

Homestead Sourdough Demi-Baguette

50 u / 115 g / 6x6 / 30-45' Thaw

200º / 8-10' Oven / 25 cm

Source of Fiber



68630

Large Andalusian Bread

30 u / 315 g / 4x8 / 12-15' Thaw

195º / 12-15' Oven / 50 cm



68630

Large Andalusian Bread

30 u / 315 g / 4x8 / 12-15' Thaw

195º / 12-15' Oven / 50 cm



26310

Medium FlatBread

25 u / 115 g / 8x8 / 20-30' Thaw

180-190º / 8-10' Oven / 15 cm

Sourdough / Olive Oil



65348

Llonguet

60u / 95 g / 6x7 / 20-30' Thaw

190-210º Oven / 12-15 / 16,5 cm



Ciabattas

27771
XL Family Ciabatta
30 u / 300 g / 4x7 / 25-35' Thaw
180-190° / 18-25' Oven / **33 cm**



37631
XL Sandwich Ciabatta
44 u / 170 g / 4x9 / 15-20' Thaw
180-190° / 12-15' Oven / **28 cm**
Olive Oil / Source of Fiber



10056
Sandwich Ciabatta
50 u / 140 g / 4x8 / 15-20' Thaw
185-190° / 14-16' Oven / **20 cm**



27934
Traditional Ciabatta
22 u / 400 g / 4x7 / 20' Thaw
190° / 20' Oven / **33 cm**



27623
Family Ciabatta
34 u / 220 g / 4x7 / 25-35' Thaw
180-190° / 18-25' Oven / **26 cm**



21711
Raisin & Nut Ciabatta
22 u / 375 g / 4x8 / 15-20' Thaw
180-190° / 10-12' Oven / **30 cm**
Source of Fiber



27950
Sandwich Ciabatta
44 u / 150 g / 4x9 / 15-20' Thaw
180-190° / 12-16' Oven / **25 cm**



44480
6 Cereal Ciabatta
22 u / 375 g / 4x8 / 25-35' Thaw
180-190° / 15-20' Oven / **30 cm**



30900
Cereals Ciabatta
65 u / 95 g / 4x7 / 15-20' Thaw
185-190° / 16-18' Oven / **12,5 cm**



00053
Demi Ciabatta
80 u / 90 g / 4x7 / 15-20' Thaw
180-195° / 12-15' Oven / **12,5 cm**



00054
Petit Pain Ciabatta
140 u / 60 g / 4x7 / 14-15' Thaw
180-200° / 10-15' Oven / **8,5cm**



White Baguettes

24650
Baguette Plus
36 u / 250 g / 4x7 / 15-20' Thaw
180-190° / 15-20' Oven / **55 cm**



63340
Soft Baguette
36 u / 250 g / 4x7 / 15-20' Thaw
180-190° / 15-20' Oven / **55 cm**



61770
Spanish Baguette
24 u / 325 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **50,5 cm**



10012
Big Loaf
24 u / 325 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **50,5 cm**



60111
100% Natural Baguette
32 u / 348 g / 4x7 / 15-20' Thaw
180-190° / 18-20' Oven / **52 cm**
100% Natural



27533
Parisienne
22 u / 348 g / 4x7 / 15-20' Thaw
180-190° / 18-20' Oven / **52 cm**



27274
French Loaf
26 u / 270 g / 6x6 / 20-30' Thaw
190-200° / 15-20' Oven / **45 cm**



60520
Restaurant Baguette
26 u / 270 g / 6x6 / 20-30' Thaw
190-200° / 15-20' Oven / **45 cm**



TR

Cereal Bread

69926
100% Wholegrain
8 u / 1150 g / 4x6 / 21,9 cm



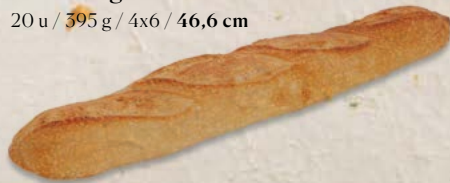
69924
Spelt & Quinoa Country Loaf
7 u / 975 g / 4x6 / 22,6 cm



61924
Corn Bread
9u / 980 g / 4x6 / 20 cm



67597
Taller Baguette
20 u / 395 g / 4x6 / 46,6 cm



64772
Cereal Baguette
22 u / 280 g / 4x7 / 46 cm



67367
Beer Cereal Loaf
6 u / 450 g / 4x14 / 20 cm



67374
Cereal Rye Loaf
6u / 450 g / 4x14 / 20,5 cm



67366
Cereal Loaf
6 u / 470 g / 4x14 / 22,4 cm



67368
Payes Cereal Loaf Bread
6 u / 450 g / 4x14 / 28,5 cm



67598
Kalamata Country Loaf
6 u / 905 g / 4x6 / 31,8 cm



67596
Raisins&Walnuts Country Loaf
7 u / 905 g / 4x6 / 31,8 cm



67369
Kalamata Cereal Loaf
6 u / 450 g / 4x14 / 28,5 cm



69923
Multigrain Loaf
6 u / 975 g / 4x6 / 22,6 cm





Healthy Bread

Since the very beginning, we have believed that making our products in the most natural way would be an advantage. This has allowed us to continue making advances in formulating recipes that are rich in grains and seeds, with a high fibre content, and to be more effective when it comes to finding solutions that make life easier for people seeking a more balanced diet.

Taking care of yourself
is not a passing fad

PS

Integrals and Cereals

10032

Wheat-Bran Baguette

36 u / 250 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **52,5 cm**



67333

Wholemeal Baguette

36 u / 235 g / 4x7 / 20-25' Thaw
180-190° / 16-18' Oven / **51 cm**
Source of Fiber
Reduced Salt



67832

Seeds Baguette

67833
Seeds Baguette (Bag Included)
37 u / 250 g / 4x7 / 20-25' Thaw
180-200° / 20-25' Oven / **54 cm**



64481

6 Cereals Bread

32 u / 250 g / 4x7 / 20-25' Thaw
180-200° / 15-20' Oven / **27,5 cm**



27562

Cereal Baguette

37 u / 235 g / 4x7 / 15-20' Thaw
180-190° / 16-18' Oven / **51 cm**
Source of Fiber / Reduced Salt



22730

Multiseed Flute

25 u / 160 g / 4x14 / 20-30' Thaw
180-190° / 12-15' Oven / **50 cm**
Sourdough / Source of Fiber
Reduced Salt



46551

Big Cereal Loaf

26 u / 275 g / 6x6 / 20-25' Thaw
180-200° / 20-25' Oven / **45 cm**



27861

Kornspitz

30 u / 240 g / 4x7 / 20-30' Thaw
180-200° / 20-25' Oven / **27 cm**
Sourdough / High Fibre / Reduced Salt



65045

Spelt Frikorn

10 u / 300 g / 4x15 / 20-30' Thaw
170-180° / 22-28' Oven / **24 cm**
Sourdough / Source of Fiber / Vegan



65065

Rye Frikorn

10 u / 275 g / 4x15 / 20-30' Thaw
170-180° / 20-30' Oven / **22,5 cm**
Reduced Salt



65035

Rustic Frikorn with Pumpkin Seeds

10 u / 330 g / 4x15 / 20-30' Thaw
170-180° / 22-28' Oven / **22,5 cm**
Sourdough / Source of Fiber



65075

Multicereal Frikorn

10 u / 330 g / 4x15 / 20-30' Thaw
170-180° / 22-28' Oven / **22,5 cm**
Sourdough / Source of Fiber



PS

Health



67203

Health Omega-3

55 u / 115 g / 4x8 / 15-20' Thaw
180-190° / 15-20' Oven / **25 cm**
Source of Fiber
Reduced Salt



Burger Buns



Buns for the perfect
hamburger

Hamburgers have clearly broken out of their former category to take their place among the most prized gourmet products. Ranges of breads like ours play a very important role, as the basis, the starting point, for more innovative creations, balanced flavours and contrasting textures. The perfect complement.

PB Classics

65932
Soft Burger Midi
80 u / 55 g / 4x14
50' Thaw / **9,5 cm**
Mantequilla



65933
Soft Burger Plus
60 u / 92 g / 4x14
50' Thaw / **11,5 cm**
Mantequilla



69442
Burger Soft
69443
Burger Soft (Precut)
24 u / 92 g / 4x14
20-25' Thaw / **11,8 cm**



65934
Seeds Aldeana Burger
60 u / 92 g / 4x14
50' Thaw / **11,5 cm**
Source of Fiber / Mantequilla



25130
Country Hamburger Roll (Precut)
60 u / 80 g / 4x14
30-50' Thaw / **12 cm**
Clean Label / Vegan
Olive Oil



69812
Country Sesame Hamburger Roll
60 u / 85 g / 4x14
30-50' Thaw / **12 cm**
Clean Label / 100% Natural
Vegan Source of Fiber
Olive Oil



69813
Sesame Hamburger Roll (Precut)
60 u / 85 g / 4x14
40-60' Thaw / **12,5 cm**
Clean Label / Vegan
Olive Oil / Source of Fiber



69814
Malt Bugarbun
60 u / 85 g / 4x14
40-60' Thaw / **12,5 cm**
Clean Label / Vegan
Olive Oil
Source of Fiber



69732
Burger Tender
80 u / 60 g / 4x14
20-30' Thaw / **9,5 cm**
Source of Fiber / Mantequilla



PB Rustic Buns

23790
Rustic Burger Bun
55 u / 110 g / 6x11 / 20' Thaw
190-210° / 20-25' Oven / **12,5 cm**
Vegan



60450
Burger 1959 O Forno Galego
22 u / 100 g / 6x11 / 20-25' Thaw
190-210° / 1' Oven / **12,7 cm**



PB Mini Burger

28020
Mini Sesame Hamburger Roll
120 u / 22 g / 4x14 / 30-50' Thaw
-° / -' Oven / **6,5 cm**
Vegan / Olive Oil
Source of Fiber



28031
Mini Cereal Burger
120 u / 25 g / 4x14 / 30-50' Thaw
-° / -' Oven / **6,5 cm**
Vegan / Olive Oil
Source of Fiber



64050
Mini Hamburger Roll
180 u / 22 g / 4x12 / 5-10 Thaw
-° / -' Oven / **6,5 cm**
Vegan





Focaccias & Paninis

The widest range of Focaccias and Paninis made with olive oil de Focaccias y Paninis and different ingredients which enhance their flavor and give a special, distinct personality. Thanks to the decorations and toppings, we create a very attractive image which will lead to your success with these, the best sandwiches.

Italian inspiration
in all the formats,
flavors and toppings
in our range.

Pan Focaccias



28870
Provenzal Focaccia
(Precut)
Tomato and oregano
40 u / 105 g / 8x7 / 10' Thaw
185° / 2' Oven / **12 cm**
Vegan / Olive Oil



28850
Italian Focaccia
(Precut)
Chives and oregano
40 u / 105 g / 8x7 / 15-20' Thaw
180-190° / 2' Oven / **12 cm**
Vegan



21451
Roman Focaccia
Green pepper, oregano and black olives
40 u / 105 g / 8x7 / 15-20' Thaw
180-190° / 2' Oven / **12 cm**
Vegan / Olive Oil / Source of Fiber



21441
Mediterranean Focaccia
Salt and oil
40 u / 105 g / 8x7 / 15-20' Thaw
180-190° / 2' Oven / **12 cm**
Vegan / Olive Oil

Pan Paninis



28820
Panini Sesame Black & White
Black & White Sesame
30 u / 100 g / 8x8 / 5-7' Thaw
180-190° / 5-7' Oven / **17,5 cm**
Vegan



66350
Oat Panino
Sunflower seeds, salt and oat flakes
60 u / 100 g / 4x8 / 25-30' Thaw
180-190° / 2' Oven / **11 cm**
Clean Label / Vegan / Source of Fiber



28880
Classic Panini
(Precut)
Oregano and black olives
30 u / 95 g / 8x8 / 15-20' Thaw
180-190° / 2' Oven / **17,5 cm**
Vegan / Olive Oil



28810
Aegean Panini
(Precut)
Oregano and black olives
30 u / 95 g / 8x8 / 25-30' Thaw
180-190° / 2' Oven / **17,5 cm**
Vegan / Olive Oil / High Fibre



Sandwich Bread

A rediscovery of the softness and sponginess of an authentic loaf bread. Made with our natural yeast, we pay attention to even the smallest detail to achieve a fine crust and the perfect porosity and freshness that a bread of this type requires.

We conceive of every slice as the perfect base for breaking the mould.

Let yourself be carried away by the delicacy and fluffiness

Molde Classic

67230
**Frisandwich
(20 slices + 2)**
8 u / 800 g / 6x8
300' Thaw / **28 cm**
Vegan



69660
**Frisandwich
for Toast (slices + 2)**
8 u / 800 g / 6x8
300' Thaw / **28 cm**
Vegan



67850
**Sliced
Farmer Bread**
90 u / 65 g / 4x9
15-20' Thaw / **20 cm**
Vegan



68742
**White Sandwich
Bread**
6 u / 400 g / 4x14
90' Thaw / **18,5x10 cm**
Sourdough



64564
**Country Bread
(Precut)**
4 u / 1,51 kg / 4x7
90' Thaw / **38x22 cm**
Clean label / Sourdough
Vegan



63497
**White Bread
(Precut)**
6 u / 940 g / 4x14
60' Thaw / **28 cm**
Clean label / 100% Natural
Butter



60221
**Tramezzino
(4 bags of 10 u)**
40 u / 980 g / 7x9
60' Thaw / **46 cm**



Molde Cereals

60850
**Wheat Bran
Frisandwich**
8 u / 800 g / 6x8
300' Thaw / **28 cm**
Vegan / Source of Fiber



62356
**White Cereal
Seeds Bread (Sliced)**
8 u / 595 g / 8x9
60' Thaw / **28 cm**



68743
**High Protein
Sandwich Bread**
6 u / 390 g / 4x14
85-90' Thaw / **18,5 x 10 cm**
Clean Label
Sourdough / Vegan



68744
**3 Spelt
Sandwich Bread**
6u / 400 g / 4x14
85-90' Thaw / **18,5 x 10 cm**
Clean Label
Sourdough / Vegan



68741
**Cereal&Seeds
Sandwich Bread**
6 u / 390 g / 4x14
85-90' Thaw / **18,5 x 10 cm**
Clean Label
Sourdough / Vegan



64541
**Countryside
Seed & Cereals**
5 u / 1,6 kg / 4x7
90' Thaw / **38x22 cm**
Clean Label / Sourdough
Olive Oil



Molde Sweet



67750
Brioche Bread
10 u / 330 g / 4x14
90' Thaw / **18,5x10 cm**
Sourdough / Butter

Pan

Specialties

67240
Long Vienna Roll
50 u / 110 g / 4x8 / 15-20' Thaw
180-190° / 8-10' Oven / **26 cm**
Vegan



66145
Potato Dinner Roll
60 u / 95 g / 4x7 / 20-30' Thaw
185-195° / 10' Oven / **10 cm**
Vegan



65080
English Muffin
48 u / 63 g / 7x12
20-30' Thaw / **9,5 cm**



68900
Bao Bread
30 u / 41 g / 8x14
20-30' Thaw / **9,5 cm**



64150
Hot Dog Roll
76 u / 95 g / 4x7
20-25' Thaw / **20,5 cm**
Vegan



63335
Andalucian Round Bread
80 u / 55 g / 4x14
30' Thaw / **8,2 cm**
Vegan / Olive Oil



60731
Mickey Mouse Roll
50 u / 65 g / 8x8 / 20-30' Thaw
200-220° / 5-8' Oven / **8,5 cm**
Sourdough / Vegan



67108
Round Nordic Bread
16 u / 45 g / 4x14
20-30' Thaw / **16 cm**
Vegan



Pan

Rock&Roll



66160
Rock & Roll
6 placas 8u / 73 g/u / 4x14
50' Thaw / 180-190°
1' Oven / **17 cm**

66165
Mini Rock & Roll
6 placas 18u / 27,5 g/placa / 4x14
50' Thaw / 180-190°
1' Oven / **8,5 cm**

V format:
make a lengthwise cut in the top
part and fill it through the center.



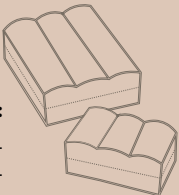
Classic:
You'll need a whole one
cut down the middle.



Square:
You'll need two whole units positioned
together at the middle. First cut them
in half crosswise to get two squares.
Later, cut them in half.



Trio:
You'll need three units.
Then cut them in half.





Foodservice Bread

We are fully prepared to help by offering our best service to hotel, restaurant and cafeteria professionals. With fast and effective custom solutions and formats. So that people who will never renounce a freshly baked product will have an excellent bread-baking workshop 24 hours a day.

Ideal for hotels,
restaurants and coffee shops

Dinner Rolls

22542
Piccolo Sandwich
70 u / 75 g / 4x9
20-30' Thaw / 180°
12-15' Oven / **19 cm**
Vegan / Sourdough



65340
Soft Bread Roll
95 u / 65 g / 4x8
15-20' Thaw / 180-190°
12-15' Oven / **14 cm**
Vegan



87150
Nordico Bread
120 u / 70 g / 4x7
20-30' Thaw / 180-190°
12-15' Oven / **16 cm**



21620
Mini Provenzal Flute
1,6 Kg / 40 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **15 cm**
Vegan



27321
Gourmet
84 u / 100 g / 4x7
15-20' Thaw / 180-190°
12-14' Oven / **18,5 cm**



27360
Wholewheat Petit Pain
100 u / 65 g / 6x7
15-20' Thaw / 180-190°
10-12' Oven / **15 cm**
Source of Fiber



26321
Mediterranean Small Roll
90 u / 40 g / 8x7
20-30' Thaw / 180-190°
12-15' Oven / **11 cm**
Vegan



21631
Mini Cereal Flute
2,2 Kg / 40 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **15 cm**
Vegan / Sourdough
Source of Fiber



22061
Wholemeal Gourmet
45 u / 85 g / 8x7
15-20' Thaw / 180-190°
19-12' Oven / **18 cm**
Source of Fiber



27301
Petit Pain
90 u / 65 g / 6x7
15-20' Thaw / 180-190°
10-12' Oven / **15 cm**



67330
Teff Mini Nordic
120 u / 70 g / 4x7
20-30' Thaw / 170-190°
11-14' Oven / **16 cm**
Vegan



22781
Rustic Mini Ficelle
80 u / 75 g / 4x9
15-20' Thaw / 180-190°
10-12' Oven / **25 cm**
Sourdough / Vegan



63710
Dehesa Petit Pain
100 u / 60 g / 4x7
15-20' Thaw / 190-210°
15-20' Oven / **15,5 cm**
Vegan / Sourdough
Clean label / 100% Natural



40028
Petit Pain
76 u / 55 g / 8x7
16' Thaw / 180-190°
10-12' Oven / **15 cm**



67530
Oat Mini Nordic
120 u / 70 g / 4x7
20-30' Thaw / 170-190°
11-14' Oven / **16 cm**
Vegan / Source of Fiber



27600
Mini Ficelle 3 Cereales
60 u / 52 g / 8x9
15-20' Thaw / 180-190°
10-12' Oven / **16,5 cm**
Source of Fiber



65810
Rustic Dinner Roll
50 u / 70 g / 8x8
20-30' Thaw / 180-190°
10-12' Oven / **15 cm**
Vegan



63410
Bread Triangle
1,8 Kg / 60 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **9x12,5 cm**
Sourdough / Vegan



27641
Catering Ciabatta
85 u / 65 g / 4x9
15-20' Thaw / 180-190°
10-12' Oven / **12 cm**
Vegan



63555
Buckwheat & Rye Diamond Loaf
100 u / 75 g / 4x8
20-30' Thaw / 180-190°
10-12' Oven / **16x6 cm**
Sourdough / 100% Natural
Source of Fiber / Vegan



63090
Kornspitz Triangle
1,95 Kg / 65 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **9x12,5 cm**
Vegan / Sourdough
High Fibre



27520
Kaiser Roll
80 u / 70 g / 6x7
20-30' Thaw / 180-190°
8-10' Oven / **10 cm**



22341
Mini Hazelnut & Linseed Diamon
1,9 Kg / 50 g / 8x14 /
15-20' Thaw / 180-190°
10-12' Oven / **12,8 cm**
Sourdough / Source of Fiber / Vegan



27513
Farmer Roll
70 u / 90 g / 6x7
15-20' Thaw / 180-190°
12-14' Oven / **10 cm**



29120
Rye Bread Roll
100 u / 85 g / 4x7
15-20' Thaw / 180-190°
10-12' Oven / **10 cm**
Vegan



Thaw and Serve

64040
Soft Bread Bun
48 u / 50 g / 6x7
35-40' Thaw / **8,7 cm**
Vegan



69452
Baked Petit Pain
140 u / 55 g / 4x7
35-40' Desc / **10 cm**
Vegan



Minis

25825
Dinner Roll
4 Kg / 50 g / 8x8 / 20-30' Thaw
180-190º / 10-12' Oven / **12,5 cm**
Vegan



24640
Mini Diamond Bread
1,8 Kg / 30 g / 8x14 / 20-30' Thaw
180-190º / 12-15' Oven / **10 cm**
Sourdough / Vegan



27310
Small Roll
100 u / 35 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Vegan



27370
Small Wholemeal Roll
100 u / 35 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Vegan / Source of Fiber



27470
3 Cereal Small Roll
100 u / 35 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Source of Fiber



67761
Garlic Bread
100 u / 28 g / 8x8 / 15-20' Thaw
180-190º / 12-15' Oven / **8,5 cm**



27340
Small Kaiser Roll
140 u / 44 g / 6x7 / 20' Thaw
180-190º / 6-8' Oven / **8,5 cm**



27900
White Roll
100 u / 42 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **7,6 cm**



28590
Sunflower Seed Roll
80 u / 37 g / 8x9 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Source of Fiber



28570
Spice Roll
80 u / 37 g / 8x9 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Vegan



47470
5 Cereals Mini Bread
100 u / 35 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **9 cm**
Vegan



22650
Walnut & Apricot Tapas Bread
1,80 Kg / 40 g / 8x14 / 20-30' Thaw
180-190º / 10-12' Oven / **7,5 cm**
Sourdough / Vegan



21671
Olive Tapas Bread
2,4 Kg / 40 g / 8x14 / 20-30' Thaw
180-190º / 10-12' Oven / **7 cm**
Sourdough / Vegan / Olive Oil / Source of Fiber



27420
Raisin & Walnut Roll
100 u / 42 g / 8x8 / 15-20' Thaw
180-190º / 10-12' Oven / **7 cm**
Vegan



81229
Bijoux
125 u / 55 g / 6x13 / 20-30' Thaw
190-210º / 20-30' Oven / **8 cm**
Olive Oil



81245
Bijoux Integral
132 u / 60 g / 4x8 / 20' Thaw
190-210º / 1-2' Oven / **8,5 cm**
Vegan / Olive Oil High Fibre



27651
Small Ciabatta
80 u / 47 g / 8x8 / 15-20' Thaw
180-190º / 9-12' Oven / **7 cm**
Vegan



22401
Mini Tapas Ciabatta
2,21 Kg / 17 g / 8x14 / 15-20' Thaw
180-190º / 8-10' Oven / **5 cm**
Sourdough / Vegan



Assortment

67820
Assorted Dinner Rolls
100 u / 44 g / 6x7 / 15-20' Thaw / 180-190º / 10-12' Oven



62700
Premium Assortment
100 u / 50 g / 6x7 / 20-30' Thaw / 180-190º / 10-12' Oven
Mini Beer Flute, Mini Hazelnut & Linseed Diamon, Walnut & Apricot and Olive



22800
Gourmet Assortment
100 u / 50 g / 6x7 / 20-30' Thaw / 180-190º / 10-12' Oven
Mini Provenzal Flute, Mini Cereal Flute, Mini Hazelnut & Linseed Diamon and Rustic Dinner Roll
Vegan



42150
Assorted Kaiser Rolls
75 u / 44 g / 6x7 / 15-20' Thaw / 180-190º / 6-8' Oven



43150
Catering Assortment
100 u / 35 g / 7x6 / 15-20' Thaw / 180-190º / 10-12' Oven



Molletes



20480
Mollete
60482
Mollete*
60-70 u / 90 g / 6x7
20-25' Desc. / 12,5 cm



28480
Kornspitz Mollete
60 u / 93 g / 6x7
20-25' Desc. / 11 cm



21480
Bran Mollete
60 u / 90 g / 6x7
20-25' Desc. / 12,5 cm
Vegano



69725
Protein Mollete
60 u / 90 g / 6x7 / 30-40' Desc.
170-180º / 22-28' Horno / 13 cm
Fuente de Fibra / Fuente de Proteínas



21771
Mollete Mini
75 u / 65 g / 6x7
15-20' Desc. / 10,5 cm
Vegano

Demi-Baguettes

20680
Piedmont Demi Baguete Plus
38 u / 175 g / 4x7 / 20-25' Thaw
180-190º / 20-25' Oven / **31 cm**
Vegan



27293
Demi Baguette
76 u / 122 g / 4x7 / 20' Thaw
190º / 16' Oven / **27,5 cm**
Vegan



27453
3 Cereals Demi Baguette
74 u / 120 g / 4x7 / 20-25' Thaw
180-190º / 20-25' Oven / **26,5 cm**
Source of Fiber
Reduced Salt



24050
Piedmont Rye Demi Baguette
52 u / 115 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **25,5 cm**
Vegan



62545
Cantabrian Loaf
45 u / 145 g / 4x8 / 30-40' Desc
190-210º / 5' Oven / **23 cm**
Vegan / 100% Natural
Olive Oil



25781
Rustic Demi Baguette
50 u / 155 g / 4x7 / 15-20' Thaw
180-200º / 15-20' Oven / **28 cm**
Vegan / No Lactose



64540
Soft Demi Baguette
66 u / 122 g / 4x7 / 15-20' Thaw
180-190º / 12-15' Oven / **27,5 cm**
Vegan



27124
Demi Provenzal Baguette
65 u / 120 g / 4x7 / 20-25' Thaw
180-190º / 15-20' Oven / **28 cm**
Vegan / No Lactose



40022
Sandwich
65 u / 120 g / 4x7 / 15-20' Desc.
190-210º / 15-20' Horno / **27,5 cm**



22780
Rustic Mini Ficelle
50 u / 75 g / 8x8 / 15' Thaw
180º / 10' Oven / **25 cm**



24045
Piedmont Demi Baguette
52 u / 115 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **27 cm**
Vegan / No Lactose / Sourdough



27353
Demi Baguette Wheat Bran
74 u / 120 g / 4x7 / 20-25' Thaw
180-190º / 20-25' Oven / **26,5 cm**
Vegan / High Fibre
Reduced Salt



60125
Dehesa Demi Baguette
50 u / 120 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **26 cm**
Vegan



27591
Large Demi Baguette
48 u / 180 g / 4x7 / 15-20' Thaw
180-190º / 14-16' Oven / **26 cm**
Vegan



40024
Mini Loaf
80 u / 90 g / 4x7 / 10-15' Thaw
180-190º / 10-15' Oven / **20 cm**



10024
Mini Loaf
42 u / 90 g / 8x7 / 15-20' Thaw
190-210º / 10-15' Oven / **20 cm**



42190
Mini Olives Flute
45 u / 60 g / 8x14 / 20-30' Thaw
180-190º / 10-12' Oven / **12,5 cm**
Sourdough



10041
5 Cereal Demi Baguette
35 u / 125 g / 8x7 / 15-20' Thaw
180-200º / 15-20' Oven / **20 cm**
Source of Fiber



22285
Seeds Sandwich
60 u / 145 g / 4x7 / 20-25' Thaw
180-200º / 20-25' Oven / **26 cm**
Vegan / Source of Fiber
Sourdough



42800
Multicereal Mini Flute
80 u / 80 g / 4x9 / 20-30' Thaw
180-190º / 10-15' Oven / **25 cm**
Sourdough / No Lactose



67125
Buckwheat Ficelle
80 u / 80 g / 4x9 / 15-20' Thaw
180-190º / 10-12' Oven / **25 cm**



67155
Semiwholegrain Ficelle
80 u / 75 g / 4x9 / 180-190º
10-12' Oven / **25 cm**



00049
Cereals Supreme Demi Baguette
80 u / 90 g / 4x7 / 10-15' Thaw
190-210º / 10-15' Oven / **19 cm**
Vegan



Thaw and Serve

64670
Demi Baguette
76 u / 110 g / 4x7 / 10-15' Thaw
180-190º / 2' Oven / **27 cm**
Vegan



60440
Bakef Loaf
O Forno Galego
26 u / 100 g / 6x11 / 30-40' Thaw
190-210º / 1' Oven / **24 cm**





Sweet pastries

Exquisite, easy, authentic,
varied and with high
nutritional value. These are some
of the ingredients we use
when making pastries
that awaken the senses,
with a total commitment
to ever-healthier food but
determined, at the same time,
to not renounce flavour
at the best moments of the day.

Sweet Pastries / 62

Viennoiserie Sophie	64
Viennoiserie Caprice	68
Petit Doré	72
Sélection d'Or	73

Croissants / 74

For Proofing	76
For Baking	80
Thaw and Serve	81

Puff Pastry / 82

For Proofing	84
For Baking	85
Thaw and Serve	85

Ensaimadas / 86

For Proofing	88
For Baking	89
Thaw and Serve	89

Danish Pastry / 90

For Proofing	90
For Baking	90
Løven	91

Puff Pastry / 92

For Baking	92
------------	----

Muffins / 94

Muffins and Delicakes	96
Les Tûlipes	98

Specialties / 100

Specialties	101
Cookies	101
Escribà	102
Le Brió	103

Saudade / 104

Pastel de Nata	105
Croissants	105

Dots / 106

Original Dots®	108
Classic Dots®	108
Rainbow Dots®	109
Square Dots®	109
Prime Dots®	109
Brioche Dots®	109
Decorated Dots®	110
Filled Dots®	111
BerliDots®	112
LongDots®	113
CroDots® / MiniDots®	114
PopDots®	115

Bollería Salada / 116

Savory Croissants for Proofing	118
Savory Croissants for Baking	119
Puff Pastry for Baking	120
Danish Pastry for Baking	122
Quiches	123
Empanadas	124



LET YOURSELF BE CARRIED AWAY BY TIME, TEMPTATION AND FLAVOUR

Strong wheats from different regions
to obtain the best flours. A higher butter content,
with butter imported from northern Europe.

An exclusive process that combines
time, ingredients, temperature and passion.

DOUBLE POINTAGE: SLOW/ COLD/ LONG

SLOW

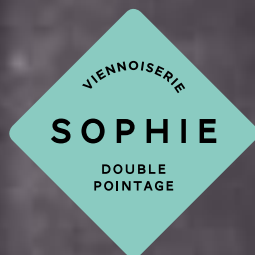
Slow kneading, resting and proofing
to fuse flakiness with flavour.

COLD

Cooling at a low temperature to attain a unique
structure and honeycomb crumb.

LONG

Hours and hours of time and dedication
to create the best croissant.



Range SOPHIE

Let yourself be carried away by the time taken,
the taste and temptation.

Time: the essential ingredient, the most precious
and the most laborious, needing up to 6 hours of work.

The taste: Hard wheats to make the best flour,
plus butter from the north of Europe, free-range eggs,
milk and a suggestion of caramel.

Temptation: The perfect balance in the only double
pointage range on the market, achieved with passion,
magic and love.



SLOW /

Slow kneading, resting
and proofing to fuse
flakiness with flavour.

COLD /

Cooling at a low
temperature to attain
a unique and structure
and honeycomb crumb.

LONG /

Hours and hours of time
and dedication
to create the best
croissant.

61685
Sophie Croissant
50 u / 70 g / 8x9 / 30' Thaw
165-180° / 18' Oven / 13 cm
Elaborado con Mantequilla - 26%



24430
Large Caprice Paris Croissant
80 u / 90 g / 8x5 / 20-30' Thaw
160-180° / 15-18' Oven / 15,5 cm



68211 - 69212*
Paris Croissant
60 u - 125 u* / 60 g / 8x9 / 20-30' Thaw
160-180° / 15-18' Oven / 14,5 cm
Clean Label



67450
Sophie Curved Croissant
50 u / 75 g / 8x9 / 30-35' Thaw
160° / 17-18' Oven / 17 cm



67575
Cereals Curved Croissant
38 u / 95 g / 8x9 / 20-30' Thaw
160-180° / 15-18' Oven / 10 cm
Made with Butter / No Artificial
Colorants / Sin Conservantes

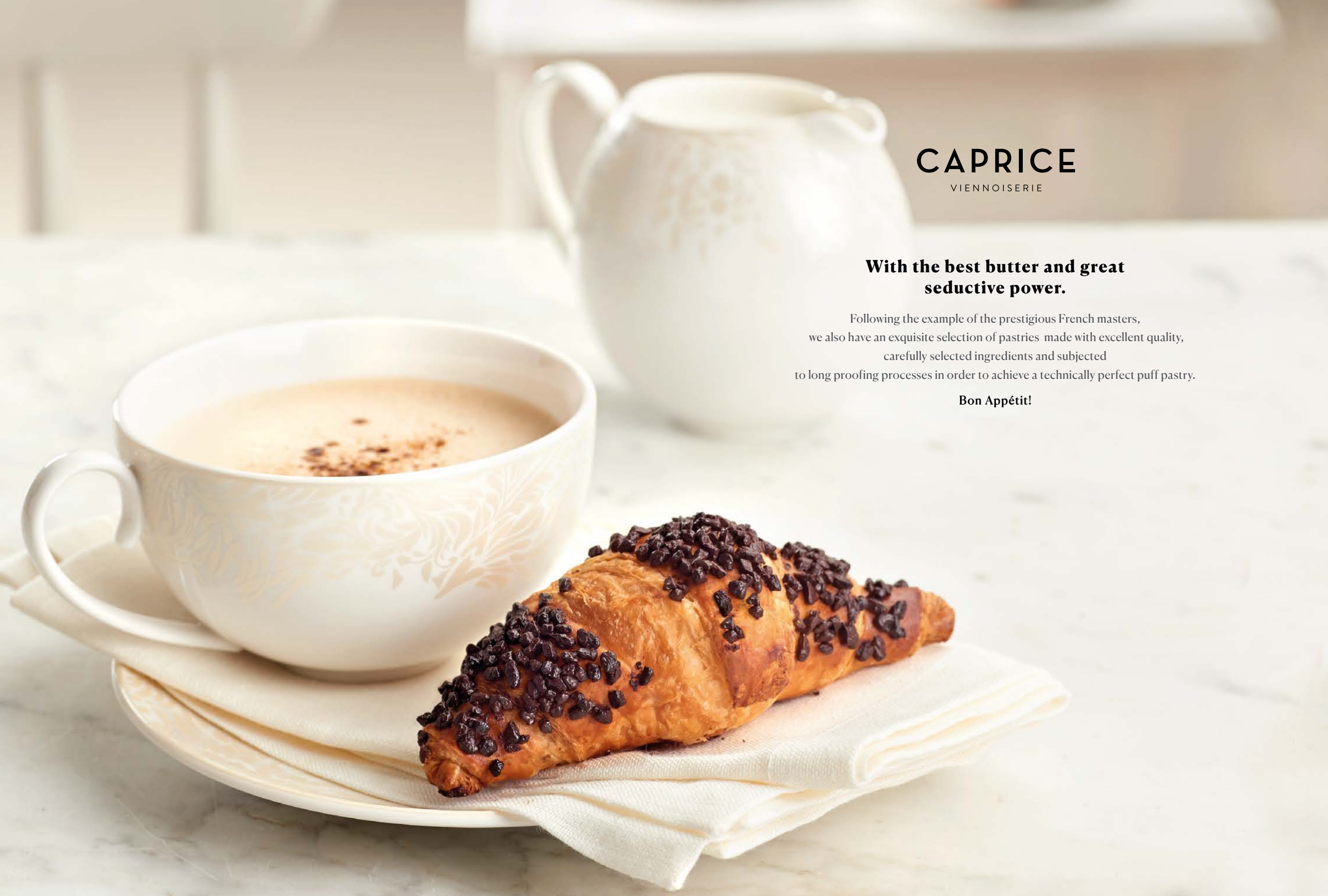


60335
Sophie Pain Aux Raisins
50 u / 110 g / 8x9 / 20' Thaw
170° / 16' Oven / 10,5 cm
Elaborado con Mantequilla - 14%



64172
Pain Choc Sophie
52 u / 90 g / 8x9 / 30-45' Thaw
165-170° / 17-19' Oven / 7,5 cm



A high-quality photograph of a breakfast setting. In the foreground, a white ceramic cup filled with a light brown coffee, topped with a dusting of brown powder, sits on a matching saucer. Beside the cup, a golden-brown croissant is generously topped with dark chocolate chips and rests on a folded white napkin. In the background, a white ceramic pitcher is visible, and the entire scene is set on a light-colored, textured surface, possibly a marble table. The lighting is soft and warm, creating a cozy atmosphere.

CAPRICE

VIENNOISERIE

**With the best butter and great
seductive power.**

Following the example of the prestigious French masters,
we also have an exquisite selection of pastries made with excellent quality,
carefully selected ingredients and subjected
to long proofing processes in order to achieve a technically perfect puff pastry.

Bon Appétit!

BD

Viennoiserie Caprice

67211
PARIS CROISSANT
50 U / 60 G / 8X9 / 30-45' DESC
170-175' / 14-15' OVEN / **12 CM**
CLEAN LABEL / 100% NATURAL



29231
CAPRICE PARIS CROISSANT
125 U / 60 G / 8X5 / 20-30' THAW
160-180' / 15-18' OVEN / **14,5 CM**
CLEAN LABEL / 100% NATURAL



64471
CAPRICE MIDI PARIS CROISS
100 U / 45 G / 8X9 / 20-30' THAW
170-180' / 12-15' OVEN / **11,5 CM**



22690
CAPRICE PAILLE
55 U / 90 G / 8X14
15-25' THAW / 180-190'
25-30' OVEN / **20,5 CM**



60131
**CAPRICE PAIN
AUX RAISINS**
40 U / 100 G / 8X10
10-15' THAW / 170-180'
15-17' OVEN / **11 CM**



23721
**PARIS MINI
MULTICEREAL
CROISSANT**
140 U / 25 G / 8X12
20-30' THAW / 165-175'
12-15' OVEN / **9 CM**



22133
**MINI PARIS
CROISSANT**
140 U / 25 G / 8X12
20-30' THAW / 170-180'
12-15' OVEN / **9 CM**



22180
**CAPRICE MULTICEREAL
CROISSANT**
55 U / 80 G / 8X9 / 20-30' THAW
170-180' / 18-20' OVEN / **14,5 CM**
CLEAN LABEL / 100% NATURAL



61765
**CEREAL & CHOCO
CROISSANT**
48 U / 90 G / 8X9 / 15-40' THAW
160-170' / 14-17' OVEN / **14,5 CM**



23710
**CAPRICE LARGE
PARIS CHOCOLATE**
48 U / 90 G / 8X9 / 20-30' THAW
160-180' / 14-18' OVEN / **14,5 CM**



22010
DARK PLAIT
44 U / 127 G / 8X12
15-30' THAW / 160-180'
15-18' OVEN / **13 CM**



62015
**CAPRICE CUSTARD
PLAIT**
44 U / 123 G / 8X12
20' THAW / 170'
17' OVEN / **13 CM**



29131
**CAPRICE MINI
CHOCOLATE
CROISSANT**
160 U / 25 G / 8X12
20-30' THAW / 175-180'
12-15' OVEN / **8 CM**



61581
**MINI PAIN
AU CHOCOLAT**
150 U / 30 G / 8X9
20-30' THAW / 165-175'
14-16' OVEN / **7 CM**



61105
**CAPRICE HAZELNUT
CROISSANT**
48 U / 90 G / 8X9 / 20-30' THAW
170-180' / 15-20' OVEN / **14,5 CM**



22080
**CAPRICE PARIS
CHOCOLATE CROISS**
60 U / 70 G / 8X9 / 20-30' THAW
170-180' / 15-20' OVEN / **13 CM**



60230
**NOCILLA CAPRICE
CROISSANT**
60 U / 70 G / 8X9 / 20-30' THAW
170-180' / 12-15' OVEN / **13 CM**
135 SIGN AND 30 WRAPPERS INSIDE THE BOX!



69981
**CAPRICE
TORSADE**
50 U / 90 G / 8X10
20' THAW / 165-170'
16' OVEN / **17,5 CM**



68749
**PAIN CHOC
CACAO BICOLOR**
54 U / 85 G / 8X9
20' THAW / 170'
17' OVEN / **10 CM**



21791
**CAPRICE SMALL
PAIN RAISIN**
150 U / 30 G / 8X12
20-30' THAW / 170-180'
12-15' OVEN / **6 CM**



21800
**CAPRICE MINI
TORSADE**
100 U / 28 G / 8X12
20' THAW / 165-170'
13' OVEN / **10 CM**



61185
**CUSTARD CROISSANT
CAPRICE**
48 U / 90 G / 8X9 / 20-30' THAW
165-175' / 15-17' OVEN / **13,5 CM**



60165
**CHOCO BICOLOR
CROISSANT**
36 U / 90 G / 8X12 / 20-30' THAW
165-170' / 17-22' OVEN / **17 CM**



60155
**RASPBERRY BICOLOR
CROISSANT**
36 U / 90 G / 8X12 / 20-30' THAW
165-170' / 17-22' OVEN / **17 CM**



64170
**PAIN
AU CHOCOLAT**
50 U / 80 G / 8X9
20-30' THAW / 170-180'
18-20' OVEN / **9,4 CM**



22175
**CAPRICE PAIN
AU CHOCOLAT**
80 U / 70 G / 8X9
20-30' THAW / 170-180'
18-20' OVEN / **8 CM**



61580 **MINI CAPRICE ASSORTMENT**
200 U / 25-30 G / 8X9 / 5' THAW / 180' / 8-10' OVEN



Petit Doré

SELECCIÓN

CRUNCHY MOUTHFULS FOR THE ASKING.

Los Crunchy mouthfuls for the asking. The small details also matter. And they are easier to pop in the mouth. That's why we have a wide selection of irresistible puff pastry snacks for your establishment, all made with butter, in different formats and with attractive fillings that are always noticed.

SMALL IS BEAUTIFUL.



41920
Butter Mini Apple Tart
50 u / 70 g / 8x14 / 20-30' Thaw
180-190° / 25-30' Oven / **9,5 cm**



40170
Caprice Mini Chocolate Flute
88 u / 45 g / 8x17 / 20-30' Thaw
170-180° / 12-15' Oven / **12 cm**



43510
Palmerita de Cereales Petit Doré
7,2 kg / 30 g / 8x14 / 20-30' Thaw
180-190° / 18' Oven / **8 cm**



41950
Small Butter Palmier
5 kg / 18 g / 8x14 / 10-15' Thaw
180-190° / 10-15' Oven / **2,1 cm**



61961
Petit Doré Mini Delight
110 u / 45 g / 8x9 / 20-30' Thaw
170-180° / 12-15' Oven / **6,6 cm**



67440
Delight Selection d'Or
42 u / 104 g / 8x9 / 15-20' Thaw
165-175° / 12-16' Oven / **13 cm**
Vegan



67420
Margarine Croissant Selection d'Or
64 u / 75 g / 8x8 / 20-30' Thaw
165-175° / 17-19' Oven / **14,5 cm**



67460
Cocoa Croissant Selection d'Or
48 u / 90 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14,5 cm**



67421
Moon Mini Croissant Selection d'Or
92 u / 40 g / 8x9 / 20' Thaw
170° / 14' Oven / **10 cm**



67220
Cinnamon Roll Selection Or
48 u / 87 g / 8x12 / 10' Thaw
190° / 18' Oven / **12 cm**



67430
Multigrain Croissant Selection d'Or
56 u / 80 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14,5 cm**



67410
Mini Croissant Selection d'Or
200 u / 25 g / 8x9 / 15-20' Thaw
165-170° / 12-15' Oven / **9 cm**
Vegan



Sélection D'OR

Exclusive margarine, dressed for success.

Little by little, with patience and attention to every detail in their preparation. That's how we make products in the Sélection d'Or range. A combination of the finest ingredients and the most exquisite margarine, with a delicious buttery aroma, and long proofing times. Time becomes a luxury ingredient that gives us golden, flaky finishes that melts in the mouth.





Croissants

We all know the seductive power of a flaky “half moon”, and that makes it one of the most precious and exclusive items in any display case. That’s why we dedicate so much effort to ensuring that every one of the croissants we make always has undeniable quality,

Irresistible and surprising
croissants, always.

Croissants
For Baking

25031
**Maxi
Croissant**
84 u / 95 g / 8x9 / 20-30' Thaw
1,45-2 h Proof / 180-190°
14-16' Oven / **10 cm**



25101
**Big Margarine
Croissant**
84 u / 85 g / 8x9 / 20-30' Thaw
1,45-2 h Proof / 180-190°
14-16' Oven / **10 cm**



27231
**XL Margarine
Croissant**
64 u / 110 g / 8x9 / 20-30' Thaw
1,45-2 h Proof / 180-190°
14-16' Oven / **10,5 cm**



30235
**XL Margarine
Croissant**
90 u / 85 g / 8x8
90-120' Proof / 180-190°
12-15' Oven / **10 cm**
Vegano



30236
**XL Margarine
Croissant**
84 u / 95 g / 8x8
90-120' Proof / 180-190°
12-15' Oven / **10cm**



40334
**Large Magno
Croissant**
64 u / 125 g / 8x9
105-120' Thaw / 180-190°
12-15' Oven / **10 cm**



25011
**Artisan
Croissant**
84 u / 85 g / 8x9
20-30' Thaw / 1,45-2 h Proof
180-190°/ 14-16' Oven / **10 cm**



25001
**Classic
Croissant**
106 u / 70 g / 8x9
20-30' Thaw / 1,45-2 h Proof
180-190°/ 14-16' Oven/ **8 cm**



30230
**XL Artisan
Croissant**
90 u / 85 g / 8x8
90-120' Proof / 180-190°
12-15' Oven / **10 cm**



40211
**Big Straight
Croissant**
116u / 88 g / 8x9
90-120' h Proof / 180-190°
12-15' Oven / **14 cm**



62126
**Sacramento
Croissant**
140 u / 45 g / 8x12
20-30' Thaw / 170°
16' Oven / **16,5 cm**



00140
**Big Chocolate
Croissant**
54 u / 110 g / 8x12
90-120' Proof / 180-190°
12-15' Oven / **15 cm**
Vegano



25050
**Chocolate
Croissant**
100 u / 85 g / 8x9
20-30' Thaw / 1,15-1,20 h Proof
180° / 12-15' Oven / **12,4 cm**



00225
**Triangle
Croissant Dough**
126 u / 85 g / 8x9
90-120' Proof / 180-190°
12-15' Oven / **14 cm**
Vegano

25310
XL Croissant
100 u / 110 g / 8x8
20-30' Thaw / 1,30-2 h Proof
180-190° / 14-16' Oven / **16,5 cm**
Vegano



00120
**Horeca
Croissant**
11 kg / 43 g / 8x9
65-75' Thaw / 180-190°
12-15' Oven / **9 cm**



30246
**Chocolate
Croissant (112u)**
112 u / 90 g / 8x9
300' Proof / 180-190°
12-15' Oven / **12 cm**



81506
**Chocolate Bar
Croissant**
120 u / 85 g / 8x7
20-30' Thaw / 180°
16' Oven / **12,5 cm**



00108
**Butter
Mini Croissant**
6,5 kg / 25 g / 8x12
30-60' Thaw / 180-190°
12-15' Oven / **6,6 cm**



25041
**Small Margarine
Croissant**
12 kg / 22 g / 8x9
10-15' Thaw / 180-190°
14-16' Oven / **6,5 cm**



42710
**Small Artisan
Butter Croissant**
4,2 kg / 25 g / 8x17
30-45' Thaw / 180-190°
12-15' Oven / **6,6 cm**



42160
**Small White
Chocolate Croissant**
6,49 kg / 30 g / 8x12
30-60' Thaw / 180-190°
12-15' Oven / **7,2 cm**



25371
**Small Custard
Croissant**
6 kg / 33 g / 8x14
30' Thaw / 180-190°
13-14' Oven / **7,5 cm**



00106
Mini Croissant
11,5 kg / 25 g / 8x9
30-60' Thaw / 180-190°
12-15' Oven / **7,6 cm**



00104
Microcroissant
6,5 kg / 15 g / 8x12
30-60' Thaw / 180-190°
12-15' Oven / **6,5 cm**
Vegano



30265
**Mini Classic
Margarine Croissant**
6 kg / 25 g / 8x12
30-60' Thaw / 180-190°
12-15' Oven / **6,7 cm**



40118
**Mini Chocolate
Butter Croissant**
260 u / 25 g / 8x12
20-30' Thaw / 165-175°
12-15' Oven



25182
**Dark
Mini Nibbles**
6,5 kg / 29 g / 8x12
10-15' Thaw / 1,05-1,15h Proof
180-190° / 12-14' Oven / **7,2 cm**



00105
**Margarine
Mini Croissant**
12 kg / 22 g / 8x9
30-60' Thaw / 180-190°
12-15' Oven / **6,5 cm**
Vegano



25170
**Classic Mini
Croissant**
8 kg / 25 g / 8x8
10-15' Thaw / 180-190°
12-14' Oven / **6 cm**



25132
**Baby
Chocolate Croissant**
5 kg / 13 g / 8x16
30' Thaw / 180-190°
13-14' Oven / **3,6 cm**



Croissants

For Baking

60741
**Butter
Super Croissant**
34 u / 95 g / 8x9
20-30' Thaw / 160-180°
15-18' Oven / **11 cm**



69271
**Super Margarine
Croissant**
34 u / 95 g / 8x9
20-30' Thaw / 160-180°
15-20' Oven / **11,5 cm**



62135
**Sacramento
Croissant**
75 u / 46 g / 8x12
30' Thaw / 170°
15' Oven / **15,5 cm**



00525
**Catering
Croissant**
80 u / 45 g / 8x9
15-20' Thaw / 170-180°
15-20' Oven / **11,5 cm**



65081
**Butter
Croissant**
46 u / 70 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **10 cm**
Butter / No Artificial Colors
No Preservatives



69261
**Lard Super
Croissant**
34 u / 95 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **11,5 cm**



29253
**Catering
Croissant**
160 u / 45 g / 8x5
15-30' Thaw / 160-180°
15-20' Oven / **11 cm**



69281
**Choco
Croissant**
40 u / 100 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **11,8 cm**



69272
**Margarine
Classic Croissant**
46 u / 70 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **10 cm**



69221
**Lard Classic
Croissant**
60 u / 70 g / 8x9
15-30' Thaw / 160-180°
15-17' Oven / **10,2 cm**



00522
**Straight
Croissant**
100 u / 70 g / 8x5
15-30' Thaw / 160-180°
15-20' Oven / **16 cm**



65090
**Midi Dark
Croissant**
90 u / 55 g / 8x12
20-30' Thaw / 165-175°
15-18' Oven / **12 cm**



69545
**Croissant
Pepitas Choco**
44 u / 100 g / 8x9
40' Thaw / 165°
16' Oven / **14,5 cm**
Butter / No Artificial Colors
No Artificial Flavors
No Preservatives



62035
**Dark Cereal
Mini Croissant**
112 u / 25 g / 8x12
30' Thaw / 170°
15' Oven / **8 cm**
Butter / No Preservatives



63650
**Small Margarine
Croissant**
200 u / 25 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **9 cm**



25131
**Baby
Hand Made**
4 kg / 11,5 g / 8x16
30' Thaw / 180-190°
13-14' Oven / **4,6 cm**



25390
**Baby
Margarine**
5 kg / 11 g / 8x12
15-20' Thaw / 180-190°
12-14' Oven / **5,5 cm**



Thaw and Serve

61690
**Butter
Croissant**
22 u / 70 g / 8x9
30' Thaw / **13 cm**



61695
**Paris
Croissant T&S**
21 u / 52 g / 8x9
20-30' Thaw / **19,5 cm**
Clean Label



62660
**Midi
Croissant T&S**
32 u / 38 g / 8x12
30' Thaw / **14 cm**
Vegan



61895
**Dark Mini
Croissant T&S**
80 u / 37 g / 8x8
30-40' Thaw / **11 cm**



61885
**Custard Mini
Croissant T&S**
80 u / 37 g / 8x8
30-40' Thaw / **11 cm**



65095
**White Choc
Croissant**
27 u / 67 g / 8x8
30' Thaw / **16 cm**





Puff-Pastry

Puff-pastries are one of these creations that awaken all of the senses. They are pleasing to the eyes and ears, delicious to the taste and, you get one in your hands, you can't let it go.

So no establishment can be without them. Also, puff-pastries open up a world of possibilities

**A crunchy essential
that sounds like success.**

Puff-Pastry

For Proofing

26630
Large Choc Delight
75 u / 135 g / 8x11
20-30' Thaw / 1,15-1,30h Proof
180-190°/ 16-18' Oven / **18 cm**
Vegano



00354
Dark Delight
100 u / 110 g / 8x9 / 90-120' Proof
180-190°/ 12-15' Oven / **14 cm**
Vegano



50362
Custard Magno Delight
74 u / 140 g / 8x9 / 90' Proof
180-190° / 12-15' Oven / **15,2 cm**



30351
Big Custard Delight
98 u / 102 g / 8x9 / 20-30' Thaw
1,20-1,40h Proof / 180-190°
12-15' Oven / **12 cm**



26271
Chocolate Delight
114 u / 97 g / 8x9 / 20-30' Thaw
1,20-1,40h Proof / 180-190°
12-15' Oven / **12 cm**
Vegano, Margarina



10358
Double Choc Delight
80 u / 125 g / 8x9
90-120' Proof / 180-190°
12-15' Oven / **12 cm**



00305
Mini Choc Delights
333 u / 9,5 g / 8x15 / 20-40' Proof
180-190° / 12-15' Oven / **5 cm**



26640
Large Cystard Delight
75 u / 145 g / 8x10
20-30' Thaw/ 1,15-1,30h Proof
180-190°/ 16-18' Oven / **18 cm**



30352
Custard Delight
88 u / 120 g / 8x9 / 90' Proof
180-190° / 12-15' Oven / **15 cm**



50364
Dark Magno Dellight
84 u / 130 g / 8x9 / 90' Proof
180-190° / 12-15' Oven / **15 cm**



00300
Mini Custard Delights
333 u / 15 g / 8x15 / 20-40' Proof
180-190° / 12-15' Oven / **5 cm**



Puff-Pastry

For Baking

69342
Dark Super Delight
40 u / 120 g / 8x9
Thaw 15-30' / 180-190°
16' Oven / **15,7 cm**



69311
Decorated Choco Delight
56 u / 103 g / 8x9
20' Thaw / 170°
16' Oven / **15cm**



69312
Dark Delight
50 u / 100 g / 8x9
15-30' Thaw / 180-190°
15-20' Oven / **15 cm**



89211
Nocilla Delight
56 u / 100 g / 8x9
20-30' Thaw / 180-190°
12-15' Oven / **15 cm**



69351
XL Cream Delight
40 u / 120 g / 8x9
15-30' Thaw / 180-190°
15-20' Oven / **15,7 cm**



69301
Decorated Custard Delight
56 u / 103 g / 8x9
20' Thaw / 170°
16' Oven / **15 cm**



69302
Cream Delight
50 u / 100 g / 8x9
15-30' Thaw / 180-190°
15-20' Oven / **15 cm**



66200 **Custard Mini Nibbles**
66220 **Dark Mini Nibbles**
5 kg/ 17 g / 8x14 / 20-30' Thaw
180-190° / 12-14' Oven / **6 cm**



69321 **Cream Mini Delight**
69333 **Dark Mini Delight**
130 u / 45 g / 8x9 / 15-30' Thaw
160-190° / 15-20' Oven / **6,7 cm**



Cone

For Proofing

65320
Cocoa Cone
90 u / 117 g / 8x9
20-30' Thaw / 1,45-2h Proof
180-190°/ 12-15' Oven / **16 cm**
Vegano



00128
Mini Custard Cone
150 u / 40 g / 8x12
20-40' Thaw / 140-180' Proof
180-190°/ 12-15' Oven / **7,5 cm**



00127
Mini Dark Cone
150 u / 40 g / 8x12
20-40' Thaw / 140-180' Proof
180-190° / 12-15' Oven / **7,5 cm**
Vegano



Puff-Pastry

Ready

68890
Dark Delight
20 u / 100 g / 8x12 / 60' Thaw / **15 cm**



Thaw and Serve



**A spiral with
infinite flavour.**

Ensaimadas

Times may change.
But the flavour and sponginess
of your first ensaimada endures.
That's what we want to achieve.
And that's why we're working
on perfecting a range of ensaimadas
inspired by their authentic memory.
That one we never forget.
Changing whatever needs to be
changed.
We will continue adapting.

Ensaïmadas

For Proofing

61401
Big Ensaïmada
90 u / 100 g / 8x9
15-20' Thaw / 90-120' Proof
180-190° / 10-12' Oven / **10,5 cm**



40400
Ensaïmada
80 u / 105 g / 8x9
180-190° / 10-12' Oven
10,5 cm



69430
Small Ensaïmada
7,02 kg / 18 g / 8x12
30' Thaw / 45-60' Proof / 185°
10-12' Oven / **5cm**



60451
Small Ensaïmada
10 kg / 43 g / 8x9
30' Thaw / 90' Proof / 170-180°
10-12' Oven / **6,5 cm**



40450
Mini Ensaïmada
10 kg / 36 g / 8x9
60-90' Proof / 170-180°
10-12' Oven / **6,5 cm**



26041
Small Custard
5 kg / 45 g / 8x14
30' Thaw / 2 h Proof / 180-190°
9-10' Oven / **5,8 cm**



26051
Small Cocoa Ensaïmada
5 kg / 45 g / 8x14
30' Thaw / 2 h Proof / 180-190°
9-10' Oven / **5,8 cm**



10455
Mini Sweet Pumkin Ensaïmada
9,5 kg / 50 g / 8x9
180-200' Proof / 170-180°
10-12' Oven / **5,8 cm**



10460
Mini Custard Ensaïmada
9,5 kg / 50 g / 8x9
180-200' Proof / 170-180°
10-12' Oven / **5,8 cm**



10465
Small Cocoa Ensaïmada
9,5 kg / 50 g / 8x9
180-200' Proof / 170-180°
10-12' Oven / **5,8 cm**



10494
Custard Filled Pastry Sticks
7,5 kg / 50 g / 8x12
30-40' Proof / 170-180°
10-12' Oven / **23 cm**



00492
Choco Filled Stick
8 kg / 50 g / 8x12
30-40' Proof / 170-180°
10-12' Oven / **23 cm**



60496
Stick Shaped Pastry
10 kg / 35 g / 8x9
60-90' Proof / 170-180°
12-15' Oven / **14,5 cm**



61496
Big Farton
100u / 100 g / 8x9
60-90' Proof / 170-180°
12-15' Oven / **28 cm**



10420
Custard Catalan Cake
60 u / 120 g / 8x9
90-120' Proof / 180°
10-12' Oven / **12 cm**



Ensaïmadas

For Baking

29361
Preproofed Ensaïmada
32 u / 100 g / 8x9/
20-30' Thaw / 160-180°
15-20' Oven / **12,5 cm**



69371
Mini Ensaïmada
80 u / 45 g / 8x9
20-30' Thaw / 160-180°
15-20' Oven / **8,5 cm**



Thaw and Serve

Ensaïmadas Ready

60990
Ensaïmada
16 u / 87 g / 8x12
60' Thaw / **14,5 cm**



24630
Mini Ensaïmada
45 u / 34 g / 8x12
60' Thaw / **10 cm**



Danish Pastry

For Proofing

40107
Dark Triangle
35 u / 130 g / 8x12
30-40' Thaw / 180-190°
15-20' Oven / **15 cm**
Margarine



60060
Muji
36 u / 135 g / 8x14
185°/17-18' Oven
11,2 cm



Danish Pastry

For Baking

65970
Cocoa Danish Stick
7 kg / 70 g / 8x14
15-20' Thaw / 180-190°
12-14' Oven / 26 / **26,5 cm**



65921
Custard Danish Stick
7 kg / 70 g / 8x14
15-20' Thaw / 180-190°
12-14' Oven / 26 / **26,5 cm**



LØVEN

/ Authentic Danish Pastry /

FIKA. Enjoy the small things

In harmony with the idea of 'Lagom', the secret of Swedish happiness, Scandinavian artisans create perfect cakes under the premise "not too much, not too little, just the right balance". In Sweden, FIKA* is a tradition which means getting together to have a cup of coffee and a piece of cake.

It's much more than just a break;
it's part of a lifestyle,
a legitimate excuse to share and enjoy
moments in life with something sweet.



00570
Dark Plait
58 u / 125 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **14,5 cm**



10285
Bretzel
72 u / 90 g / 8x9
180-190° / 15-20' Oven
13 cm



20820
Bretzel Stick
100 u / 62 g / 8x12
1-1,30h Proof / 180-190°
15-20' Oven / **17 cm**



25731
Pain aux Raisins
50 u / 115 g / 8x12
20-30' Thaw / 1,30-1,45h Proof
180-190°/16-20' Oven / **9,3 cm**
Margarine



40572
Apple & Custard Plait
58 u / 125 g / 8x9
160-180° / 15-20' Oven / **14,5 cm**



20280
Custard & Almond Bretzel
32 u / 149 g / 8x12
180-190° / 15-20' Oven
13,8 cm



66910
Praline Lattice
54 u / 100 g / 8x16
20-30' Thaw / 180-190°
15-20' Oven / **18 cm**



10282
Pain aux Raisins & Nuts
60 u / 130 g / 8x12
180-190°/12-15' Oven / **9 cm**
Margarine



69411
Maple & Pecan Plait
54 u / 90 g / 8x12
15-20' Thaw / 170-180°
14-16' Oven / **11 cm**



22530
Chocolate Bretzel
32 u / 149 g / 8 x 11
180-190° / 15-20' Oven
14 cm



43690
Mini Bretzel
67 u / 45 g / 8x17
30' Thaw / 180-190°
8-12' Oven / **8 cm**



65741
Small Pain aux Raisins
180 u / 30 g / 8x14
30' Thaw / 30-45' Proof
180-190°/14-16' Oven / **5,7 cm**
Margarine



Puff-Pastry

For Baking

59790
Custard Puff Pastry
10 u / 630 g / 8x14
20-30' Thaw / 180-190°
20-25' Oven / **37,5 cm**



69795
Cocoa Puff Pastry
10 u / 600 g / 8x14
20-30' Thaw / 180-185°
20-25' Oven / **37,5 cm**



45220
XL Cocoa Plus Puff Pastru
45 u / 190 g / 8x12
20-30' Thaw / 180-190°
20-25' Oven / **28 cm**



28260
XL Cocoa Plus Puff Pastru
50 u / 175 g / 8x12
20-30' Thaw / 180-190°
20-25' Oven / **26 cm**



28250
XL Cust Plus Puff Pastry
45 u / 180 g / 8x12
20-30' Thaw / 180-190°
20-25' Oven / **26 cm**



28270
XL Sweet Pumpkin Puff Pastry
45 u / 180 g / 8x12
20-30' Thaw / 180-190°
20-25' Oven / **26 cm**



25251
Chocolate Puff Pastry
75 u / 107 g / 8x12
20-30' Thaw / 180-190°
18-20' Oven / **17,5 cm**



25281
Custard Puff Pastry
75 u / 107 g / 8x12
20-30' Thaw / 180-190°
18-20' Oven / **17,5 cm**



25291
Sweet Pumpkin Puff Pastry
75 u / 107 g / 8x12
20-30' Thaw / 180-190°
25-30' Oven / **17,5 cm**



65450
Apple Pocket
70 u / 110 g / 8x9
30-40' Thaw / 170-180°
12-17' Oven / **12 cm**
Mantequilla



40220
Big Puff Pastry
54 u / 130 g / 8x12
25-30' Thaw / 180-190°
15-20' Oven / **14 cm**
Vegano



66340
Cheesecake Roulette
58 u / 90 g / 8x12
20-30' Thaw / 175-185°
12-15' Oven / **10,5 cm**



85310
Butter Palmier
90 u / 90 g / 8x9
20-30' Thaw / 180-190°
25-30' Oven / **20 cm**



26822
King Size Palmier
60 u / 135 g / 8x9
20-30' Thaw / 180-190°
20-25' Oven / **20,5 cm**
Vegano



63880
Andalucian Palmier
50 u / 160 g / 8x14
60' Thaw / 190°
21' Oven / **16 cm**
Margarina / Vegano



25360
Palmier
90 u / 100 g / 8x9
20-30' Thaw / 180-190°
25-30' Oven / **20,5 cm**
Vegano



40604
King Size Palmier
75u / 120 g / 8x8
20-30' Thaw / 170-180°
15-20' Oven / **20,5 cm**
Vegano



25440
Apple Tart
48 u / 170 g / 4x13
20-30' Thaw / 180-190°
25-30' Oven / **18 cm**



60515
Big Cocoa Flute
38 u / 120 g
8x17/ 10' Thaw / 170-175°
15-17' Oven / **15 cm**
Vegano



60169
Square Custar Fripon
38 u / 120 g / 8x17
10' Thaw / 170-175°
15-17' Oven / **15 cm**
Vegano



65453
Apple Turnover
36 u / 120 g / 8x12
30' Thaw / 180°
28' Oven / **22 cm**



66090
Small Palmier
5 kg/ 18 g / 8x14
20-30' Thaw / 180-190°
15-20' Oven
Margarina / Vegano



62050
Roll Palmier
216 u / 25 g / 16x9
30' Thaw / 180°
8-12' Oven/ **5,5 cm**



00627
Dark Caprice
4 kg / 25 g / 8x17
15-20' Thaw / 180-190°
12-15' Oven / **7 cm**



49510
Chocolate Half Moon
2,6 kg/ 40 g / 8x17
30-40' Thaw / 170-180°
12-17' Oven / **7 cm**



43200
Puff Pastry Torsade
4,5 kg/ 20 g / 8x14
30-60' Thaw / 180°
20' Oven



63490
MiniSweet PuffPastry Assortment
6,84 kg (180 u aprox.)/ 38 g/ 8x9
20-30'Thaw / 180-190
12-16' Oven / **5 cm**
Custard, cocoa and raspberry fillings





Muffins and Delicakes



Muffins / Delicakes

21430
**Cranberry
& Yoghurt Muffin**
24 u / 82 g / 8x14
30-45' Thaw / **8 cm**



21560
**Choc Chip
Muffin**
24 u / 82 g / 8x14
30-45' Thaw / **8 cm**



21570
**Double Choc
Muffins**
24 u / 82 g / 8x14
30-45' Thaw / **8 cm**



24130
**Two Colour
Muffin** 24 u / 85 g / 8x14
40-45' Thaw / **8 cm**



62335
Vegan Muffin
20 u / 90 g / 8x17
30-40' Thaw / **8 cm**
Vegano



21490
**Double Choc &
Strawberry Jam**
2,2 kg / 28 g / 8x17
25-30' Thaw / **5 cm**



21500
**Apple & Custard
Mini Muffin**
2,2 kg / 28 g / 8x17
25-30' Thaw / **5 cm**



64430
**Apple
Delicake**
24 u / 110 g / 8x14
30-45' Thaw / **8,5 cm**



Madalenas

67250
Cocoa Artisan Muffin
15 u / 115 g / 8x16
45' Thaw / **7,5 cm**
Olive Oil / No preservatives
No Artifical Colors
No Artifical Flavors



66680
**Artisan Blueberry
Muffin**
15 u / 100 g / 8x16
45' Thaw / **8 cm**
Olive Oil / No preservatives
No Artifical Colors
No Artifical Flavors



67295
**Cranberry Artisan
Muffin**
15 u / 110 g / 8x16
45' Thaw / **7,5 cm**
Olive Oil / No preservatives
No Artifical Colors
No Artifical Flavors



64985
**Clasic Artisan
Muffin**
15 u / 100 g / 8x16
45' Thaw / **8 cm**
Olive Oil / No preservatives
No Artifical Colors
No Artifical Flavors



65100
**Fairy Cake
Tulip Muffin**
24 u / 90 g / 8x14
20-30' Thaw / **8 cm**



66110
**Choc&Banana
Flavour Flower**
24 u / 90 g / 8x14
20-30' Thaw / **8 cm**



64100
Fairy Cake
35 u / 55 g / 8x14
20-30' Thaw / **6,8 cm**



les **Tûlipes**

Les Tûlipes

62840
**Red Velvet
Tulip Muffin**
20 u / 110 g / 8x17
35-45' Thaw / **7 cm**



62150
**Cheesecake
Flavor Tulipe**
20 u / 110 g / 8x17
30-45' Thaw / **7 cm**



61980
**Caramel & Pecan
Tulip Muffin**
20 u / 110 g / 8x17
30-45' Thaw / **7 cm**



62320
**Mini Tulipes
Assortment**
46 u / 35 g / 8x14
20-35' Thaw / **5 cm**



61510
White Big Tulipe
12 u / 140 g / 8x17
Thaw 30-60' / **8 cm**



60770
**Cranberry &
Yoghurt Tulipe**
20 u / 110 g / 8x17
45' Thaw / **7,5 cm**



60172
**Nocilla
Tulip Muffin**
20 u / 100 g / 8x17
30-45' Thaw / **7 cm**



60180
**Mini Nocilla
Tulip Muffin**
46 u / 35 g / 8x14
20-30' Thaw / **5 cm**



Big Tûlipes

61500
Dark Big Tulipe
12 u / 140 g / 8x17
40-45' Thaw / **8 cm**



60930
**Extrem Choc
Tulip Muffin**
20 u / 110 g / 8x17
35-45' Thaw / **7 cm**





Specialties

We innovate in creating recipes rich in cereals and seeds, with high fiber content. And this without sacrificing quality and taste, with a view to making life easier for those who choose a more natural and balanced diet.

Because being healthier
every day is to enjoy
an advantage.

PS

Specialties

61390

Churros

150 u / 17 g / 12x7

2' Thaw / 180-200°

10' Oven / **15 cm**

5 bolsas De 50 uniDaDes

Clean Label / Vegan / No Lactose



60935

Coca de Azucar

9 u / 430 g / 4X14

40-50' Thaw / 190-210°

10-12' Oven / **51 cm**

Sourdough / Olive Oil



66245

Gofre

30 u / 90 g / 17x7

60' Thaw / **14,5 cm**



60960

Waffle

48 u / 111 g / 11x5

30' Thaw / 250°

2' Oven / **15 cm**



64432

American Pancakes

80 u / 45 g / 9x11

140° / 15' Oven / **10 cm**



PS

Cookies

61750

Cookie

24 u / 73 g / 8x20

30' Thaw / **11 cm**



63590

Dark Cookie

24 u / 75 g / 8x14

15-20' Thaw / **10 cm**



68920

Muesli Cookie

30 u / 65 g / 8x20

60' Thaw / **9 cm**

Source of Fiber / Butter



60920

Chocolate Cookie

24 u / 73 g / 8x20

30' Thaw / **11 cm**



68910

White Chocolate Cookie

30 u / 65 g / 8x20

60' Thaw / **10 cm**



071708

Mars® M&M's® Cookie

40 u / 45 g / 10x17

Thaw 60' / **4,2 cm**

Margarine / No fats



071710

Mars® M&M's® Peanut Cookie

40 u / 45 g / 10x17

Thaw 60' / **4,2 cm**

Margarine / No fats



071709

Mars® Snickers® Cookie

40 u / 45 g / 10x17

Thaw 60' / **4,2 cm**

Margarine / No fats



071707

Mars® Twix® Cookie

40 u / 45 g / 10x17

Thaw 60' / **4,2 cm**

Margarina / Sin Grasas



Escribà

Barcelona • Des de 1906

One of the benchmarks for “Made in Barcelona” pastries which since 1906 has inspired, surprised and created unique moments. A collaboration which means pure luxury for the senses for us and those who have the pleasure to try them.



Thaw and Serve

67128
Escribà Croissant
48 u / 75 g / 8x9
30-35' Thaw // 180°
17' Oven / **10 cm**
Butter / No Preservatives
No Artificial Colors



67125
Escribà Cremadet Listo
34 u / 55 g / 8x16
40-45' Thaw / **8 cm**
Butter / No Preservatives
No Artificial Colors



68125
Escribà Cremadet Choco
34 u / 55 g / 8x16
40' Thaw / **8 cm**
Butter / No Preservatives
No Artificial Colors



Le BRIÓ

With a shiny, excellent appearance, it is characterized by being light with a soft sweet taste, thanks to the addition of butter.

65481
Brioche Burger
40 u / 55 g / 4x14
20-30' Thaw / **9,4 cm**
Butter



63291
Brioche Mini Burge
96 u / 26 g / 4x14
40-50' Thaw / **6,5 cm**
Butter



60885
Bagel Brioche
60 u / 70 g / 4x8 / 20-25'
Thaw 180-190° / 1' Oven / **11 cm**
Sourdough



61420
Mini Brioche
75 u / 25 g / 8x9
20-30' Thaw / **10 cm**
Sourdough



63225
Swiss Brioche
30 u / 55 g / 8x9
15-30' Thaw / **14 cm**
Butter



65425
Swiss Brioche
32 u / 55 g / 4x14
20-30' Thaw / **14 cm**



67135
Brioche Ficelle
115 u / 50 g / 8x12
15-20' Thaw / **17 cm**
Sourdough





Saudade

65215
Pastel de Nata Caprice
60 u / 74 g / 8x17
45' Thaw / 250°
8-10' Oven / **6,9 cm**
Clean Label / Butter



45161
Pastel de Nata
104 u / 66 g / 8x9
45' Thaw / 250°
8-10' Oven / **7,3 cm**



66071
Brioche Croissant
26 u / 95 g / 4x19
60-90' Thaw / **14 cm**
Butter



61885
Custard Mini Croissant T&S
80 u / 37 g / 8x8
30-40' Thaw / **11 cm**



64820
Pastel de Nata Go
60 u / 62 g / 8x12
20-30' Thaw / 180-190°
3-5' Oven / **7,3 cm**



40890
Mini Pastel de Nata
100 u / 30 g / 8x17
20-30' Thaw / 250°
8-10' Oven / **5,5 cm**



67371
Dark Brioche Croissant
26 u / 128 g / 4x19
60-90' Thaw / **14 cm**
Butter



65095
White Choc Croissant T&S
27 u / 67 g / 8x8
30' Thaw / **16 cm**



DOTS®

AN AMAZING “MUST HAVE”

MORE COLOR IN YOUR DISPLAY CASE A WORLD OF INFINITE TASTES.

CREATIVITY IN YOUR HANDS. DELICIOUS FILLINGS.

INVITING TOPPINGS. QUICK TO PREPARE. NO SHRINKAGE.

IN ADDITION, OUR DOTS® RANGE IS THE BIGGEST ON THE MARKET
WITH MORE THAN FORTY VARIETIES. AND WE ARE EUROPEAN LEADERS
WITH 370 MILLION DOTS® UNITS SOLD PER YEAR.

EVERYBODY LIKES THEM.



DOTS® ORIGINAL

65590
LARGE GLAZED DOTS
48 U / 70 G
4X15 / 10,8 CM



31740
BIG PLAIN DONUT
48 U / 60 G / 4X15
15-20' THAW / 10,8 CM



75511 GLAZED DOTS
65511 GLAZED DOTS*
36/*72 U / 52 G / 8X15/*4X15
15-20' THAW / 9,5 CM



65520
PLAIN DOTS
72 U / 44 G / 4X15
15-20' THAW / 9,5 CM



60590
BIG DOTS SUGAR
48 U / 65 G / 4X15
15-20' THAW / 10,8 CM



65760
SUGARED DOTS
36/*72 U / 49 G / 8X15
15-20' THAW / 9,5 CM



68653
DOTS SUCRE
PALM FREE
36 U / 49 G / 8X15
20' THAW / 9,5 CM



24690
BIG DARK DOTS
48 U / 80 G / 4X15
15-20' THAW / 10,8 CM



23100
DARK DOTS
36 U / 60 G / 8X15
15-20' THAW / 9,5 CM



23090
WHITE DRIZZLE DOTS
36 U / 75 G / 8X15
15-20' THAW / 9,5 CM



53120
DARK DRIZZLE DOTS
36 U / 75 G / 8X15
15-20' THAW / 9,5 CM



DOTS® CLASSIC



61470
CLASSIC DOTS
36 U / 72 G / 8X11
20' THAW / 10 CM

DOTS® RAINBOW

61135
PURPLE WHITE DOTS
36 U / 57 G / 8X15
20' THAW / 9,5 CM



61145
YELLOW FRUTTI DOTS
36 U / 56 G / 8X15
20' THAW / 9,5 CM



60675
MARSHMALLOW
PINK DOTS
36 U / 59 G / 8X14
15-20' THAW / 9,5 CM



61175
RED COOKIES DOTS
36 U / 60 G / 8X14
20' THAW / 9,5 CM



PRIME DOTS®

65164
DOTS® CHOCO
CRUNCH
36 U / 69 G / 8X12 / 20'



65144
DOTS® COCONUT
36 U / 69 G / 8X12 / 20'



60052
SALTY CARAMEL
PRIME DOTS
36 U / 69 G / 8X11
15-20' THAW / 9,5 CM



60051
BLUEBERRY
PRIME DOTS
36 U / 74 G / 8X11
20' THAW / 9,5 CM

SQUARE DOTS®

60115
PINK SQUAREDOTS
36 U / 64 G / 8X14
15-20' THAW / 9,3 CM



DOTS® BRIOCHE

67994
DOTS BRIOCHE C
HOCO & NIBS
33 U / 57 G / 8X14
20-25' THAW / 9,8 CM
NO ARTIFICIAL COLORANTS
NO TRANS FATS



65174
DOTS® HAZELNUT
& CHOCO
36 U / 69 G / 8X12 / 20'



DOTS® DECORATED

22026
SPRINKLED DOTS
36 U / 55 G / 8X15
20" THAW / 9,5 CM



13084
TUTTI DOTS
36 U / 55 G / 8X15
15-20" THAW / 9,5 CM



67854
NUTTY DOTS
36 U / 64 G / 8X16
15-20" THAW / 9,5 CM



67856
COLOUR DOTS
36 U / 65 G / 8X15
15-20" THAW / 9,5 CM



24260
CONFETTI DOTS
36 U / 56 G / 8X15
15-20" THAW / 9,5 CM



60661
PINK DOTS
36 U / 60 G / 8X15
20" THAW / 9,5 CM



67126
COOKIES DOTS
36 U / 64 G / 8X15
15-20" THAW / 9,5 CM



64920
DOTS ON THE ROCKS
36 U / 88 G / 8X15
15-20" THAW / 9 CM



64255
FANCY DOTS
36 U / 57 G
8X14 / 15-20"



61640
DOTS MIX BOX
36 U / 52 G / 8X11
15-25" THAW / 9,5 CM



80640
MIX DOTS BOX
60 U / 55 G / 8X15
20" THAW / 9,5 CM
(5 TRAYS OF 12 U.)



DOTS® FILLED

61823
DARK DECO DOTS
36 U / 75 G / 8X16
25-30" THAW / 9,5 CM
NO PRESERVATIVES
NO TRANS FATS



61293
CUSTARD SUGARED DOTS
36 U / 70 G / 8X16
30" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO TRANS FATS



60048
DUODOTS BOMBON
36 U / 72 G / 8X15
15-20" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO TRANS FATS



64723
CREAMY STRAWBERRY DOTS
36 U / 75 G / 8X16
30" THAW / 9,5 CM



67180
RED VELVET DOTS
36 U / 74 G / 8X16
30" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES / NO TRANS FATS



67124
PINK & WHITE DOTS
36 U / 74 G / 8X16
20-25" THAW / 9,5 CM



65191
TUTTI COLOUR DOTS
36 U / 75 G / 8X16
20-25" THAW / 9,5 CM



61530
CARAMEL FLAVOUR DOTS
36 U / 73 G / 8X15
20-25" THAW / 9,5 CM
NO PRESERVATIVES
NO TRANS FATS / VEGAN



68734
SUGARED DOTS COCOA
36 U / 65 G / 8X16
30" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO TRANS FATS / VEGAN



68765
APPLE DOTS
36 U / 74 G / 8X16
30" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO TRANS FATS / VEGAN



60045
DOTS COCONUT & CACAO
36 U / 72 G / 8X15
30" THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO TRANS FATS / VEGAN



01539
TRICOLOUR DOTS
24 U / 72 G / 8X16
30" THAW / 9,3 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO TRANS FATS / VEGAN



39010
LEMON DOTS
36 U / 73 G / 8X15
30-45" THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO TRANS FATS / VEGAN



61545
DOTS MADE WITH KITKAT
36 U / 73 G / 8X16
20-30" THAW / 9,3 CM
NO PRESERVATIVES
NO TRANS FATS / VEGAN



60048
DUODOTS BOMBON
36 U / 72 G / 8X15
15-20" THAW / 9,5 CM



89624
NOCILLA® DOTS
DOUBLE INJECTION
36 U / 74 G / 8X15
40" THAW / 9,3 CM
NO PRESERVATIVES
NO TRANS FATS



BERLI DOTS®

25890
SUGARED BALL DOTS

36 U / 60 G / 8X11
20-30' THAW / 9,5 CM



22110
BOSTON CREME BALL DOTS

36 U / 94 G / 8X11
60-75' THAW / 9,2 CM



21290
DARK DECO BALL DOTS

36 U / 90 G / 8X11
60-75' THAW / 9,2 CM
INCLUDES 24 PYROTINES
AND 24 IDENTIFIERS



64190
CUSTARD&COCOA BALL DOTS

36 U / 100 G / 8X11
60-75' THAW / 9,2 CM



65880
BIG SUGARED BALL DOTS

27 U / 78 G / 8X11
20-30' THAW / 10,5 CM



22120
TRICOLOR BALL DOT

36 U / 90 G / 8X11
60-75' THAW / 9,2 CM



20290
CUSTARD DECO BALL DOTS

36 U / 90 G / 8X11
60-75' THAW / 9,2 CM
INCLUDES 24 PYROTINES
AND 24 IDENTIFIERS



65950
NOCILLA® BALL DOTS

24 U / 78 G / 8X15
45' THAW / 9,2 CM
24 SIGN & WRAPPERS
INSIDE THE BOX



35890
PLAIN BALL DOTS

36 U / 55 G / 8X11
20-30' THAW / 9,2 CM



61290
FOREST FRUITS BALLDOTS

36 U / 90 G / 8X11
60-75' THAW / 9,2 CM



11720
STRAWB JAM SUGARED BALLDOTS

36 U / 85 G / 8X10
60-75' THAW / 9,2 CM



69734
KIT KAT® BALL DOTS

36U / 87G / 8X11
45' THAW / 9,2 CM



42880
CUSTARD MINI BALL DOTS

40 U / 40 G / 8X15
45' THAW / 7 CM



42890
DARK MINI BALL DOTS

40 U / 48 G / 8X16
20-40' THAW / 7 CM



66450
CARAMEL MINI BALL DOTS

40 U / 53 G / 8X16
20-40' THAW / 7 CM



66380
COCOA HAZ MINI BALL DOTS

40 U / 51 G / 8X16
20-40' THAW / 7 CM



LONG DOTS®

62305
DARK DRIZZLE LONG DOTS

24 U / 105 G / 8X15
25-30' THAW / 16 CM



61305
CUSTARD BIG LONG DOTS

24 U / 100 G / 8X15
20-40' THAW / 16 CM



20270
DARK LONG DOTS

45 U / 70 G / 8X15
20-40' THAW / 9,8 CM



65690
MINI CUSTARD LONG DOTS

1,5 KG / 54 G / 6X22
30' THAW / 12,5 CM



62810
COCOA BIG LONG DOTS

24 U / 100 G / 8X15
20-40' THAW / 16 CM



20260
CUSTARD LONG DOTS

45 U / 55 G / 8X11
20-40' THAW / 9,5 CM



NO PALM OIL NEW CREATIONS OF THE DOTS® FAMILY.

FREE OF HYDROGENATED FATS, WITH NO PALM OIL
AND ALL THE FLAVOUR OF REGULAR DOTS®.

66975
BOMBOM BALL DOTS

32 U / 95 G / 6X12
2 H THAW / 9 CM

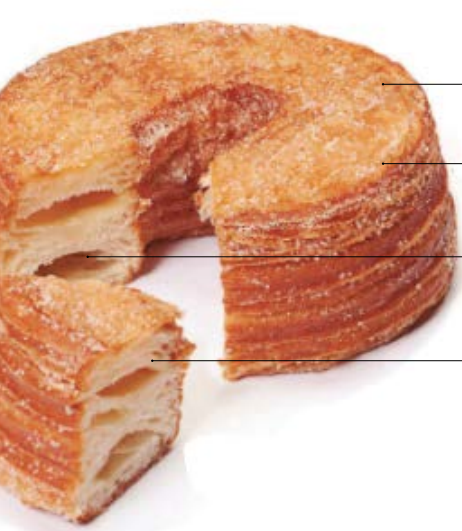


65695
CUSTARD LONG DOTS

28 U / 102 G / 9X12
2 H THAW / 15 CM



CRO DOTS®



From a French mother
and an American father

Tasty, crispy crust.
Sugar dusting

Laminated dough, as
exquisite as a croissant

Croissant on the inside,
Dots on the outside



69231
CRODOTS
24 U / 80 G / 8X15
20' THAW / 10 CM



69241
DARK CRODOTS
22 U / 95 G / 8X15
20' THAW / 9,5 CM



60530
MINI CRODOTS ASSORTMENT
57 U / 40 G / 8X11
20' THAW / 6,8 CM

MINI DOTS®

29880
CLASSIC MINIDOTS
65 U / 28 G / 8X11
15-20' THAW / 7,3 CM



29910
DARK MINIDOTS
60 U / 34 G / 8X11
15-20' THAW / 7,4 CM



60240
MINI DOTS ASSORTMENT
75 U / 28 G / 8X9
15-20' THAW / 7 CM



29920
WHITE DRIZZLE MINIDOTS
60 U / 40 G / 8X11
15-20' THAW / 7,6 CM



29930
DARK DRIZZLE MINIDOTS
60 U / 36 G / 8X11
15-20' THAW / 7,4 CM



66891
DARK PETIT DOTS
2 KG / 25 G / 8X16
10-15' THAW / 5,3 CM



49870
SUGARED MINI DOTS
75 U / 22 G / 8X11
15-20' THAW / 7 CM



POP DOTS®

64210
SUGARED POPDOTS
1,2 KG / 13 G / 8X16
20' THAW / 4,5 CM



64220
DARK POPDOTS
1,6 KG / 16 G / 8X16
20' THAW / 4,6 CM



64230
WHITE POP DOTS
2 KG / 20 G / 8X16
20' THAW / 4,5 CM



64225
BLACK POPDOTS WITH HAZELNUT
1,58 KG / 18 G / 8X16
20' THAW / 4,6 CM



64235
WHITE POPDOTS WITH CARAMEL
1,94 KG / 22 G / 8X16
20' THAW / 4,5 CM



64245
PINK POPDOTS
1,85 KG / 21 G / 8X16
20' THAW / 4,5 CM



68729
CREAM FILLED GLAZED POPDOTS
108 U / 18 G
8X15 / 20' THAW



68739
COCOA CREAM FILLES GLAZED DOTS
108 U / 18 G
8X15 / 20' THAW



65239
DOUBLE CHOC POPDOTS
88 U / 22 G
8X16 / 20' THAW



84257
POP DOTS STRAWBERRY SENSATION
88 U / 26 G / 8X16
THAW 25-30' / 4,2 CM
NO ARTIFICIAL COLORS



84258
POPDOTS TRIPLE CHOC
88 U / 23 G / 8X16
25-30' THAW / 4,6 CM



84259
POPDOTS STRACIATELLA
88 U / 26 G / 8X16
25-30' THAW / 3,7 CM



64345
CHUPA CHUPS® POPDOTS (BULK)
188U / 21 G / 8X16
15-20' THAW / 4,2 CM
NO ARTIFICIAL COLORS
NO PRESERVATIVES / NO HYDROGENATED FATS



69817
KIT KAT® POPDOTS
88 U / 22 G
8X16 / 20' THAW
NO ARTIFICIAL COLORS
NO PRESERVATIVES / NO HYDROGENATED FATS



Savoury Pastries

Putting ourselves in our customer's shoes is the best way to come up with more and more surprising combinations which meet their needs and, ultimately, make it easier for them when it comes time to choose. That's why we're becoming more and more proactive and health-oriented, and thoroughly convinced that they will not renounce flavour at the best moments of the day.

Any time can be
the right moment.

For Proofing

25201
Small Hot Dog Croissant
6 kg/ 37 g/ 8x12
40-60' Proof / 15-20' Thaw
180-190°/ 12-14' Oven / **7,3 cm**



25191
Mixed Small Croissant
6 kg/ 33 g/ 8x12
40-60' Proof / 10-15' Thaw
180-190°/ 12-14' Oven / **7,3 cm**



10276
Mini Savoury Croissants
6,3 kg/caja / 31 g/ 8x12
180-190° / 12-15' Oven / **6,5 cm**



00549
MiniDelights Assortment
9,03 kg / 16 g / 8x9 / 15-30 Thaw
180-190° / 12-15' Oven / **5 cm**
Margarine



00349
Mini Savoury Assortment
10 kg/ 15 g/ 8x9 / 15-30' Thaw
180-190° / 12-15' Oven



00345
Cheese MiniDelights
6 kg/ 15 g / 8x15 / 15-30' Thaw
180-190° / 12-15' Oven



For Baking

65841
Frankfurt Croissant
50 u / 116 g/ 8x9
20-30' Thaw / 170-180°
12-16' Oven / **12,5 cm**



60834
Big H&C Delight
36 u / 145 g/ 8x9
20-30' Thaw / 165-175°
16-20' Oven



60583
H&C Delight
45 u / 110 g/ 8x9
15-30' Thaw / 160-180°
15-20' Oven



67141
H&C Croissant
52 u / 105 g/ 8x9
20-30' Thaw / 160-180°
15-30' Oven / **12 cm**



65656
Ham&cheese Pastry
46 u / 110 g/ 8x9
15-30' Thaw / 170-180°
15-20' Oven / **10,5 cm**



65842
Mini Puff Pastry Assort
7,5 kg / 17 g / 8x11
20-30 Thaw / 180-190°
12-14' Oven / **6 cm**
Margarine



69515
Paris Cheese Croissant
50 u / 90 g/ 8x8
40-60' Thaw / 165-175°
14-17' Oven / **14,5 cm**
Butter



60836
H&C Delight
45 u / 120 g/ 8x9
20-30' Thaw / 170-180°
15-20' Oven / **13 cm**



26602
Mixed Mini Nibbles



26162
Tuna Mini Nibbles



26192
"Sobrasada" Mini Nibbles



5 kg / 17 g / 8x14
20-30' Thaw / 180-190°
12-14' Oven

Puff Pastry

For Baking

28450
Tuna Puff Pastry
56 u / 135 g / 8x12
20-30' Thaw / 170-180°
15-18' Oven / **14,5 cm**
Margarine



63210
Carbonara Pocket
30 u / 131 g / 8x17
30' Thaw / 180°
15-20' Oven / **17,5 cm**



60687
Cheese & Bacon Puff Pastry
38 u / 120 g / 8x17
15-30' Thaw / 180-190°
18-20' Oven / **14 cm**



21680
Napoli Envoltini
55 u / 135 g / 8x12
20-30' Thaw / 180-190°
12-15' Oven / **14,5 cm**
Margarine



63245
Mixed Pocket
30 u / 145 g / 8x17
15' Thaw / 180°
13-14' Oven / **16 cm**



64490
Mixed Puff Pastry
48 u / 120 g / 8x12
20-30' Thaw / 175-185°
13-17' Oven / **12 cm**



63420
Chicken Puff Pastry
52 u / 144 g / 8x12
20-30' Thaw / 170-180°
20-25' Oven / **12 cm**
Margarine



63235
Spinach & Brie Pocket
43 u / 145 g / 8x9
15' Thaw / 180°
13-14' Oven / **17 cm**



66395
Pizza Calzone
40 u / 110 g / 8x12
25-30' Thaw / 175-185°
12-17' Oven / **12 cm**



67980
Cheese Stick
40 u / 84 g / 8x17
15-20' Thaw / 180°
15' Oven / **26,5 cm**



63970
Cheese Borek
60 u / 100 g / 11x8
25' Thaw / 180°
25-30' Oven / **20 cm**
Clean Label



69650
Cheese & Bacon Flavour Mini Puff Pastry
2,6 kg / 40 g / 8x17
30-40' Thaw / 170-180°
12-17' Oven / **7 cm**



67981
Cheese & Mustard Twist
70 u / 110 g / 8x12
30' Thaw / 180-190°
15-18' Oven / **21 cm**



64070
Mini Savoury Puff Pastry Assortment
7,5kg / 25 g / 8x9
20-30' Thaw / 180-190°
12-15' Oven / **5 cm**



61410
Mini Pizza
2,6 kg / 40 g / 8x17
20-30' Thaw / 180-190°
12-15' Oven / **7 cm**



90003
Moon Tuna Empanada
64 u / 100 g / 9x9
30-35' Thaw / 180-200 °
20-25' Oven / **12 cm**



90049
Mini Empanada
157 u / 35 g / 9x9
25-30' Thaw / 180-200 °
15-20' Oven / **7,5 cm**



16726
Mixed Puff Pastry
70 u / 100 g / 8x12
10-15' Thaw / 180-200°
15-20' Oven / **12 cm**



67170
Bacon & Cheese Triangle
15500
Triangle Ham & Cheese Puff Pastry

68930
Spinach and Bechamel Triangle
No Artificial Colors / Olive Oil
Margarine / Vegan
38 u / 150 g / 9x9
30' Thaw / 180-200 °
15-20' Oven / **15 cm**



For Baking

26620
Ham & Cheese Strudel
40 u / 100 g / 8x16 / 20-30' Thaw
180-190° / 15-20' Oven / **18 cm**



87342
Envoltini Vuna Garden Gourmet
54 u / 93 g / 8x12
30' Thaw / 180°
16' Oven / **10 cm**
Margarine / No Artificial Flavors
No Artifical Colors



64980
Vegetable Lattice
56 u / 110 g / 8x12
20-30' Thaw / 180°
15-18' Oven / **9,5 cm**



67027
Mince Garden Gourmet Flute
60 u / 93 g / 8x12
30' Thaw / 180°
16' Oven / **11 cm**
No Artificial Colors
No Preservatives



24960
Spinach Mini Lattice
24970
Sobrasada Mini Lattice
24980
Mised Mini Lattice
2,5 kg / 25 g / 8x16/ 15-20' Thaw
180-190° / 12-15' / **5x4,5cm**

For Baking

60270
Ham & Cheese Quiche
18 u / 163 g / 8x17
60-90' Thaw / 200°
5-7' Oven / **10,9 cm**



60260
Three Cheese Quiche
18 u / 150 g / 8x17
60-90' Thaw / 200°
5-7' Oven / **10,9 cm**



60250
Asparagus & Cured Ham Quiche
18 u / 168 g / 8x17
60-90' Thaw / 200°
5-7' Oven / **10,9 cm**



60140
Chicken & Vegetables Quiche
18 u / 165 g / 8x17
60' Thaw / 200°
5' Oven / **10,9 cm**



60150
Spinach Quiche
18 u / 168 g / 8x17
90' Thaw / 200°
5' Oven / **10,9 cm**



61600
Mini Quiche Assortment
72 u / 21 g / 8x17
30-40' Thaw / 180-200°
3-5' Oven / **5,5 cm**



Empanadas

Traditional



1250g / 31 cm

65986
Tunna Empanada O Forno Galego
65987
Fish & Raisin Empanada O Forno Galego
65992
Octopus Empanada O Forno Galego
65988
Meat Empanada O Forno Galego
5 u / 1250 g / 6x12 / 180-200° / 40-45' Oven / **31 cm**



1100g / 27 cm

64854
Artisan Tunna Empanada O Forno Galego
6 u / 1100 g / 17x6 / 180-200° / 40-45' Oven / **27 cm**



625g / 23 cm

65994
Tunna Empanada O Forno Galego
10 u / 625 g / 12x6 / 180-200° / 40-45' Oven / **23 cm**



2850g / 57x37 cm

65993
Tunna Empanada O Forno Galego
3 u / 2850 g / 4x10 / 180-200° / 40-45' Oven / **57x37 cm**



700g / 19x28 cm

62195
Tunna Empanada O Forno Galego
67253
Meat Empanada O Forno Galego
67251
Fish Empanada O Forno Galego
67252
Bolognese Empanada O Forno Galego
10 u / 700 g / 6x13 / 180-200° / 40-45' Oven / **19x28 cm**



61775
Tuna Empanada
72 u / 140 g / 8x9 / Thaw 15-20' / 180-200°
20-30' Oven / **19 cm**

Empanadas

Classic

600g / 22 cm

65785
Tunna Empanada
10 u / 600 g / 12x6 / 180-200°
40-45' Oven / **22 cm**



600g / 22 cm

62542
Meat Empanada
10 u / 600 g / 12x6 / 180-200°
40-45' Oven / **22 cm**



600g / 22 cm

62543
Chicken Carbonara Empanada
10 u / 600 g / 12x6 / 180-200°
40-45' Oven / **22 cm**



Empanadas

Premium

Extra fine dough / Quality ingredients / Generous filling

40% dough 60% filling.

· Generous sauté filling helps the dough to cook in its juices making it crunchy, golden and tasty.

Fine crunchy dough

· In keeping with current market trends, we have created a new range of extra-fine pastries, light and crunchy, with the addition of more milk and more oil.

Sauté fillings

· Another of the keys to the success of our turnovers. The sauté of onion with vegetables enhances the taste of the filling and impregnates the dough with its aroma.

67589
Ribeira Tuna Empanada
6 u / 600 g / 12x10
180° / 35-40' Oven / **23 cm**
Olive Oil



Empanadillas

65982 **Tunna Empanadilla** O Forno Galego
65984 **Chicken Empanadilla** O Forno Galego
57 u / 115 g / 8x9 / 180-200° / 7-10' Oven / **20 x 7 cm**



65978 **Tunna Empanadilla** O Forno Galego
65979 **Meat Empanadilla** O Forno Galego
65981 **Chicken Empanadilla** O Forno Galego
70 u / 140 g / 7x6 / 190-200° / 40-45' Oven / **21 x 7 cm**



67148 **Meat Empanadilla** O Forno Galego
61048 **Tunna Empanadilla** O Forno Galego
30 u / 200 g / 9x9
200°/ 35-40' Oven / **17x8 cm**



65062
Tunna Empanadilla Media Luna
O Forno Galego
64 u / 100 g / 9x9
180-200°/ 25' Oven / **12 cm**



67563
Tunna Mini Empanadilla
O Forno Galego
157 u / 35 g / 12x10
180-200°/ 20-25' Oven / **11x7,5 cm**



Empanadas
Argentinian

Classic Dough

63010
Argentinean Meat Empanada
24 u / 105 g / 8x17
30-45' Thaw / 180-200
4' Oven / **12 cm**



32123
Argentinean Empanadilla
42 u / 90 g / 10x11
25-30' Thaw / 180-200°
25-30' Oven / **11 cm**



32126
Criolla Empanadilla
39 u / 100 g / 10x11
25-30' Thaw / 180-200°
25-30' Oven / **10 cm**



Empanadas
Punk Pies

23200
Angus Punk Pie
48 u / 90 g / 10x11
2'5' Thaw / 180-200°
25-30' Oven / **11x7 cm**



Porteña Dough
Made with Margarine
67859
Spinach Empanadilla Porteña
23 u / 90 g / 8x17 / 60' Thaw
240° / 7' Oven / **10x7 cm**



67869
Spicy Beef Empanadilla Porteña
23 u / 90 g / 8x17 / 60' Thaw
240° / 7' Oven / **10x7 cm**



67879
Pastrami Empanadilla Porteña
23 u / 90 g / 8x17 / 60' Thaw
240° / 7' Oven / **10x7 cm**



67889
Shredded Beef Empanadilla Porteña
23 u / 90 g / 8x17 / 60' Thaw
240° / 7' Oven / **10x7 cm**



23210
Thai Chicken Punk Pie
48 u / 90 g / 10x11
2'5' Thaw / 180-200°
25-30' Oven / **11x7 cm**



Empanadas
International

32104
Vegan Empanadilla
48 u / 90 g / 10x11
180-200° / 25-30' Oven
15 cm



32100
Calzone Empanadilla
44 u / 100 g / 10x11
180-200° / 25-30' Oven
15 cm



32102
Kebad Empanadilla
44 u / 100 g / 10x11
180-200° / 25-30' Oven
15 cm



32101
Chilean Empanadilla
44 u / 100 g / 10x11
180-200° / 25-30' Oven
15 cm



Revolution
Yummies

66315
White Yummies
23 u / 85 g / 120-180' Thaw
180° Oven / 1-2' / **11 cm**



66116
Green Yummies
23 u / 85 g / 190' Thaw
180° Oven / 1-2' / **11 cm**



66105
Yellow Yummies
23 u / 85 g / 120-180' Thaw
180° Oven / 1-2' / **11 cm**



66405
Yummies Caprese
23 u / 85 g / 120-180' Thaw
180° Oven / 1-2' / **11 cm**



66205
Red Yummies
23 u / 85 g / 120-180' Thaw
180° Oven / 1-2' / **11 cm**



Vegan
Yummies

66515
Vegan Emapandilla Massala
24 u / 85 g / 8x18 / 200°
14-16' Oven / **12 cm**
Olive Oil



65515
Vegan Yummie Caprese
24 u / 90 g / 8x18 / 200°
14' Oven / **12 cm**
Olive Oil



68515
Vegan Empanadilla Seitan
24 u / 85 g / 8x18 / 200°
14-16' Oven / **12 cm**
Olive Oil



65510
Vegan Empanadilla Burger
24 u / 85 g / 8x18 / 200°
14-16' Oven / **12 cm**
Olive Oil





Bags, Bases and Sheets

Creativity in expert hands.

They're so easy to work with that you'll find it easier and easier to awaken your inner creativity. Our selection of pastry bags, bases and sheets, made with excellent quality ingredients, will become an "essential" when it comes to offering your customers an ever-improved range of products.

**Muffin Piping Bag
Bases, Blocks
and Sheets**

Dough

Muffins

26130
**Chocolate Chips
Muf.D. in Piping Bag**
6 kg / 1000 g / 8x14
180-240' Thaw / 165-175°
52 cm
It depends on the size
and dosage of the dough



25270
**Muffins Dough
in Piping Bag**
8 kg / 1500 g / 6x10
2-3 h Thaw / 165-175°
57 cm
It depends on the size
and dosage of the dough



Dough

Waffle

66140
**Waffle Dough
in Piping Bag**
6 u / 1500 g / 6x10
180-240' Thaw / 1,5' Oven / **57 cm**
** 20 waffle of 75gr / Piping Bag **



66100
**Whole wheat
Muffin Dough
in Piping Bag**
6 kg / 1000 g / 8x14
180-240' Thaw / 165-175°
52 cm
It depends on the size
and dosage of the dough



Dough

Cheesecake AA

61789
**Cheesecake
in Piping Bag AA**
6 u / 1,200 g / 6x10
160' Thaw / 220°
28' Oven



Bases and Blocks

Pizza

25500
Pizza Base
25 u / 350 g / 8x12
30' Thaw / 180°
12-15' Oven / **53x14cm**
Vegan



25530
Par Baked Pizza
25 u / 250 g / 8x8
10-15' Thaw / 180-200°
10-15' Oven / **28x38 cm**
Clean Label



00720
Pizza Sheet
12 u / 1000 g / 4x13
60-85' Proof / 210-220°
12-15' Oven
Clean Label, Vegan



64975
Rustic Pizza Base
9 u / 370 g / 6x7
185° / 7-10' Oven / **55x18,5 cm**



Bases, Blocks and Sheets

Hojaldre

25460
Puff Pastry Sheet
16 u / 800 g / 4x13
15-20' Thaw / 180-190° /
10-15' Oven / **53x33,5 cm**
Vegan



63070
**Butter Puff
Pastry Sheet**
15 u / 1000 g / 4x13
20-30' Thaw / 180-190°
18-20' Oven / **58x58 cm**
Butter



00660
Special Puff Pastry Sheet
15 u / 1000 g / 4x13
20-30' Thaw / 180-190°
18-20 Oven / **38 cm**



26810
Puff Pastry Sheet
16 u / 800 g / 4x13
15-20' Thaw / 170-190°
10-15' Oven / **60x40 cm**
Vegan



Bases, Blocks and Sheets

Croissant

44600
Croissant Sheet
8 u / 1500 g / 4x15
15-20' Thaw / 180-190°
14-16' Oven / **56,5 cm**
Vegan



65150
Croissant Dough
100 u / 72 g / 8x8
15-20' Thaw
105-120' Proof / 180-190°
14-16' Oven / **15,5 cm**



Bases, Blocks and Sheets

Biscuit Gateau

65670
Biscuit Gateau
15 u / 190 g / 8x11
15' Thaw / **37x27 cm**



07520
Cake Sheet
120 u / 10 g / 8x17
30' Thaw / 180°
8' Owen / **5,3 cm**





Gluten Free

Bread and pastries generally contain gluten because they are made with wheat flour.

At Europastry, we care about our customers' health, but without renouncing flavour.

That's why we are constantly innovating and improving, developing a line of rice flour and potato flour-based Gluten-free products.

The best-tasting
bread and pastries
are also available gluten-free

Best Gluten Free

Range Gluten Free

Gluten-free enjoyment
We present “Best Gluten Free” as an example of our continuing innovation to make sure that our customers don’t have to give up enjoying the best that we know how to produce. So we have developed a product range based on rice, sweet corn and potato at the level of quality which characterizes us.

Bread Gluten Free

Bread, Roll, Burger and Rustic Burger are presented in a heat sealable ovenable bag. Sandwich bread and Cereal Loaf come packed in plastic bags.

68551
Gluten Free White Bread
6u / 395 g / 8x12
30' Thaw / **22,7 cm**
Vegan



60955
Gluten Free Cereal Loaf
6 u / 300 g / 8x10
30' Thaw / **19 cm**



62860
Gluten Free Bread
15 u / 110 g / 12x7
10-15' Thaw / 200°
5' Owen / **20 cm**



67650
Gluten Free Bread Roll
20 u / 50 g / 14x6
15-20' Thaw / 200°
5' Owen / **14 cm**
Vegan



67990
Gluten Free Burger
20 u / 85 g / 8x10
30' Thaw / 180°
8-12' Owen / **9,3 cm**
Vegan



61955
Gluten Free Rustic Burger Bun
20 u / 85 g / 8x10
30' Thaw / **11,5 cm**
Vegan



Pastries Gluten Free

All Gluten Free Pastry is packed.

62771
Gluten Free Choc Muffin
20 u / 105 g / 8x12
30' Thaw / **9 cm**



62301
Gluten Free Muffin
25 u (Pack 2u.) / 75 g / 8x12 30'
Thaw / **7 cm**



62776
Gluten Free Croissant
50 u / 45 g / 8x12
30' Thaw / **14 cm**



66280
Glutenfree Cocoa Palmier
36 u / 77.5 g / 8x12



Cakes Gluten Free



66285
Free Gluten Brownie
2 u / 1.050 g / 12x14
6 h Thaw / **28 x 20 cm**



Lykke

Seductive power, you either have it or you don't, or you can acquire it through our delicate "Valérie" cakes. A wide selection of original and distinguished desserts and cakes made using a careful selection of our home-style recipes, traditional recipes and some of the most refined formulas that, by their nature, always occupy the most distinctive place in shop window displays.

Tarts, Sheets
Rolls, Tartalettes
Pastries and Treats

Lykke

Tarts

69450
Carrot Cake
2 u / 1,25 Kg / 8x11
2-3 h Thaw / **24cm**



69440
Tarta Sacher
(Precortada)
2 u / 1 kg / 8x11
12 h Thaw / **24 cm**



69690
Pre-cut Sacher Tart
2 u / 1,45 kg / 8x11
12 h Thaw / **24 cm**



93200
Pre-cut Vienna Sacher Tart
1 u / 1,45 kg / 12x14
2-3 h Thaw / **24 cm**



68732
Pre-cut American Carrot Cake
1 u / 2 kg / 6x7
6 h Thaw / **24 cm**



69680
Cheese&Raspberry Cake
2 u / 1,5g / 8x11
4-5 h Thaw / **24 cm**



69460
Tarta Sacher
2 u / 1 kg / 8x11
4 h Thaw / **24 cm**



63840
Pre-cut Apple Tart
4 u / 1,75 kg / 14x6
14 h Thaw / **26 cm**



69670
Baviera Cake
2 u / 900 g / 8x14
4 h Thaw / **26 cm**



69860
Tarta de Chocolate
2 u / 1 kg / 8x14
1,30 h Thaw / **28 cm**



37588
Pre-cut Apple Vegan Cake
1 u / 1,75 kg / 12x14
9 h Thaw / **25 cm**



37532
Pre-cut Chocolate Cake
1 u / 2 kg / 12x14
8 h Thaw / **24 cm**



62225
Pre-cut Nocilla® Cake
1 u / 1,45 kg / 12x14
2-3 h Thaw / **24 cm**



69742
Pre-cut American Dark
1 u / 1,9 kg / 6x7
6 h Thaw / **24 cm**



63191
Almond Tart
4 u / 600 g / 4x14
1-2h Thaw / **25 cm**



Lykke

Albert Adrià

Cheese Cake

63584
Cheesecake by AA
1 u / 1200 g / 15X26
220° / 33' / 20 cm



64161
Cheesecake by AA
1 u / 1100 g / 15X26
220° / 33' / 20 cm



61584 Cheesecake AA
1 u / 1,100 kg / 15x26 / 12h / 20 cm
65124 Cheesecake AA
2 u / 1,100 kg / 7x18 / 12h / 20 cm



64142 Cheesecake AA
8 u / 330 g / 6x15 / 12h / 12,5 cm



61582 Cheesecake AA
1 u / 1,100 kg / 15x26 / 33' / 20 cm



Precut Gateaux

66254
Cream & Strawberry Gateau
(Precut)
21 u / 1,8 Kg / 6x18
30' porción Thaw / 35x26 cm



66274
Black Forest Gateau
(Precut)
21 u / 1,75 Kg / 6x18
4-5 h Thaw / 8,5x4,5 cm



66284
Tiramisu Gateau
(Precut)
21 u / 1,65 Kg / 6x18
30' porción Thaw / 8,5x4,5 cm



66264
Truffle & Cream Gateau
(Precut)
21 u / 1,65 Kg / 6x18
30' porción Thaw / 8,5x4,5 cm



66234
Cocoa/Cream Gateau
(Precut)
21 u / 2,3 Kg / 6x18
2-3 h Thaw / 32x26 cm



66233
Cake w/Lotus Biscoff
(Precut)
21 u / 2 kg / 6x8
120-180' Thaw / 4,6-8,5 cm



66244
Death by Chocolate Gateaux
(Precut)
1 u / 1,76 Kg / 6x18
Thaw 30' porción / 8,5 x 4,5 cm



86295
Biscoff Cake Lotus
1 u x 4bl / 425 gr / 6x23
180' Thaw / 13,5 cm



Gateaux

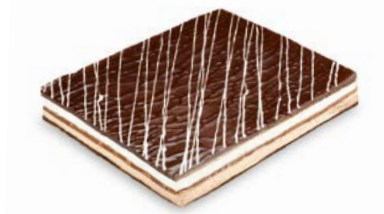
16310
Strawberry&Cheese Gateau
1 u / 1,95 Kg / 6x18
5-6 h Thaw / **33,5x27cm**



16322
Yoghurt & Red Fruits Gateau
1 u / 2,05 Kg / 6x18
4-5 h Thaw / **33,5x27 cm**



63400
Triple Chocolate Gateau
u / 1,8 Kg / 6x18
4-5 h Thaw / **33,5x27,5 cm**



16304
Black Forrest Gateau
1 u / 1,9 Kg / 6x18
4-5 h Thaw / **33,5x27,5 cm**



16312
Lemon Cake Gateau
1 u / 2210 g / 6x21
360-420' Thaw / **33,5 cm**



16317
Carrot Cake Gateau
1 u / 2074 g / 6x21
360-420' Thaw / **33,5 cm**



16303
Tiramisú Gateau
1 u / 1,8 Kg / 6x18
5-6 h Thaw / **33,5x27cm**



16300
Truffle & Cream Gateau
1 u / 1,8 Kg / 6x18
4-5 h Thaw / **33,5x27,5 cm**



67303
Square Tiramisu Cake
4 u / 390 g / 6x18
2-3 h Thaw / **16x12,5 cm**



67304
Square Selva Negra Cake
4 u / 405 g / 6x18
2-3 h Thaw / **16x12,5 cm**



17319
Square Cream & Strawberry Gateau
4 u / 410 g / 6x18
2-3 h Thaw / **16x12,5 cm**



67520
Square Cream & Strawberry Cake
4 u / 485 g / 6x18
2-3 h Thaw / **16x12,5 cm**



69832
San Marcos Cake
4 u / 430 g / 6x8
3 h Thaw en nevera / **16x13 cm**



62025
Chocolate Death Cake
4 u / 450 g / 6x21
- Thaw / **33,5x27 cm**



61250
Brownie Traybake
48 u / 60 g / 9x18
45' Thaw / **60x60 cm**



67403
Tiramisu Delights
1 u / 735 g / 12x18
30' Thaw porción / **6,2x5,5 cm**



18000
Almond Gateau
1 u / 1,28 Kg / 6x18
3 h Thaw / **36x27 cm**



37589
Dulce Leche Cheesecake (Precut)
1 u / 1,82 kg / 12x14
15 h Thaw / **22,5 cm**



37585
Cheesecake (Precut)
1 u / 1,65 kg / 12x14
15 h Thaw / **22,5 cm**



Sponges

66440
Apple & Cinnamon Cake
1 u / 1,70 Kg / 6x18
Thaw 3 h / **36x27 cm**



66170
Cocoa Sponge
1 u / 1,70 Kg / 6x18
3 h Thaw / **35x26 cm**



66270
Carrot Sponge Cake
1 u / 1,80 Kg / 6x18
Thaw 3 h / **35x26 cm**



18020
3 Milk Cake
2 u / 1,25 Kg / 6x18
4-5 h Thaw / **25x15 cm**



Treats

62950
Cocoa Crêpe
28 u / 80 g / 13x17
1 h Thaw / 180°
3-4' Owen / **20 cm**



39151
Coulant Chocolate
24 u / 90 g / 8x19
12-13' Thaw / 200° / **6,5 cm**



64290
Intense Chocolate Fondant
24 u / 1,25 kg / 6x7
8-10 h Thaw / **6,3 cm**



Rolls

67310
Mini Tiramisu
10 u / 110 g / 10x22
45-60' Thaw / 3 h in fridge
11x7 cm



63734
Sacher Mini Cake Roll
12 u / 110 g / 6x18
45-60' Thaw / 3 h in fridge
11x3,5 cm



Tartlets

84300
Round Apple Tart
25 u / 90 g / 8x17
30' Thaw / 180°
30' Owen / **11,5 cm**



01021
Chocolate Tartet
40 u / 80 g / 6x11
Thaw 4 h / **9 cm**



01019
Lemon Tartlet
40 u / 80 g / 6x11
Thaw 4 h / **9 cm**



01018
Raspberry Tartlet
30 u / 110 g / 6x11
Thaw 4 h / **9 cm**



Pastries

63320
Assortment Salad Canape
68 u / 11,5 g / 6x33 / 3-8 h / **3,5 cm**



61512
Macarons “Les Classiques”
144 u / 462 g / 8x13 / 5 h Thaw / **2,95 cm**



62200
Petits Fours Assortment
154 u / 21 g / 6x13 / 6-8 h Thaw / **3,2 cm**



39120
Assortment Mini Cakes
2b x 12 u / 275 g / 12x18 / 30' Thaw



61416
Petit Fours Elegance&Choco
4 u / 545 g / 8x7 / 3 h Thaw / **3,8 cm**
(4 trays)



61782
Mini Puff Pastry Assortment
4 u / 740 g / 8x28 / 5 h Thaw
(1 tray)



69522
Almudevar Braid
24u/130g/8x8
45' Thaw / **17 cm**



Seasonals Products

We always have to pay attention to our customers' needs.

And even more so when the time comes for an important occasion to share with family and friends. That's why we prepare products in line with the traditions of every season: "roscones", "tortells", "cocas", "buñuelos". Making it easier to celebrate each special day.

PT Valentine's Day

69941
3 Whim Tartlet
1 u / 75 g / 6x18 / 30' Thaw



63680
Valentine's Day Cookie
30 u / 45 g / 11x14 / 30-40' Thaw



62685
Heart Shaped Dots
36 u / 76 g / 8x15
30' Thaw



68631
Tartlet Cheesecake Flavour
1 u / 180 g / 6x18 / 90-120' Thaw



81635
Choc Heart Biscuit
8u / 75 g / 9x12 / 30' Thaw



62684
Valentine's Day Heart Dots
2 u / 76 g / 8x15
30' Thaw



PT Summer

64158
Summer Dots
36u / 71g / 8x15
15-20' Thaw



63185
Summer Lemon Dots
36 u / 73 g / 8x15
20' Thaw



64159
Summer Dots
36x2 u / 71g / 6x6
15-20' Thaw



PT Easter

40480
Buñuelos de Viento Listos
1,5 kg / 11 g / 8x10
30' Thaw / **4,2 cm**



00891
Buñuelos de Viento Tradicionales
5 kg / 11,5 g / 8x17
30' Thaw / 175°
5' Owen / **3,2 cm**



PT Christmas



67154
Christmas Tree Cookies
40 u / 47 g / 11x14
30' Thaw / **9,4 cm**

67050
Star Cookie
30 u / 40 g / 11x14
30-40' Thaw



67537
Christmas Tree
1 u / 120 g / 6x8
30' Thaw / **12x12 cm**



62855
Star Christmas Dots
38 u / 88 g / 8x11
15-20' Thaw



67158
Cookies Muñeco Navidad
30 u / 40g / 11x14
30-40' Thaw



67553
Christmas Gateau
4 u / 430 g / 6x18
120-180' Thaw / **26 cm**



62856
Dots Christmas Star
30 p x 2u / 83 g / 6x7
30' Thaw



PT Halloween

62755
Halloween Dots
36 u / 71 g / 8x15
15-20' Thaw



62756
Dots Halloween
36P x 2u / 74 g / 6x7
60' Thaw



61915
Halloween Coffin Cake
8 u / 215 g / 8x15
120' Thaw / **16 cm**

King's Cakes

For Proofing

68040
**Fruit King's
Cake 335g**
Includes crown, figure, card and bean
16 u / 331 g / 8x9
30' Thaw / 60-90' / 170-180°
10-12' Owen / **14 cm**



68050
Fruit King's Cake 600g
Includes crown, figure, card and bean
10 u / 612-617 g / 8x9
30' Thaw / 75-90' Proof / 170-180°
12-14' Owen / **19 cm - 20 cm***



68020
Fruit King's Cake 600g
Includes crown, figure, card and bean
10 u / 612-617 g / 8x9
30' Thaw / 75-90' Proof / 170-180°
12-14' Owen / **19 cm - 20 cm***



00887
Big King's Cake 900 g
Includes crown, figure, card and bean
7 u / 900 g / 8x9
170-180° / 20-22' Owen / **38 cm**

68060
FruitKing's Cake 920 g
Includes crown, figure, card and bean
6 u / 941 g / 8x9 / 30' Thaw
170-180° / 14-16' Owen / **38 cm**



00886
Medium King's Cake 500g
Includes crown, figure, card and bean
13 u / 512 g / 8x9 / 110-130' Proof
170-180° / 15-17' Owen / **19 cm**



Thaw and Serve

40885
Medium King's Cake GO
Includes box, crown, figure, card and bean
6 u / 550 g / 4x6
1,30-2 h Thaw / **26 cm**



40870
Mini King's Cake
48 u / 110 g / 8x9
175-185° / 12-14' Owen / **9 cm**



00881
King's Cake 250 gr
Includes crown and figure
26 u / 256 g / 8x9
175-185° / 13-15' Owen / **14 cm**



68025
King Cake 500 gr
Includes crown and figure
10 u / 517 g / 8x12 / 30' Thaw
170° / 15-17' Owen / **19 cm**



40883
Big King's Cake 1 kg
Includes crown and figure
6 u / 1 kg / 8x9
170-180° / 18-20' Owen / **36 cm**



King's Cakes

Thaw and Serve

68450
Small King Cake
Includes crownandfigure
15 u / 250 g / 6x6
1,30-2 h Thaw / **19 cm**



68241
Menium Cream King cake
Includes box, crown, figure and card
6 u / 900 g / 4x6
1,30-2 h Thaw / **27 cm**



68272
Truffle ready kings Cake
Includes crown, figure, card and bean
6 u / 900 g / 4x6
1,30-2 h Thaw / **27 cm**
Butter



68231
Mediaum Kings Cake
Includes box, crown, figure and card 6 u /
500 g / 4x6
1,30-2 h Thaw / **27 cm**



68270
Truffle ready kings Cake
Includes box, crown, figure and card
6 u / 900 g / 4x6
1,30-2 h Thaw / **27 cm**
Butter



68244
Ready Cream Kings cake
Includes crown, figure, card and bean
6 u / 900 g / 4x6
1,30-2 h Thaw / **27 cm**
Butter



68310
Big King Cake
Includes box, crown, figure and card
4 u / 800 g / 4x6
1,30-2 h Thaw / **44 cm**
Butter



68770
Kings Cake Cream Ready
Includes box, crown, figure and card
6 u / 900 g / 4x6
1,30-2 h Thaw / **27 cm**
Butter



69050
Small Cream King Cake
Includes box, crown, figure and card
6 u / 445 g / 6x6
1,30-2 h Thaw / **19 cm**
Butter





Brioche San Juan's Cake

For Proofing

24500
**Brioche without Fruit
250g**
30 u / 250 g / 8x7
90-120' Proof / 175-185°
12-16' Owen / **27 cm**



24450
**Brioche without Fruit
500g**
20 u / 500 g / 8x7
90-120' Proof / 175-185°
15-20' Owen / **37 cm**



24400
**Brioche without Fruit
1 kg**
10 u / 950 g / 4x9
90-120' Proof / 175-185°
15-20' Owen / **43 cm**



24350
**Brioche Fruit
250g**
30 u / 282 g / 8x5
90-120' Proof / 175-185°
12-16' Owen / **28 cm**



24300
**Brioche Fruit
500g**
20 u / 521 g / 8x5
90-120' Proof / 175-185°
15-20' Owen / **37 cm**



24250
**Brioche Fruit
1 kg**
10 u / 1 kg / 4x9
90-120' Proof / 175-185°
15-20' Owen / **43 cm**



Brioche San Juan's Cake

Thaw and Serve

90080
**Demi Fruits
San Juan's Cake T&S**
Includes Cake Holder and card
10 u / 600 g / 4x7
20-30' Thaw / **41 cm**



90050
**Fruit Big Coca
T&S**
Includes Cake Holder
5 u / 1 kg / 4x7
20-30' Thaw / **46 cm**



60002
**2 Cocoas Coca
Mediana Lista**

60007
**2 Cocoas Coca
Mediana Lista***
Includes Cake Holder
10 u - 6 u* / 620g / 6x6
40' Thaw / **41 cm**



90071
**Fruit Medium Coca
T&S**
Individual box. Includes card
6 u / 600 g / 6x6
20-30' Thaw / **41 cm**



90140
**Demi Custard San Juan's
Cake T&S**
Includes card
10 u / 670 g / 4x7
41 cm



90310
**Big Custard Coca
T&S**
Includes Cake Holder
5 u / 1 kg / 4x7
20-30' Thaw / **46 cm**



90060
**Big Fruits
San Juan's Cake T&S**
Individual box. Includes card
4 u / 1,4 kg / 6x6
30-40' Thaw / **46 cm**



90041
**Demi Custard
San Juan's Cake T&S**
Individual box. Includes card
6 u / 670 g / 6x6
20-30' Thaw / **41 cm**



90010
**Demi Cacao
San Juan's Cake T&S**
Includes card
10 u / 650 g / 4x7
20-30' Thaw / **41 cm**



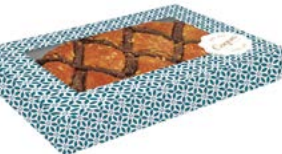
60003
**Cheesecake Coca
Mediana Lista**
60008
**Cheesecake Coca
Mediana Lista***
Includes Cake Holder
10 u - 6 u* / 615 - 625g* / 6x6
Thaw 40' / **41 cm**
Sin Aromas Artificiales



90320
**Big Custard Coca
T&S**
Individual box. Includes card
4 u / 1,4 kg / 4x7
20-30' Thaw / **47 cm**



90021
**Demi Cacao
San Juan's Cake T&S**
Individual box. Includes card
6 u / 650 g / 6x6
20-30' Thaw / **41 cm**



San Juan Puff Pastry

For Baking



10875
Cocoa Coca 800 g
7 u / 800 g / 8x16
10' Thaw / 170-175°
16-18' / **37 cm**



00879
Custard Coca 1 kg
15 u / 1 kg / 8x6 /
20' Thaw / 170-180°
30-35' Owen/ **37 cm**



00878
Sweet Pumpkin & Custard Coca 1 kg
15 u / 1 kg / 8x6
20' Thaw / 170-175°
20-30' / **37 cm**



00876
Sweet Pumpkin Coca 1 kg
15 u / 1 kg / 8x6
20' Thaw / 165-175°
20-30' Owen / **37 cm**





Retail Range

Listening to our customers is as important as the product we offer. Following trends, adapting to changes, expanding the possibilities of choosing the best at all times, being where we've never been before. Our sector is becoming more and more demanding, and that's why we're working to change, adapt, innovate, move forward and grow with products that can now be easily enjoyed in multi-packs, with an excellent quality/price ratio and, above all, without renouncing flavour.

The easier we make it, the better it tastes.

Dry Multi Packs Cristallino Bread



87476
Cristallino BurgerBun
12 x 4u / 50 g / 4x14



69865
Cristallino Sliced
10 x 6u / 426 g / 4x8
Thaw 20-30' / **11,5 cm**
Clean Label / Sourdough / 100% Natural / Olive Oil



63446
Cristallino Sourdough 1/2 Baguette
16 x 2u / 162 g / 4x14
Thaw 20-40' / **23 cm**
Clean Label / Sourdough / 100% Natural Vegan / Olive Oil



64974
Cristallino Bread
12D x 2u / 265 g / 4x7



61975
Cristallino Bagel
14 p x 4 u / 30' Thaw / 4x8
Clean Label / Sourdough
100% Natural / Olive Oil



67322
Cristallino Ciabatta
28px2u / 190 g
4x14 / 50' / **15 cm**
Clean Label / 100% Natural Olive Oil



65405
Cristallino Gouda Cibatta
28p x 2u / 95 g / 4x10
25' Thaw / **11 cm**
Sourdough / Olive Oil



61985
Cereal Cristallino Bagel (Precut)
14px x 4u / 75 g / 4x8
30' Thaw / **11,5 cm**
100% Natural / Olive Oil



60032
Cristallino Beer Ciabatta
16 x 4u / 186 g
4x14 / 40-50' / **15 cm**
Clean Label / 100% Natural Olive Oil



61815
Bagel Cristallino Semiwhole (Precut)
14 p x 4 u / Thaw 20-25'
4x8 / 30' Thaw
Clean Label / 100% Natural Vegan / Olive Oil



60036
Cristallino Ciabatta Korsnplitz
28p x 2u / 186 g / 4x14
20-40' Thaw / **12cm**



64657
Ciabatta Cristallino
24p x 4u / 190 g / 4x14
25' Thaw / **12cm**



87341
Burger Cristallino (Precut)
15p x 4u / 300 g / 4x14
20-30' Thaw / **11,5 cm**
Clean Label / Vegan



64965
Saint Honoré Cristallino (Precut)
6p x 6u / 300 g / 8x11
30' Thaw / **12,5 cm**
Clean Label / Sourdough
100% Natural / Olive Oil Vegan



60996
Cristallino 50% Integral
14px x 6u / 300 g / 4x11
30' Thaw / **12,5 cm**
Clean Label / Sourdough
100% Natural / Olive Oil Vegan



80045
100% Whole Wheat Burger Bun
14p x 4u / 300 g / 4x8



84524
Crystal 100% Wholegrain Bread
20px1u / 210 g
4x11 / 12h Thaw / **20 cm**
Clean Label / Sourdough
100% Natural / Olive Oil Source of Fiber



Dry Multi Packs

Loaves

65541
**Cereal&Seeds
Sandwich Bread Sliced**
6u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough



65542
**3 Spelt Sandwich
Bread Sliced**
10x 8u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough



64564
**Country Bread
Sliced**
12 x 8u / 400 g / 12x8
60' Thaw



65543
**High Protein Sandwich
Bread Sliced**
6u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough



65546
**White Sandwich
Bread Sliced**
6u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough



67751
**White
Bread**
12 x 8u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough



65485
Burger Brioche
12p x 4u / 236 g
4x14 / 20-30' Thaw
Butter



61995
Brioche Bagel
12p x 4u / 175 g
4x8 / 20-25' Thaw
Butter



Dry Multi Packs

White Bread

61229 **Bijoux**
80 u / 55 g / 4x7
20-25 ' Thaw / **10,5 cm**



Dry Multi Packs

Traditional

65231
Maestra Cereal Loaf
10 u / 470 g / 4x10
15 ' Thaw / **27 cm**



65221
Maestra Classic Loaf
10 u / 470 g / 4x10
15 ' Thaw / **27 cm**



Dry Multi Packs

Mollete Bread

65800
Mollete
16px x 4u / 360 g / 6x7
Thaw 25' / **12,5 cm**



61345
**Tahona Viena
Fully Baked**
15p x 6u / 402 g / 6x7
35' Thaw / **9 cm**



68835
Protein Mollete
16p x 4u / 360 g / 6x7
25' Thaw / **13,5 cm**



68845
Wholemeal Mollete
16px x 4u / 370 g / 6x7
Thaw 25' / **12,5 cm**



67139
Cereal Mollete
16px x 4u / 372 g / 6x7
Thaw 25' / **11,1 cm**



Dry Multi Packs

Special Bread



65845
Mickey Bun
13 px x 4 u / 260 g / 8x8
20' Thaw / **8,5 cm**
No Artificial Flavors / No Artificial Colors
No Preservatives / No Hydrogenated Fats

Sweet Pastries, Dots & Tûlipes

[illegible]

A close-up photograph of two pink-frosted donuts with sprinkles, nestled in a brown cardboard box. The box features the 'DOTS' logo in a bold, sans-serif font. A small circular logo is also visible on the side of the box. The donuts are positioned side-by-side, and the box is slightly open, showing the donuts inside.

A photograph of a small, rectangular cardboard box of DOTS brand doughnuts. The box is open, revealing two doughnuts inside. The doughnuts are covered in a thick, dark chocolate glaze and decorated with white icing swirls. The box is made of light brown cardboard and has the word "DOTS" printed in a bold, black, sans-serif font on the front. A small circular logo is visible on the right side of the box. The box is set against a plain white background.

A close-up photograph of a small, rectangular cardboard box for DOTS donuts. The box is light brown and features the brand name 'DOTS' in a bold, black, sans-serif font. Below the name, the words 'DONUTS' and 'NEW YORK' are printed in a smaller font. On the right side of the box, there is a circular logo containing a stylized donut. Two chocolate-glazed donuts with sprinkles are visible through a clear window in the box. The background is a plain, light-colored surface.



A photograph of a rectangular cardboard box filled with 12 glazed donuts. The donuts are arranged in three rows of four. The box is brown with a decorative border of donut patterns along the edges.

A photograph of a rectangular cardboard box filled with chocolate-glazed donuts. The box is open, showing the donuts inside. The box has a decorative pattern of small circles on its sides.

Single Pack

Dry Multi Packs

Dots & PopDots



61935
Nocilla® Black&White Duo Dots
25p x 2 u / 70 g / 6x6
50' Thaw / **9,5 cm**
No Artificial Colors
No Preservatives
No Hydrogenated Fats



62175
Dots Nocilla® Pack
25p x 2u / 144 g / 6x6
30' Thaw / **9,5 cm**



61565
Individual * Dots Kit Kat®
69738
Individual Dots Kit Kat® Dual Flowpack**
60 px 1u / 73 g / 4x15
30' Thaw / **9,5 cm**



61546
Kit Kat® Dots
25p x 2u / 73 g / 6x6
20' Thaw / **9,5 cm**



69818
Pop Dots Kit Kat®
16p x 8u / 22 g / 8x11
20' Thaw / **4,6 cm**
No Artificial Colors



61555
Kit Kat Box
12p x 4u / 276 g / 4x16
30' Thaw / **9,5 cm**



62805
Chupa Chups® Pop Dots
16p x 8u / 168 g / 8x11
15-20' Thaw / **4,2 cm**
No Artificial Flavors
No Artificial Colors
No Preservatives
No Hydrogenated Fats

Dry Multi Packs

Bollería Salada



65975
Coked Tuna Pasty
2u / 115 g / 8x9
120-180' Thaw / **12,15x19,5 cm**



65977
Coked Chicken Pasty
24u / 115 g / 8x9
120-180' Thaw / **12,15x19,5 cm**



18800
Tuna Empanada
10px1u / 730 g / 6x10
150-180' Thaw / **19x29 cm**

90088
Refrigerated Tuna Empanada O Forno Galego
4u / 450 g / 15x12
20-30' Thaw / **19 cm**



90089
Refrigerated Meat Empanada O Forno Galego
4u / 450 g / 15x12
20-30' Thaw / **19 cm**

Frozen Line

Pizzas



89167
**Wholemeal Thin Pizza
Base Realfooding**
12b x 2u / 390 g / 6x8
190-200° / 9-12 Owen / **27 cm**



89182
**Chicken and Vegetables
Wholemeal Pizza Realfooding**
10u / 390 g / 6x8
190-200° / 9-12 Owen / **27 cm**



89181
**Wholemeal Cooked Ham
Pizza Realfooding**
6u / 390 g / 6x19
190-200° / 9-12 Owen / **27 cm**



89180
**Wholemeal Cheese and
Onion Pizza Realfooding**
6u / 425 g / 6x8
190-200° / 9-12 Owen / **27 cm**

Yummies

69315
**White Yummies
Flowpack**



69105
**Yellow Yummies
Flowpack**



69205
**Red Yummies
Flowpack**



69115
**Green Yummies*
Flowpack**



69305
**Caprese Yummies
Flowpack**



10px1u / 85 g / 120-180° Thaw
190°* Thaw / 1-2° Oven / **11 cm**



