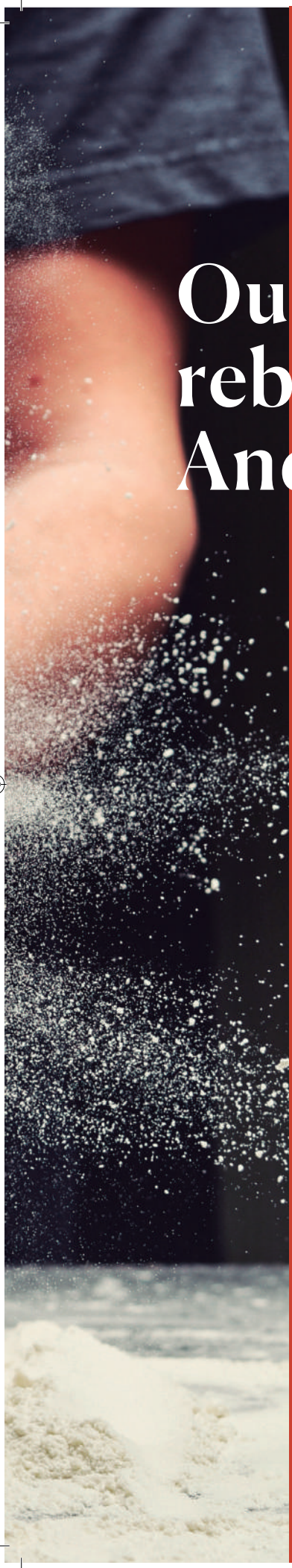
We are bakers



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.

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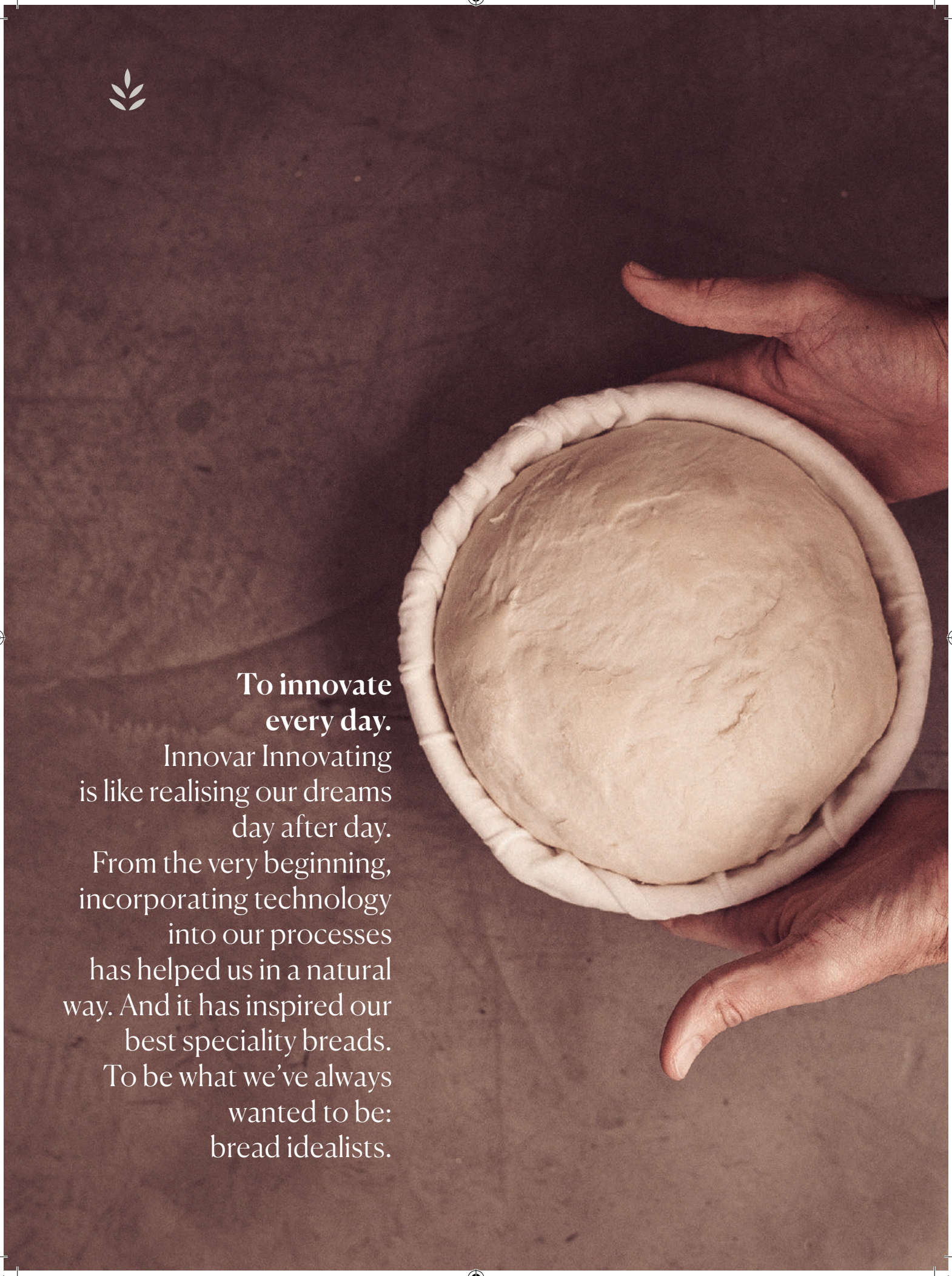
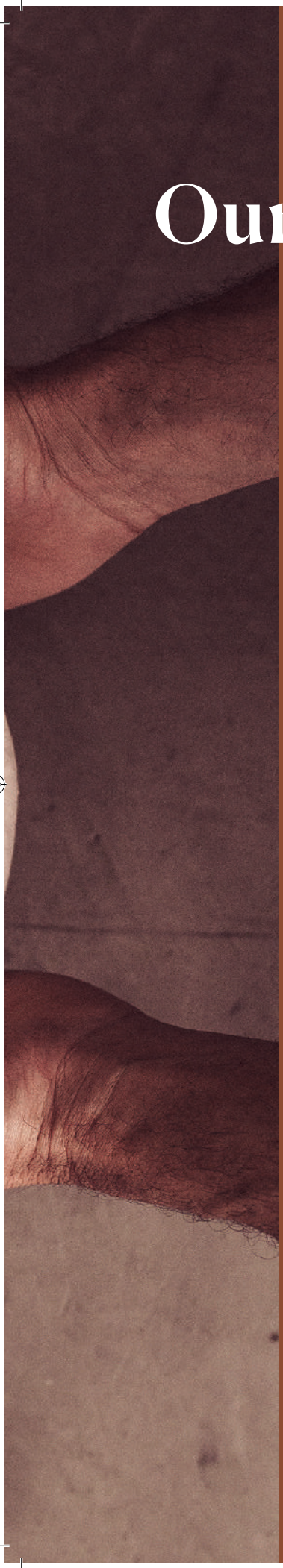


To innovate every day.
Innovar Innovating is like realising our dreams day after day. From the very beginning, incorporating technology into our processes has helped us in a natural way. And it has inspired our best speciality breads. To be what we've always wanted to be: bread idealists.



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.

CLEAN LABEL

100% NATURAL

NATURALS INGREDIENTS

NO PRESERVATIVES

HYDROGENATED FAT FREE

NO ARTIFICIAL COLORANTS

CERTIFIED SUSTAINABLE PALM OIL™ RSPO
RSPO-1106177

SUGAR REDUCTION

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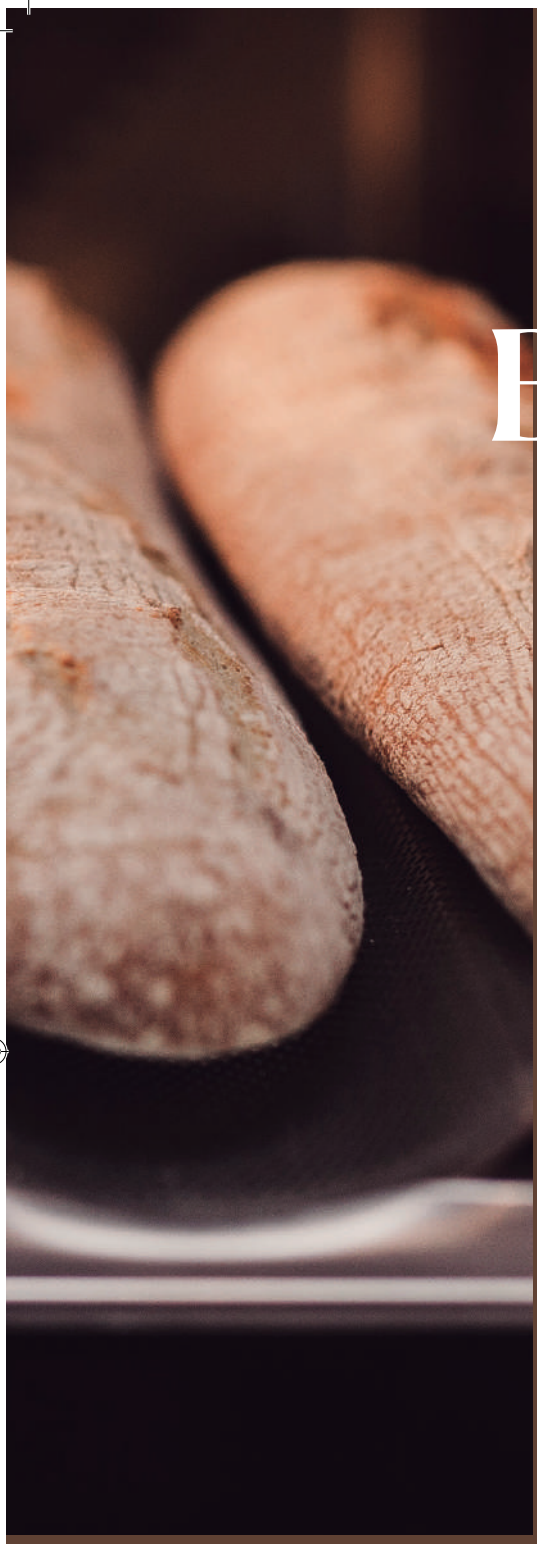

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SAINT HONORÉ

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,
Pere 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

Classic

65475
Spike Loaf Bread SH
6 u / 800 g / 6X6 / 60' Thaw
200º / 24' Oven / **47 cm**
Sourdough

65415
Rustic Ball SH
6 u / 800 g / 6x6 / 65' Thaw
200º / 25' Oven / **25,5 cm**
Sourdough

61632
Big Country Loaf SH
10 u / 560 g / 6X6 / 60' Thaw
180-200º / 20-25' Oven / **44 cm**
Clean Label / Source of Fiber / Sourdough

66532
Obrador Rustic Bread SH
16 u / 280 g / 6X6 / 30' Thaw
190-200º / 10-20' Oven / **43 cm**
Clean Label / Sourdough / 100% Natural
Source of Protein

61243
Ancienne Baguette SH
24 u / 220 g / 6X6 / 20' Thaw
190-200º / 10-15' Oven / **46 cm**
Clean Label / Sourdough / 100% Natural

61162
Ancienne Demi-Baguette SH
35 u / 130 g / 6X6 / 20' Thaw
190-200º / 10-15' Oven / **27 cm**
Clean Label / Sourdough
100% Natural

66675
Alma Loaf SH
15 u / 250 g / 4X8 / 30' Thaw
180-200º / 10-12' Oven / **38 cm**
Clean Label / Sourdough
100% Natural / Olive Oil

61281
Campagne Sourdough Loaf SH
16 u / 390 g / 6X6 / 30' Thaw
190-200º / 10-15' Oven / **44 cm**
Clean Label / Sourdough / 100% Natural

68443
Saint Ines Baguette SH
16 u / 350 g / 6X6 / 30' Thaw
180-200º / 10-15' Oven / **47 cm**
100% Natural

69966
Homestead Loaf SH
20 u / 280 g / 6X6 / 30' Thaw
190º-200º / 10-15' Oven / **47cmm**
Source of Fiber

SAINT
HONORÉ

Made with artisan processes

Hand-molded bread

Stoneground flours

Exclusive hydration process

Exclusive sourdoughs

Long Fermentation

Integrals

63620
100% Wholegrain SH
24 u / 300 g / 6X6 / 20' Thaw
200º / 10-15' Oven / **46 cm**
Clean Label / Sourdough
100% Natural / High Fibre

63610
100% Wholegrain Demi SH
40 u / 160 g / 6X6 / 20-30' Thaw
180-200º / 10-15' Oven / **24,5 cm**
Clean Label / Sourdough
100% Natural / High Fibre

Cereals

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

65106
Pumpkin Loaf SH
9 u / 650 g / 4x8 / 40' Thaw
180º / 24' Oven / **33 cm**
Clean Label / Sourdough / 100% Natural
Source of Protein

65851
Wholegrain Loaf SH
16 u / 460 g / 4x14 / 50' Thaw
220º / 20' Oven
Clean Label / Sourdough
100% Natural / High Fibre

67824
Summun Round SH
20 u / 430 g / 4x14 / 60' Thaw
180-200º / 20-25' Oven / **16 cm**
Sourdough / 100% Natural
Source of Fiber / Butter

61325
Half Spelt SH
15 u / 500 g / 4x6 / 40' Thaw
180-200º / 15-20' Oven / **32 cm**
Source of Fiber

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

68193
Oat Loaf Bread SH
48 u / 150 g / 6x5 / 30-45' Thaw
190-200º / 15' Oven / **26 cm**
Clean Label / Sourdough
100% Natural

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

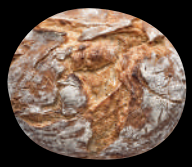
Organic

61271
Organic Buckwheat Loaf SH
12 u / 500 g / 6x6 / 50-60' Thaw
180-200º / 20-25' Oven / **33 cm**
Bío / Clean Label / Sourdough
100% Natural / Source of Fiber

65127
Organic Spelt Baguette SH
16 u / 430 g / 6x6 / 20-30' Thaw
170-180º / 22-28' Oven / **28 cm**
Bío / Clean Label / Sourdough
100% Natural / Source of Fiber

65125
Organic Loaf SH
12 u / 430 g / 6x6 / 30-40' Thaw
180-185º / 22-28' Oven / **27cm**
Bío / Clean Label / Sourdough
100% Natural / Source of Fiber

68423
Obrador Organic Round Bread SH
16 u / 420 g / 4x14 / 45-60' Thaw
180-200º / 20-25' Oven / **17,5 cm**
Organic / Clean Label / Sourdough
100% Natural / Source of Fiber



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

Premium Bread

61548
Spelt Loaf SH
12 u / 465 g / 4x14 / 20-30' Thaw
180-200º / 10-12' Oven / **24 cm**
Clean Label / Sourdough / 100% Natural

62551
Beer Country Loaf SH
12 u / 450 g / 4x14 / 30-45' Thaw
170-190º/ 20-30' Oven / **22 cm**
Clean Label / Sourdhoug / 100% Natural
Source of Fiber

61533
Rye and Nuts Big Bread SH
20 u / 465 g / 4x14 / 30-40' Thaw
190-210º / 20-25' Oven / **22,5 cm**
Clean Label / Sourdough / 100% Natural

61560
Chocolate & Orange Country Loaf SH
16 u / 270 g / 4x14 / 30-40' Thaw
170-190º / 20-25' Oven / **18 cm**

61611
Corn Bread SH
25 u / 270 g / 4x14 / 20-30' Thaw
170-190º / 20-25' Oven / **23 cm**
Clean Label / Sourdough / 100% Natural
Source of protein

65290
Rustic Bread SH
6 u / 460 g / 4x14 / 40' Thaw
220º / 25' Oven / **20 cm**
Source of Fiber

Foodservice

66555
Sibarit SH
72 u / 90 g / 4x8 / 30-45' Thaw
190-210º / 8-10' Oven / **18 cm**

68146
Turtle Roll SH
95 u / 70 g / 6x6 / 30-45' Thaw
200º / 8-10' Oven / **17 cm**
Clean Label / Olive Oil

68150
Dinner Roll SH
50 u / 70 g / 6x6 / 30-45' Thaw
200º / 8-10' Oven / **15 cm**
Clean Label / Source of Fiber

61720
Mini Obrador Round Bread SH
52 u / 130 g / 6x6 / 40' Thaw
220º / 25' Oven / **12 cm**
Clean Label

Fully Baked

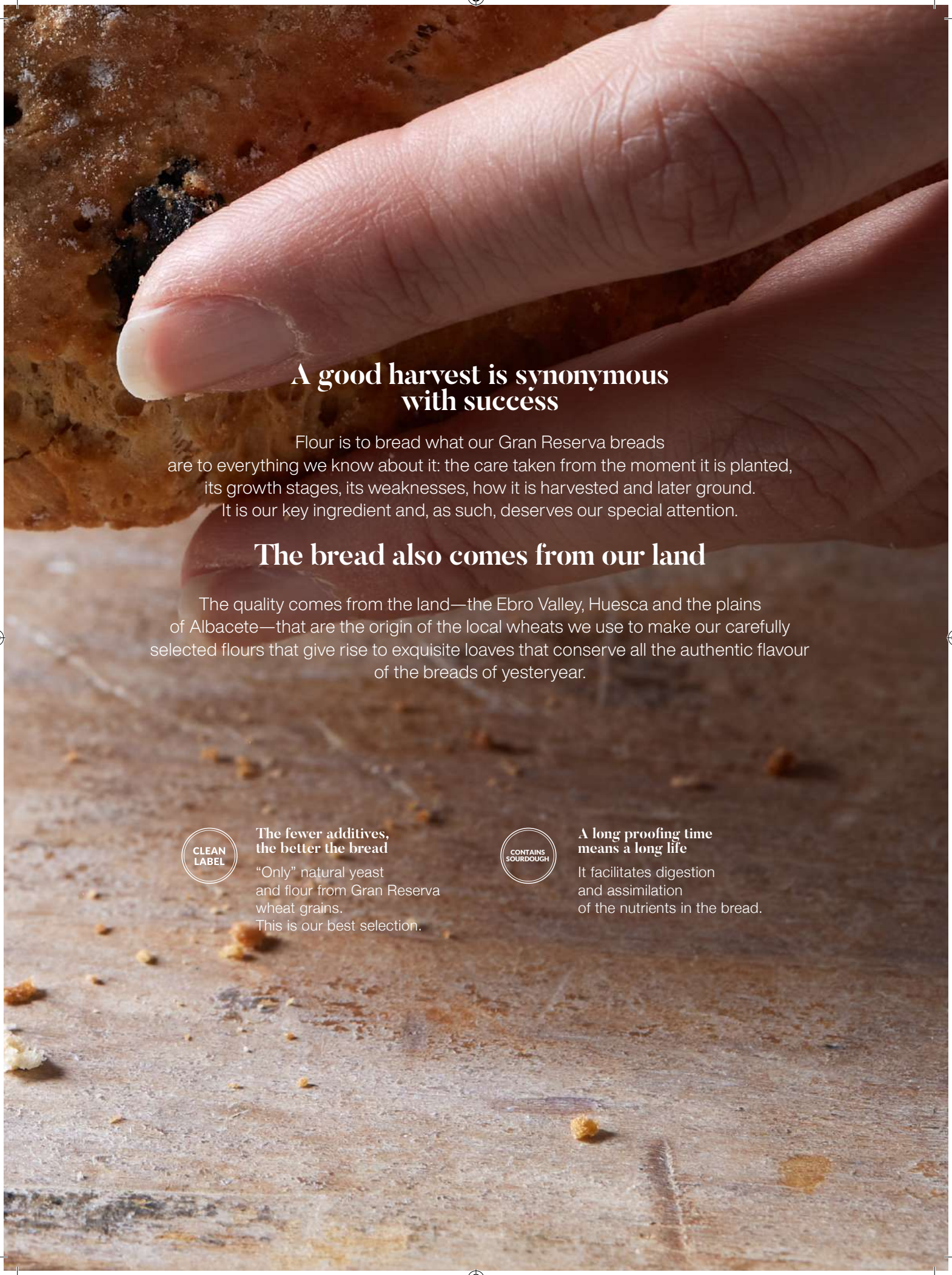
60445
Aqua Fully Baked SH
16 u / 280 g / 6x6 / 40-45' Thaw
180-200º / 4-6' Oven / **46 cm**

60435
Media Aqua Fully Baked SH
40 u / 130 g / 6x9 / 40-45' Thaw
180-200º / 4-6' Oven / **22 cm**

Bases

67795
Pinsa di Nico SH
15 u / 265 g / 8x9 / 30' Thaw
220º / 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.

CONTAINS SOURDOUGH

A long proofing time means a long life

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

Classics

23671
French Stick Gran Reserva
26 u / 295 g / 4x7 / 20-25' Thaw
180-190º / 20-25' Oven / **53 cm**
Sourdough

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

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

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

62990
Loaf Gran Reserva
18 u / 355 g / 4x7 / 20-25' Thaw
180-190º / 15-20' Oven / **33 cm**
Source of Fiber

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

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

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

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

Country Loaves

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

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

22421
Sandwich Baguette Gran Reserva
50 u / 130 g / 4x7 / 20-25' Thaw
180-190º / 15-20' Oven / **25,5 cm**
Sourdough

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

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

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

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

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

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

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

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

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

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

Fully Baked

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

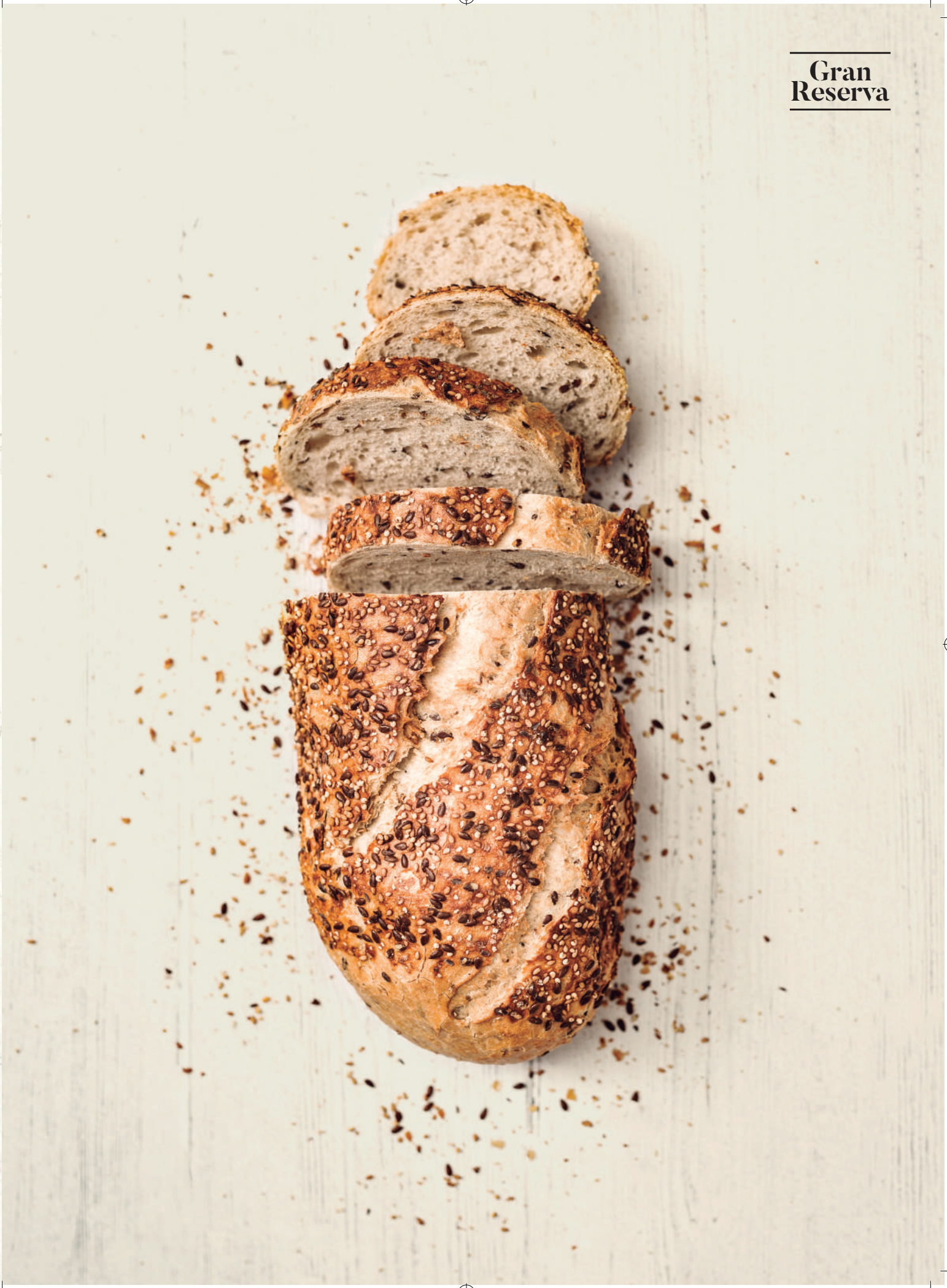
67325
Rustic Demi Baguette GR Fully Baked
40 u / 160 g / 4x7
20-25' Thaw / **28 cm**
Source of Fiber

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

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


Gran
Reserva

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

CLEAN LABEL · 100% NATURAL · CONTAINS SOURDOUGH · OLIVE OIL

Perfect to to toast

Ready in 2 minutes:
Thaw, toast and serve.

Cristallino

Longos

67932
Cristallino Bread XXL
12 u / 470 g / 4x6 / 45' Thaw
180-200º / 1-2' Oven / **75 cm**

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

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

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

Cristallino

Flute

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

Cristallino
Ciabattas

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

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

Cristallino
Sandwiches

63441
Cristallino Sourd 1/2 Baguette
(Precut)
48 u / 85g / 4x8
40-50' Thaw / **23 cm**
Olive Oil / Clean Label / Sourdough
100% Natural

63449
Cristallino Sourd 1/3 Baguette
(Precut)
56 u / 65g / 4x8
40-50' Thaw / **18 cm**
Olive Oil / Clean Label / Sourdough
100% Natural

68711
Cristallino Sourdough Roll
90 u / 40 g / 4x14
40-50' Thaw / **12,5 cm**

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

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

Cristallino

Burger Buns

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

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

69393
Organic Cristallino BurgerBun
(Precut)
60 u / 75 g / 4x8 / 20-40' Thaw
180-190º / 1' Oven / **11,4 cm**
Olive Oil / Clean Label / Sourdough
100% Natural

69844
Sourdough Burger Bun 95
80 u / 50 g / 4x8 / 20-30' Thaw
180-190º / 1' Oven / **9,4 cm**
Olive Oil / Clean Label / Sourdough
100% Natural

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

69444
Square Crystal
Sourdough Bun(Precut)
48 u / 95 g / 4x8 / 20' Thaw
12,5 cm
Olive Oil / Clean Label / Sourdough
100% Natural

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

89892 - 69897 **(Precut)**
Beer Cristallino Burger
60 u / 80 g / 4x8 / 40-50' Thaw
11,4 cm
Olive Oil / Clean Label / Sourdough
100% Natural

69854
Cristallino Kornspitz BurgerBun

69856
Cristallino Kornspitz BurgerBun
(Precut)
60 u / 70 g / 4x8 / 20-30' Thaw
11,4 cm
Olive Oil / Clean Label / 100% Natural
Source of Fiber

67595
Cristallino Turmeric Burger
60 u / 75 g / 4x8 / 20' Thaw
180-190º / 1' Oven / **11,6 cm**
Sourdough / Olive Oil

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

Cristallino *Bagels*

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

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

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

Cristallino *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
180-190º / 1' Oven / **11 cm**
Sourdough

Bagels
Classics

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

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

Cristallino
100% NATURAL

See our range of Crystal Bagels on page 29.

o forno galego

O Forno Galego

Roscas

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

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

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

O Forno Galego

Loaves

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

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

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

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

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

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

O Forno Galego

Sandwiches

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

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

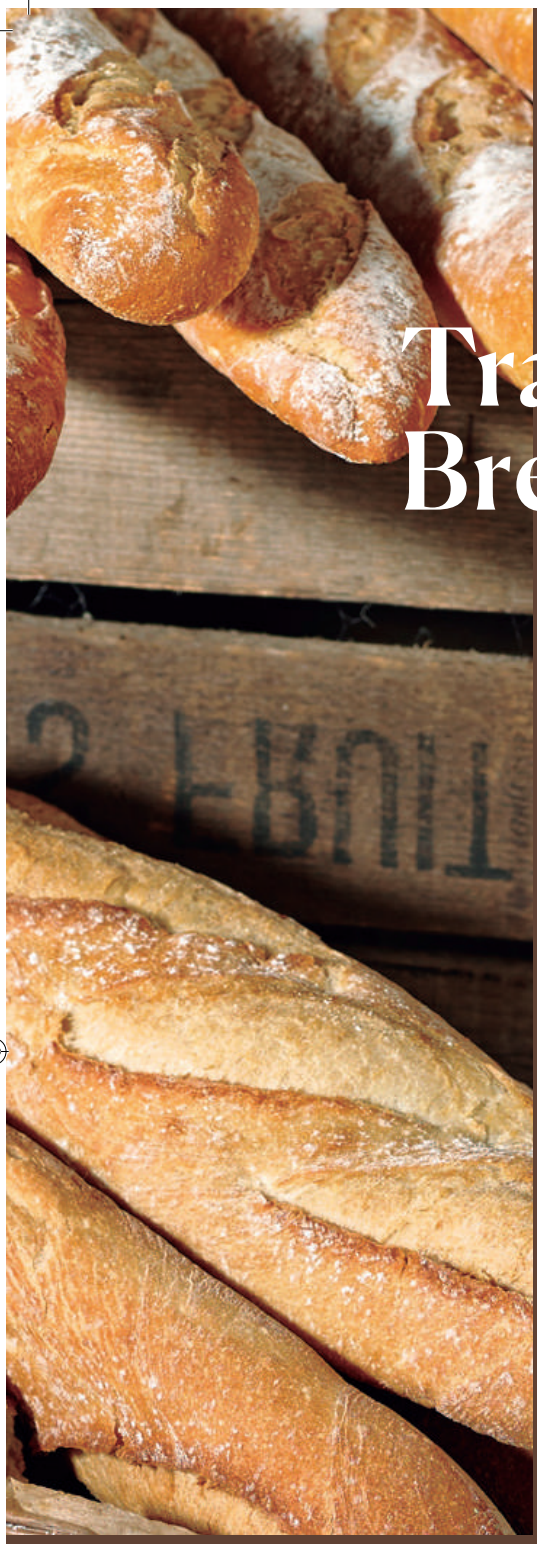
67678
Loaf O Forno Galego (Pre-cut)
26 u / 100 g / 6x11 / 30-40' Thaw
190-210º / 1' Oven / **22 cm**

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

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

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

A traditional bread
with a modern look



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.

europastry

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
22 u / 330 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **54 cm**
Vegan

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

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**

22614
Baker's French Loaf
25 u / 270 g / 6x6 / 15-20' Thaw
190-210º / 15-20' Oven / **43 cm**

69712
Cantabrian Loaf

66994
Cantabrian Loaf
21 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**

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
180-190º / 18-25' Oven / **35 cm**

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

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

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

27950
Sandwich Ciabatta
44 u / 130 g / 4x9 / 15-20' Thaw
180-190º / 12-16' Oven / **25 cm**

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

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

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

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

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

White Baguettes

64651
Baguette Plus
38 u / 250 g / 4x7 / 15-20' Thaw
180-190º / 15-20' Oven / **55 cm**

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

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

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

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

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

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

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

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

Whole Grain and Cereals

10032
Wheat-Bran Baguette
36 u / 250 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **52,5 cm**

27562
Cereal Baguette
37 u / 235 g / 4x7 / 15-20' Thaw
180-190º / 16-18' Oven / **51 cm**
Source of Fiber / Reduced Salt

65045
Spelt Frikorn
10 u /300 g / 4x15 / 20-30' Thaw
170-180º / 22-28' Oven / **24 cm**
Sourdough / Source of Fiber / Vegan

67333
Wholegrain Baguette
36 u / 235 g / 4x7 / 20-25' Thaw
180-190º / 16-18' Oven / **51 cm**
Source of Fiber
Reduced Salt

22730
Multiseed Flute
25 u /160 g / 4x14 / 20-30' Thaw
180-190º / 12-15' Oven / **50 cm**
Sourdough/ Source of Fiber
Reduced Salt

65065
Rye Frikorn
10 u / 275 g / 4x15 / 20-30' Thaw
170-180º / 20-30' Oven / **22,5 cm**
Reduced Salt

67832
Seeds Baguette

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

46551
Big Cereal Loaf
26 u / 275 g / 6x6 / 20-25' Thaw
180-200º / 20-25' Oven / **45 cm**

65035
Rustic Frikorn with Pumpkin Seeds
10 u /330 g / 4x15 / 20-30' Thaw 170-180º / 22-28' Oven / **22,5 cm**
Sourdough / Source of Fiber

64481
6 Cereals Bread
32 u /250 g / 4x7 / 20-25' Thaw
180-200º / 15-20' Oven / **27,5 cm**

27861
Kornspitz
30 u / 240 g / 4x7 / 20-30'
Thaw 180-200º / 20-25' Oven / **27 cm**
Sourdough / High Fibre / Reduced Salt

65075
Multicereal Frikorn
10 u /330 g / 4x15 /20-30' Thaw
170-180º / 22-28' Oven / **22,5 cm**
Sourdough / Source of Fiber

Health

67203
Health Omega-3
55 u / 115 g / 4x8 / 15-20' Thaw
180-190º / 15-20' Oven / **23 cm**
Source of Fiber
Reduced Salt

Burger Buns

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.

Buns for the perfect hamburger

Classics

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

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

69442
Burger Soft

69443
Burger Soft (Precut)
60 u / 92 g / 4x8
40-50' Thaw / **11,8 cm**
Sourdough

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

65529
Country Hamburger Roll (Precut)
60 u / 80 g / 4x14
30-50' Thaw / **12 cm**
Olive Oil

69812
Country Sesame Hamburger Roll
60 u / 85 g / 4x14
20-30' Thaw / **12 cm**
Olive Oil

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

69814
Malt Bugerbun
60 u / 85 g / 4x14
40-60' Thaw / **12,5 cm**
Olive Oil

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

Rustic Buns

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

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

Mini Burger

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

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

64050
Mini Hamburger Roll
180 u / 22 g / 4x12
5-10 Thaw / **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.

Bread

Focaccias

28870
Provenzal Focaccia
(Precut)
Tomato and oregano

40 u / 105 g / 8x7 / 10' Thaw
185º / 2' Oven / **12 cm**
Vegan / Olive Oil

28850
Italian Focaccia
(Precut)
Chives and oregano

40 u / 105 g / 8x7 / 15-20' Thaw
180-190º / 2' Oven / **12 cm**
Vegan

21451
Roman Focaccia
Green pepper, oregano and black olives

40 u / 105 g / 8x7 / 15-20' Thaw
180-190º / 2' Oven / **12 cm**
Vegan / Olive Oil / Source of Fiber

21441
Mediterranean Focaccia
Salt and oil

40 u / 105 g / 8x7 / 15-20' Thaw
180-190º / 2' Oven / **12 cm**
Vegan / Olive Oil

Bread

Paninis

28820
Panini Black & White Sesame
Black & White Sesame

30 u / 100 g / 8x8 / 5-7' Thaw
180-190º / 5-7' Oven / **17,5 cm**
Vegan

66350
Oat Panini
Sunflower seeds, salt and oat flakes

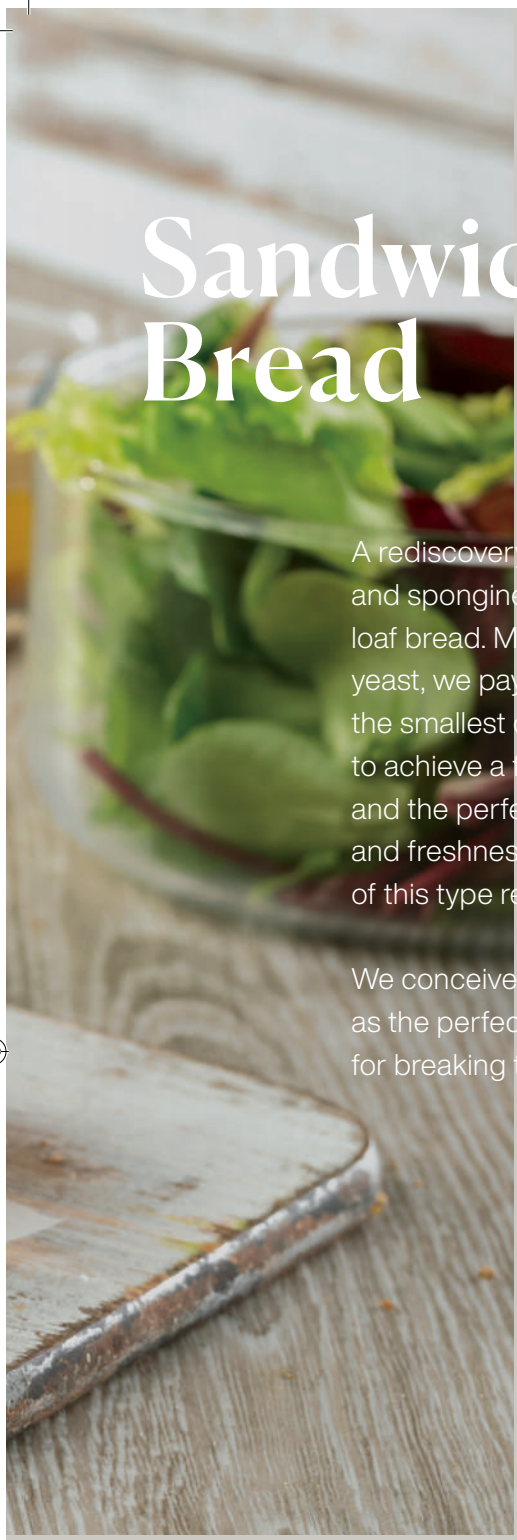
60 u / 100 g / 4x8 / 25-30' Thaw
180-190º / 2' Oven / **11 cm**
Clean Label / Vegan / Source of Fiber

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

28810
Aegean Panini
(Precut)
Oregano and black olives

30 u / 95 g / 8x8 / 25-30' Thaw
180-190º / 2' Oven / **17,5 cm**
Vegan / Olive Oil /
High Fibre

Let yourself be carried
away by the delicacy
and fluffiness



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.

Sandwich Bread

Classic

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

Sandwich Bread

Sweet

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

Specialties

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

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

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

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

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

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

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

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

Bread

Rock&Roll

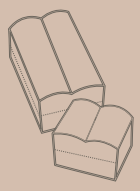
66160
Rock & Roll
6 placas 8u / 73 g/u / 4x14
50' Thaw / 180-190º
1' Oven / **17 cm**

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

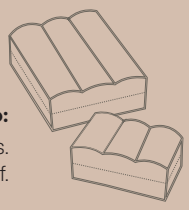
V format:
make a lengthwise cut in the top part and fill it through the center.

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.



Ideal for hotels,
restaurants and coffee shops

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.

europastry

Dinner Rolls

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

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

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

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

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

27360
Wholewheat Petit Pain
100 u / 65 g / 6x7
15-20' Thaw / 180-190º
10-12' Oven / **13 cm**
Source of Fiber

27301
Petit Pain
90 u / 65 g / 6x7
15-20' Thaw / 180-190º
10-12' Oven / **13 cm**

40028
Petit Pain
76 u / 55 g / 8x7
16' Thaw / 180-190º
10-12' Oven / **13 cm**

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

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

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

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

21620
Mini Provenzal Flute
1,6 Kg / 40 g / 8x14
20-30' Thaw / 180-190º
10-12' Oven / **13 cm**
Vegan

21631
Mini Cereal Flute
2,2 Kg / 40 g / 8x14
20-30' Thaw / 180-190º
10-12' Oven / **13 cm**
Vegan / Sourdough
Source of Fiber

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

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

27573
Mini Ficelle
100 u / 52 g / 8x8
10-15' Thaw / 180-190º
10-12' Oven / **16 cm**

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

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

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

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

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

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

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

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

87214
Salt Free Mini Bread
120 u / 52 g / 8x8
10-15' Thaw / 180-190º
10-12' Oven / **16 cm**

Thaw and Serve

69452
Baked Petit Pain
140 u / 55 g / 4x7
35-40' Thaw / **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 Wholegrain 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

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

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

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**

22745
Mini Beer Flute
2,1 Kg / 60 g / 8x14 / 20-30' Thaw
180-190º / 10-12' Oven / **16 cm**
Sourdough / Vegan

23070
Mini Gourmet Sandwich Bread
3,75 Kg / 30 g / 8x8 / 15-20' Thaw
180-190º / 8-10' Oven / **12 cm**
Vegan

28580
Miniatura 8 Cereales
100 u / 44 g / 8x8 / 15-20' Thaw
180-190º / 8-10' Oven / **7,5 cm**
Vegan / Source of Fiber

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

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

Bread

Molletes

20480
Mollete

60482
Mollete*
60 u / 90 g / 6x7
20-25' Thaw / **12,5 cm**

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

21480
Bran Mollete
60 u / 90 g / 6x7
20-25' Thaw / **12,5 cm**
Vegan

69725
Protein Mollete
60 u / 90 g / 6x7 / 30-40' Thaw
170-180º / 22-28' Oven / **13 cm**
Source of Fiber/ Source of Proteins

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

23781
Rustic Demi Baguette
50 u / 155 g / 4x7 / 15-20' Thaw
180-200º /15-20' Oven / **28 cm**
Vegan

24043
Piedmont Demi Baguette
52 u / 115 g / 4x7 / 15-20' Thaw
190-210º /15-20' Oven / **27 cm**
Vegan / Sourdough

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

64340
Soft Demi Baguette
66 u / 122 g / 4x7 / 15-20' Thaw
180-190º / 12-15' Oven / **27,5 cm**
Vegan

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

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

27124
Demi Provenzal Baguette
65 u / 120 g / 4x7 / 20-25' Thaw
180-190º /15-20' Oven / **28 cm**
Vegan

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

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

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

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

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

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

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

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

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

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

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

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

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

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**

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.

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europastry

VIENNOISERIE

SOPHIE

DOUBLE POINTAGE

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.

VIENNOISERIE
SOPHIE
DOUBLE POINTAGE

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
165-180º / 18' Oven / **13 cm**
Done with Butter 26%

89233
Raw Sophie Croissant
160 u / 60 g / 8X9 / 30' Thaw
180º / 16' Oven / **10,5 cm**

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

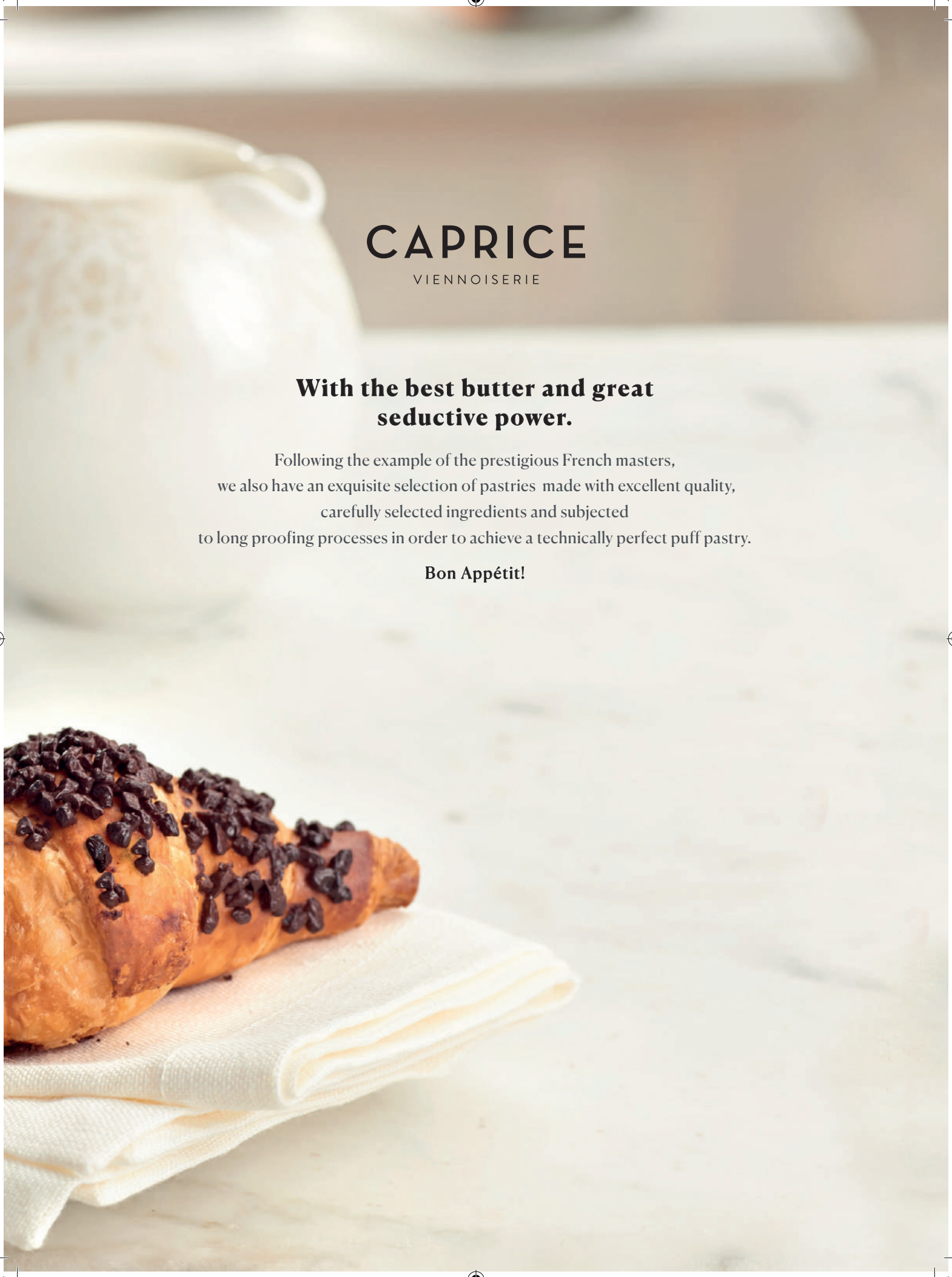
68211 - 69212*
Paris Croissant
60 u - 125 u* / 60 g / 8x9 / 20-30' Thaw
160-180º / 15-18' Oven / **14,5 cm**
Clean Label

67451
Sophie Curved Croissant
56 u / 75 g / 8x9 / 30-35' Thaw
160º / 17-18' Oven / **17 cm**

67575
Cereals Curved Croissant
38 u / 95 g / 8x9 / 20-30' Thaw
160-180º / 15-18' Oven / **10 cm**
Made with Butter / No Artificial Colorants / Without Preservatives

60131
Sophie Pain Aux Raisins
50 u / 110 g / 8X9 / 20' Thaw
170º / 16' Oven / **10,5 cm**
Done with Butter -14%

64172
Pain Choc Sophie
52 u / 90 g / 8X9 / 30-45' Thaw
165-170º / 17-19' Oven / **7,5 cm**



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!

Viennoiserie Caprice

67211
PARIS CROISSANT
50 U / 60 G / 8X9 / 30-45' THAW
170-175' / 14-15' OVEN / **12 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**

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

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

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

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

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**

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

CAPRICE
VIENNOISERIE

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**

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**

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**

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

SELECTION

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
180-190º / 25-30' Oven / **9,5 cm**

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

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

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

80172
Apple Flute
120 u / 54 g / 8x12 / 20-30' Thaw
170-180º / 12-15' Oven

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

60176
Mini Raspberry Flute
120 u / 45 g / 8x12 / 20-30' Thaw
170-180º / 12-15' Oven / **12 cm**

60174
Mini Fripon Apricot
120 u / 45 g / 8x12 / 20-30' Thaw
170-180º / 12-15' Oven / **12 cm**

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.

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

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

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

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

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

81195
Almond Croissant Sel d'Or
48 u / 94 g / 8x9 / 20' Thaw
170º / 18' Oven / **14,5 cm**

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

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

Irresistible and surprising
croissants, always.

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,

Croissants

For Proofing

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

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

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

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

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

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

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

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

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

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

*Also avaliable in 95g,110g, and 125g

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

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

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

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

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

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

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

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

Croissants

For Baking

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

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

69273
Super Margarine
Croissant
60 u / 95 g / 8x9
20-30' Thaw / 160-180º
15-20' Oven / **11,5 cm**

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

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

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

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

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

00535
29253*
Catering
Croissant*
90 u - *160 u / 45 g / 8x9
15-20' Thaw / 170-180º
15-20' Oven / **11,5 cm**

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

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

Croissants

Thaw and Serve

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

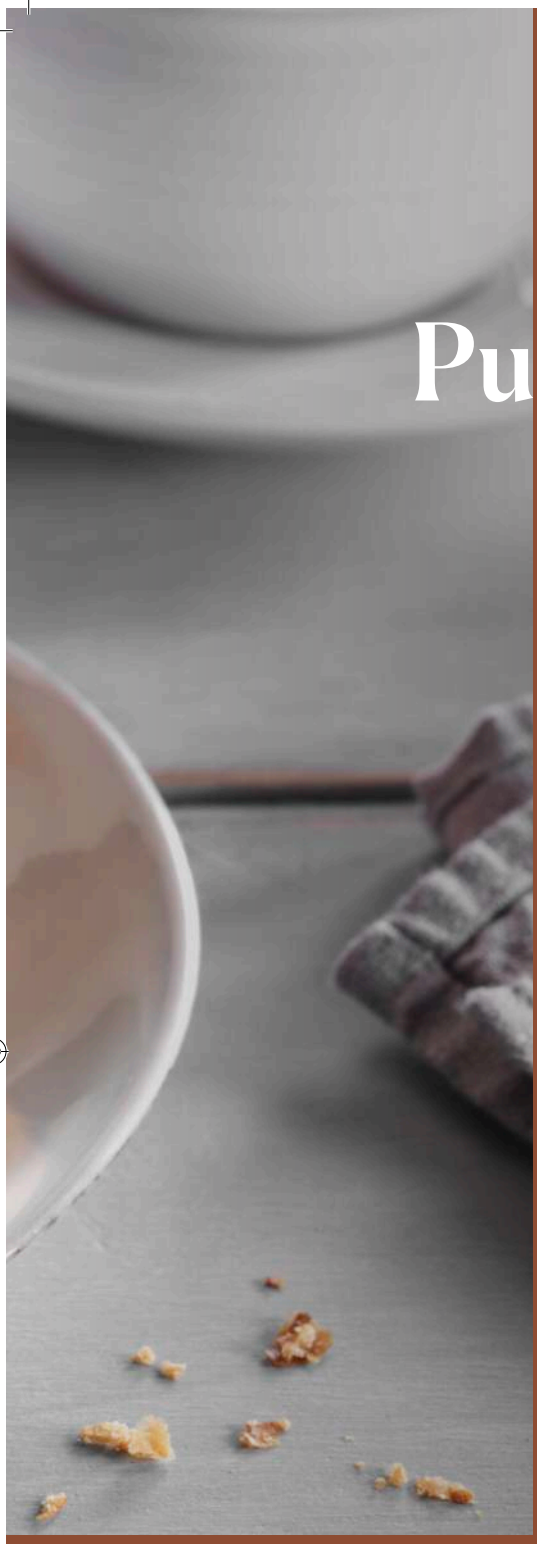
61695
Paris Croissant T&S
21 u / 52 g / 8x9
20-30' Thaw / **19,5 cm**
Clean Label

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**

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

A crunchy essential
that sounds like success



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, once 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 for infinite fillings that attract more followers every day.

Puff-Pastry

For Proofing

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

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

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

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

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

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

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

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

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

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

Puff-Pastry

For Baking

69343
Dark Super Delight
72 u / 120 g / 8x9
Thaw 15-30'/ 180-190º
16' Oven / **13,7 cm**

69313
Decorated Choco Delight
84 u / 103 g / 8x9
20' Thaw / 170º
16' Oven / **13cm**

69512
Dark Delight
84 u / 100 g/ 8x9
15-30' Thaw / 180-190º
15-20' Oven / **13 cm**

89211
Nocilla Delight
56 u / 100 g/ 8x9
20-30' Thaw / 180-190º
12-15' Oven / **13 cm**

69352
XL Cream Delight
72 u / 120 g / 8x9
15-30' Thaw / 180-190º
15-20' Oven / **13,7 cm**

69401
Decorated Custard Delight
84 u / 103 g / 8x9
20' Thaw / 170º
16' Oven / **13 cm**

69303
Cream Delight
84 u / 100 g/ 8x9
15-30' Thaw / 180-190º
15-20' Oven / **13 cm**

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

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

Cone

For Proofing

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

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

00126
Mini Dark Cone
165 u / 40 g / 8x12
20-40' Thaw / 140-180' Proof
180-190º / 12-15' Oven / **7,5 cm**
Vegan

Puff-Pastry

Thaw and Serve

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

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.

europastry

Ensaimadas

For Proofing

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

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

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

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

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

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

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

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

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

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

10465
Mini Cocoa Ensaimada
9,5 kg/ 50 g/ 8x9
180-200' Proof / 170-180º
10-12' Oven / **5,8 cm**

Ensaimadas

For Baking

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

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

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

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

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

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

Ensaimadas

Thaw and Serve

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

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

Danish Pastry

For Proofing

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

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

Danish Pastry

For Baking

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

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

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

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

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

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

20280
Custard & Almond Bretzel
32 u / 149 g / 8x12
180-190º / 15-20' Oven

42530
Chocolate Bretzel
32 u / 149 g / 8 x 11
180-190º / 15-20' Oven
14 cm

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

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

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

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

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

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

Puff-Pastry

For Baking

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

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

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

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

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

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

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

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

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

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

63880
Andalucian Palmier
50 u / 160 g/ 8x14
60' Thaw / 190º
21' Oven / **16 cm**
Butter / Vegan

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

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

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

69522
Almudevar Braid
24u/130g/8x8
45 'Thaw / **17 cm**

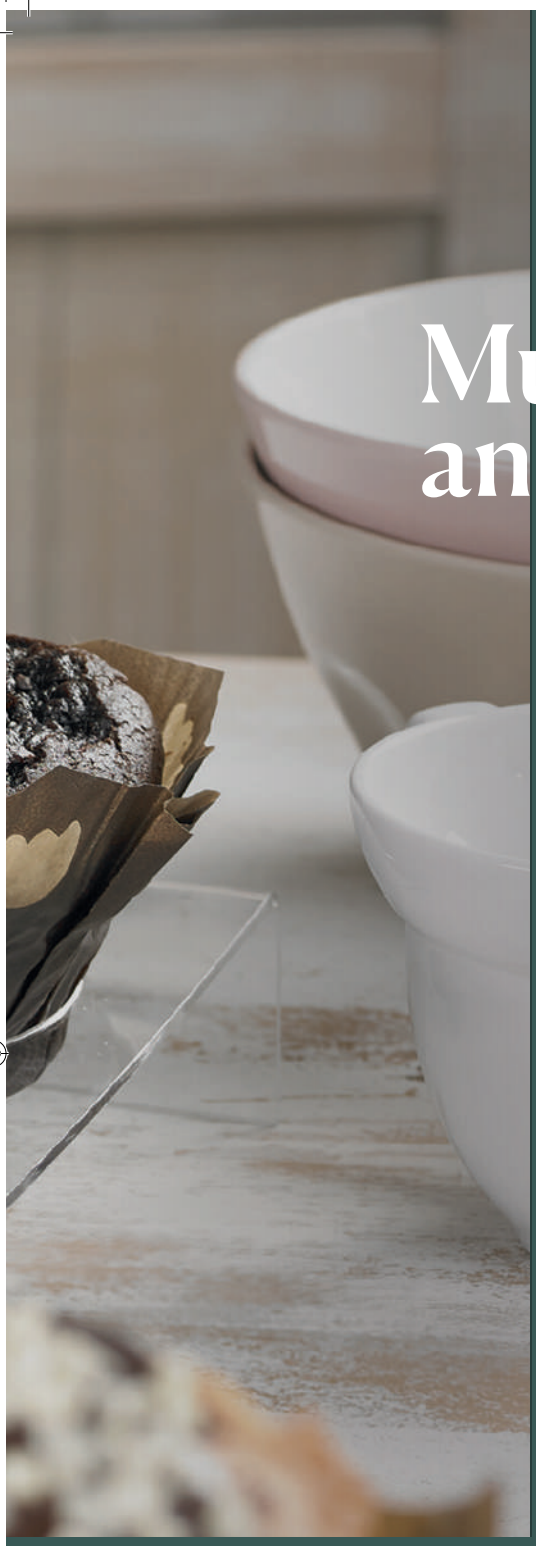
65453
Apple Turnover
36 u / 120 g / 8x12
30' Thaw / 180º
28' Oven / **22 cm**

66090
Small Palmier
5 kg/ 18 g / 8x14
20-30' Thaw / 180-190º
15-20' Oven
Margarine / Vegan

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

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

Our most soft and spongy dough
shows a great personality
in all it's versions:
Yogurt & Cranberry, Extreme Chocolate,
Red Velvet, Cheesecake, Caramel,...
exquisite flavors and colors,
that leave you speechless

europastry

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**
Vegan

21490
Double Choc & Straweberry 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**

Muffins

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

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 / 33 g / 8x14
20-30' Thaw / **5 cm**

BigTûlipes

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 & Cookies

Specialties

60935
Coca de Azucar
9 u / 430 g / 4X14
40-50' Thaw / 190-210º
10-12' Oven / **51 cm**
Sourdough / Olive Oil

66245
Waffle
30 u / 90 g / 17x7
60' Thaw / **14,5 cm**

60960
Waffle
48 u / 111 g / 11x5
30' Thaw / 250º
2' Oven / **13 cm**

64432
American Pancakes
80 u / 45 g / 9x11
140º / 15' Oven / **10 cm**

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

071710
Mars® M&M's® Peanut Cookie
40 u / 45 g / 10x17
Thaw 60' / **4,2 cm**
Margarine

071709
Mars® Snickers® Cookie
40 u / 45 g / 10x17
Thaw 60' / **4,2 cm**
Margarine

071707
Mars® Twix® Cookie
40 u / 45 g / 10x17
Thaw 60' / **4,2 cm**
Margarina

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 / / 180º
17' Oven / **10 cm**
Butter / No Preservatives
No Artificials Colors

67123
Escribà Cremadet
Thaw & Serve
34 u / 55 g / 8x16
40-45' Thaw / **8 cm**
Butter / No Preservatives
No Artificials Colors

68125
Escribà Cremadet Choco
34 u / 55 g / 8x16
40' Thaw / **8 cm**
Butter / No Preservatives
No Artificials 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 180-190º / 1' Oven / **11 cm**
Sourdough

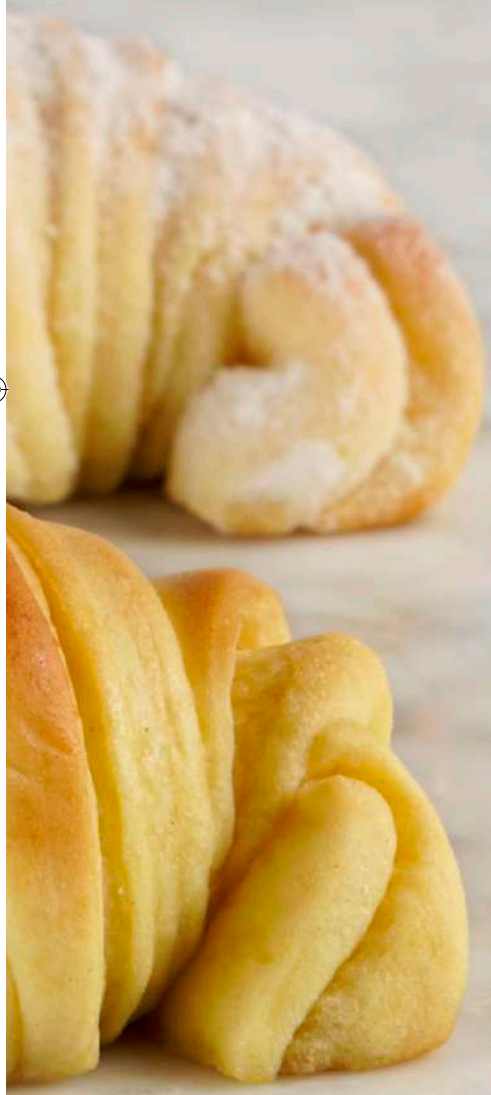
61420
Mini Brioche
75 u / 25 g / 8x9
20-30' Thaw / **10 cm**
Sourdough

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

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

LISBOA
SAUDADE
DESDE 1968

Saudade



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

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

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

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

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

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

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
DOT
ORIGINAL

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 / 15514
DOTS SUGAR
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

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 ARTIFICAL COLORANTS

PRIME DOTS®

65164
DOTS CHOCO CRUNCH
36 U / 84 G / 8X14 / 20'

65144
DOTS COCONUT
36 U / 73 G / 8X16 / 20'

65174
DOTS HAZELNUT & CHOCO
36 U / 70 G / 8X16 / 20'

60052
SALTY CARAMEL PRIME DOTS
36 U / 69 G / 8X12
15-20' THAW / 9,5 CM

60051
BLUEBERRY PRIME DOTS
36 U / 74 G / 8X14
20' THAW / 9,5 CM

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

87260
HALF COATED DARK DOTS
72 U / 52 G / 4X15
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 / 8X14
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

80209
FILLED CACAO DOTS
36 U / 69 G / 8X14
30' THAW / 9,5 CM

61293
CUSTARD SUGARED DOTS
36 U / 70 G / 8X16
30' THAW / 9,5 CM
NO ARTIFICAL COLORANTS

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

65191
TUTTI COLOUR DOTS
36 U / 75 G / 8X16
30' THAW / 9,5 CM

60045
DOTS COCONUT & CACAO
36 U / 72 G / 8X15
30' THAW / 9,5 CM
NO ARTIFICAL FLAVORS

67124
PINK & WHITE DOTS
36 U / 74 G / 8X16
30' THAW / 9,5 CM

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

81538
TRICOLOUR DOTS
36 U/BOX / 72 G / 8X16
30' THAW / 9,3 CM
NO ARTIFICAL COLORANTS
NO PRESERVATIVES

01549
STRAWBERRY DOTS
24 U / 76 G / 8X16
20-25' THAW / 9,5 CM

67180
RED VELVET DOTS
36 U / 74 G / 8X15
30' THAW / 9,5 CM
NO ARTIFICAL COLORANTS
NO PRESERVATIVES

68765
APPLE DOTS
36 U / 74 G / 8X15
30' THAW / 9,5 CM
NO ARTIFICAL COLORANTS
NO PRESERVATIVES

39010
LEMON DOTS
36 U / 73 G / 8X15
30-45' THAW / 9,5 CM
NO ARTIFICAL COLORANTS

60048
DUODOTS BOMBON
36 U / 72 G / 8X15
15-20' THAW / 9,5 CM
NO ARTIFICAL COLORANTS
NO PRESERVATIVES

ABUNDANT FILLING

68734
SUGARED DOTS COCOA
36 U / 65 G / 8X16
30' THAW / 9,5 CM
NO ARTIFICAL COLORANTS

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

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

ABUNDANT FILLING

BERLI DOTS®

25890
SUGARED BALL DOTS
36 U / 60 G / 8X11
20-30' THAW / 9,5 CM

65880
BIG SUGARED BALL DOTS
27 U / 78 G / 8X11
20-30' THAW / 10,5 CM

35890
PLAIN BALL DOTS
36 U / 55 G / 8X11
20-30' THAW / 9,2 CM

22110
BOSTON CREME BALL DOTS
36 U / 94 G / 8X11
60-75' THAW / 9,2 CM

22120
TRICOLOR BALL DOT
36 U / 90 G / 8X11
60-75' THAW / 9,2 CM

61290
FOREST FRUITS BALLDOTS
36 U / 90 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

20290
CUSTARD DECO BALL DOTS
36 U / 90 G / 8X11
60-75' THAW / 9,2 CM
INCLUDES 24 PYROTINES
AND 24 IDENTIFIERS

11720
STRAWB JAM SUGARED BALLDOTS
36 U / 85 G / 8X10
60-75' THAW / 9,2 CM

64190
CUSTARD&COCOA BALL DOTS
36 U / 100 G / 8X11
60-75' THAW / 9,2 CM

65950
NOCILLA® BALL DOTS
24 U / 78 G/ 8X15
45' THAW / 9,2 CM
24 SIGN & WRAPPERS
INSIDE THE BOX

69734
KIT KAT® BALL DOTS
36U / 87G / 8X11
45' THAW / 9,2 CM

LONG DOTS®

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

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

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 / 9,5 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 / 7,3 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 / 7,3 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 /
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

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
188U / 21 G / 8X16
15-20' THAW / 4,2 CM
NO ARTIFICAL COLORS
NO PRESERVATIVES
NO HYDORGENATED FATS

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

Any time can be
the right moment

Savoury Pastries

Putting ourselves in our customer's shoes is the best way to come up withmore 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.

europastry

For Proofing

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

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

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

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

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

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

For Baking

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

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

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

60834
XL Mixed Delight
44 u / 145 g/ 8x9
20-30' Thaw / 165-175º
16-20' Oven

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

60836
Mixed Delight
45 u / 120 g/ 8x9
20-30' Thaw / 170-180º
15-20' Oven / **13 cm**

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

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

26602
Mixed Mini Nibbles

26162
Tuna Mini Nibbles

26192
"Sobrasada" Mini Nibbles

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

For Baking

28450
Tuna Puff Pastry
56 u / 135 g / 8x12
20-30' Thaw / 170-180º
13-18' Oven / **14,5 cm**
Margarine

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

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

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

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

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

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

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

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

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

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

63970
Cheese Borek
60 u / 100 g / 11x8
25' Thaw / 180º

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

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

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

Kentes

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

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

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

67170
Bacon & Cheese Triangle

15500
Triangle Ham & Cheese Puff Pastry
38 u / 150 g / 9x9
30' Thaw / 180-200 º
15-20' Oven / **15 cm**

For Baking

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

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

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

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

24960
Spinach Mini Lattice

24970
Sobrasada Mini Lattice

24980
Mixed Mini Lattice
2,5 kg / 25 g / 8x16/ 15-20' Thaw
180-190º/ 12-15'/ **5x4,5cm**

For Baking

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

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

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

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

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

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

Empanadas

Traditional

1250g / 31 cm

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

1100g / 27 cm

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

625g / 23 cm

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

2850g / 57x37 cm

65993
Tunna Empanada O Forno Galego
3 u / 2850 g / 4x10 / 180-200º / 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 / 180-200º / 40-45' Oven / **19x28 cm**

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

Empanadas

Classic

600g / 22 cm

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

600g / 22 cm

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

600g / 22 cm

62543
Chicken Carbonara Empanada
10 u / 600 g / 12x6 / 180-200º
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
180º / 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 / 180-200º / 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 / 190-200º / 40-45' Oven / **21 x 7 cm**

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

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

67563
Tunna Mini Empanadilla
O Forno Galego
157 u / 35 g / 12x10
180-200º/ 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 / 180-200º
25-30' Oven / **11 cm**

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

Porteña Dough
Made with Margarine and Lard

67859
Spinach
Empanadilla Porteña
23 u / 90 g / 8x17 / 60' Thaw
240º / 7' Oven / **10x7 cm**

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

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

Empanadas
Punk Pies

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

Revolution
Yummies

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

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

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

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

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

Vegan
Yummies

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

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

68515
Vegan Empanadilla Seitan
24 u / 85 g / 8x18 / 200º
14-16' Oven / **12 cm**
Olive Oil

65510
Vegan Empanadilla Burger
24 u / 85 g / 8x18 / 200º
14-16' Oven / **12 cm**
Olive Oil

Muffin Piping Bag Bases, Blocks and Sheets

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.

europastry

Dough

Muffins

26130
Chocolate Chips Muf.D. in Piping Bag
6 kg / 1000 g / 8x14
180-240' Thaw / 165-175º
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 / 165-175º
57 cm
It depends on the size and dosage of the dough

66100
Whole wheat Muffin Dough in Piping Bag
6 kg / 1000 g / 8x14
180-240' Thaw / 165-175º
52 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 **

Dough

Cheesecake AA

61789
Cheesecake in Piping Bag AA
6 u / 1,200 g / 6x10
160' Thaw / 220º
28' Oven

Bases and Blocks

Pizza

25500
Pizza Base
25 u / 350 g / 8x12
30' Thaw / 180º
12-15' Oven / **35x14cm**
Vegan

25530
Par Baked Pizza
25 u / 250 g / 8x8
10-15' Thaw / 180-200º
10-15' Oven / **28x38 cm**
Clean Label

00720
Pizza Sheet
12 u / 1000 g / 4x13
60-85' Proof / 210-220º
12-15' Oven
Clean Label, Vegan

64975
Rustic Pizza Base
9 u / 370 g / 6x7
185º / 7-10' Oven / **35x18,5 cm**

Bases, Blocks and Sheets

Hojaldre

25460
Puff Pastry Sheet
16 u / 800 g / 4x13
15-20' Thaw / 180-190º /
10-15' Oven / **53x33,5 cm**
Vegan

63070
Butter Puff Pastry Sheet
15 u / 1000 g / 4x13
20-30' Thaw / 180-190º
18-20' Oven / **58x38 cm**
Butter

Bases, Blocks and Sheets

Croissant

44600
Croissant Sheet
8 u / 1500 g / 4x15
15-20' Thaw / 180-190º
14-16' Oven / **36,5 cm**
Vegan

65150
Croissant Dough
100 u / 72 g / 8x8
15-20' Thaw
105-120'Proof / 180-190º
14-16' Oven / **13,5 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 / 180º
8' Owen / **5,3 cm**

The best-tasting
bread and pastries
are also available gluten-free

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.

europastry

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

Pastries

Gluten Free

All Gluten Free Pastry is packed.

62771
Gluten Free Choc Muffin
20 u / 105 g / 8x12
30’ Thaw / **9 cm**

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 / 200º
5' Owen / **20 cm**

67650
Gluten Free Bread Roll
20 u / 50 g / 14x6
15-20' Thaw / 200º
5' Owen / **14 cm**
Vegan

67990
Gluten Free Burger
20 u / 85 g / 8x10
30' Thaw / 180º
8-12' Owen / **9,5 cm**
Vegan

61955
Gluten Free Rustic Burger Bun
20 u / 85 g / 8x10
30' Thaw / **11,5 cm**
Vegan

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
Gluten Free Cocoa Palmier
36 u / 77,5 g / 8x12
30' Thaw / **12,5 cm**

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

Tarts

69450
Carrot Cake
2 u / 1,25 Kg / 8x11
2-3 h Thaw / **24cm**

69680
Cheese&Raspberry Cake
2 u / 1,5g / 8x11
4-5 h Thaw / **24 cm**

69670
Baviera Cake
2 u / 900 g / 8x14
4 h Thaw / **26 cm**

69440
Sacher Cake (Pre-cut)
2 u / 1 kg / 8x11
12 h Thaw / **24 cm**

69460
Sacher Cake
2 u / 1 kg / 8x11
4 h Thaw / **24 cm**

69860
Chocolate Cake
2 u / 1 kg / 8x14
1,30 h Thaw / **28 cm**

69690
Pre-cut Sacher Tart
2 u / 1,45 kg / 8x11
12 h Thaw / **24 cm**

63840
Pre-cut Apple Tart
4 u / 1,75 kg / 14x6
14 h Thaw / **26 cm**

37588
Pre-cut Apple Vegan Cake
1 u / 1,75 kg / 12x14
9 h Thaw / **23 cm**

93200
Pre-cut Vienna Sacher Tart
1 u / 1,45 kg / 12x14
2-3 h Thaw / **24 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**

68732
Pre-cut American Carrot Cake
1 u / 2 kg / 6x7
6 h Thaw / **24 cm**

69742
Pre-cut American Dark Cake
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
220º / 33' / **20 cm**

64161
Cheesecake by AA
1 u / 1100 g / 15X26
220º / 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**

THE WORLD'S 50 BEST RESTAURANTS 2015

Precut

Gateaux

66254
Cream & Strawberry Gateau (Pre-cut)
21 u / 1,8 Kg / 6x18
30' Thaw / **35x26 cm**

66274
Black Forest Gateau (Pre-cut)
21 u / 1,75 Kg / 6x18
4-5 h Thaw / **8,5x4,5 cm**

66284
Tiramisu Tart (Pre-cut)
21 u / 1,65 Kg / 6x18
30' Thaw / **8,5x4,5 cm**

66264
Truffle & Cream Gateau (Pre-cut)
21 u / 1,65 Kg / 6x18
30' Thaw / **8,5x4,5 cm**

66234
Cocoa/Cream Gateau (Pre-cut)
21 u / 2,3 Kg / 6x18
2-3 h Thaw / **32x26 cm**

66233
Cake w/Lotus Biscoff (Pre-cut)
21 u / 2 kg / 6x8
120-180' Thaw / **4,6-8,5 cm**

66244
Death by Chocolate Gateaux (Pre-cut)
1 u / 1,76 Kg / 6x18 / Thaw 30'
8,5 x 4,5 cm

86295
Biscoff Cake Lotus
1 u x 4bl / 425 gr / 6x23
180' Thaw / **13,5 cm**

Sponges

66440
Apple & Cinnamon Cake
1 u / 1,70 Kg / 6x18
Thaw 3 h / **36x27 cm**

66170
Cocoa Sponge Cake
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**

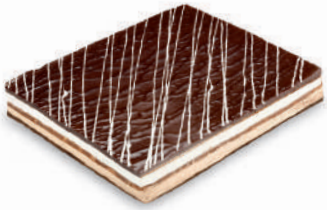
61250
Brownie Traybake
48 u / 60 g / 9x18
45' Thaw / **60x60 cm**

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 Gateau1
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 Gateau1
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 Gateau1
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**

67520
Square Cream & Strawberry Cake
4 u / 485 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**

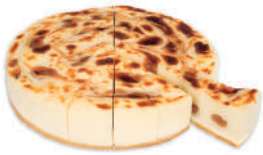
67403
Tiramisu Delights
1 u / 735 g / 12x18
30' Thaw porción / **6,2x5,3 cm**

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**

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**

Treats

62950
Cocoa Crêpe
28 u / 80 g / 13x17
1 h Thaw / 180º
3-4' Owen / **20 cm**

39151
Coulant Chocolate
24 u / 90 g / 8x19
12-13' Thaw / 200º / **6,5 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

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.

Valentine's Day

69941
3 Whim Tartlet
1 u / 75 g / 6x18 / 30' Thaw

81635
Choc Heart Biscuit
8u / 75 g / 9x12 / 30' Thaw

63680
Valentine's Day Cookie
30 u / 45 g / 11x14 / 30-40' Thaw

62683
Heart Shaped Dots
36 u / 76 g / 8x15
30' Thaw

62684
Valentine's Day Heart Dots
2 u / 76 g / 8x15
30' Thaw

Summer

64158
Summer Dots
36u / 71g / 8x15
15-20' Thaw

64159
Summer Dots
36x2 u / 71g / 6x6
15-20' Thaw

Easter

40480
Fritters Ready
1,5 kg / 11 g / 8x10
30' Thaw / **4,2 cm**

00891
Fritters
5 kg / 11,5 g / 8x17
30' Thaw / 175º
5' Owen / **3,2 cm**

Christmas

67154
Christmas Tree Cookies
40 u / 47 g / 11x14
30' Thaw / **9,4 cm**

67537
Christmas Tree
1 u / 120 g / 6x8
30' Thaw / **12x12 cm**

67050
Star Cookie
30 u / 40 g / 11x14
30-40' Thaw

67158
Cookies Muñeco Navidad
30 u / 40g / 11x14
30-40' Thaw

62855
Star Christmas Dots
38 u / 88 g / 8x11
15-20' Thaw

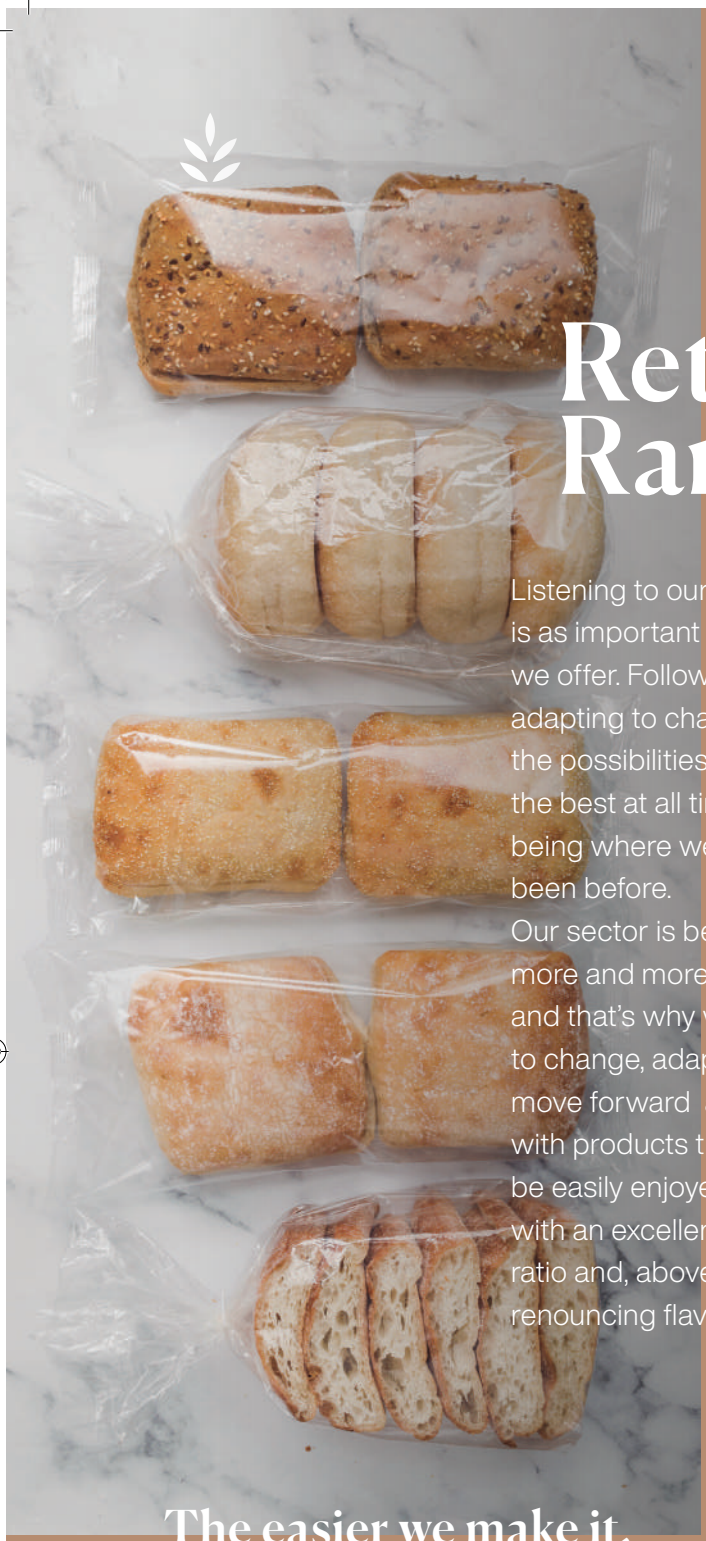
62856
Dots Christmas Star
30 p x 2u / 83 g / 6x7
30' Thaw

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**



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
24p x 4u / 200 g / 4x7

69865
Cristallino Sliced
10 x 6 u / 450 g / 4x8
Thaw 20-30' / **11,5 cm**
Clean Label /Sourdough / 100% Natural / Olive Oil

63446
Cristallino Sourdough 1/2 Baguette
16 x 2 u / 170 g / 4x14
Thaw 20-40' / **23 cm**
Clean Label / Sourdough / 100% Natural
Vegan / Olive Oil

64974
Cristallino Bread
12p x 2 u / 350 g / 4x7

67322
Cristallino Ciabatta
28p x 2 u / 190 g
4x14 / 50' / **13 cm**
Clean Label / 100% Natural
Olive Oil

64657
Ciabatta Cristallino
24p x 4 u /190 g / 4x14
25' Thaw / **12cm**

87471
Burger Cristallino
(Precut)
15p x 4 u /300 g /4x14
20-30' Thaw / **11,5 cm**
Clean Label / Vegan

65405
Cristallino Gouda Cibatta
28p x 2 u /95 g / 4x10
25' Thaw / **11 cm**
Sourdough / Olive Oil

60036
Cristallino Ciabatta Korsnpitz
28p x 2 u /186 g / 4x8
20-40' Thaw / **12cm**

60996
Cristallino 50% Integral
14p x 6 u /300 g / 4x11
30' Thaw / **12,5 cm**
Clean Label / Sourdough
100% Natural / Olive Oil
Vegan

60032
Cristallino Beer Ciabatta
28p x 2 u / 196 g
4x8 / 40-50' / **13 cm**
Clean Label / 100% Natural
Olive Oil

61975
Cristallino Bagel
14 p x 4 u / 220 g / 4x8
30' Thaw
Clean Label / Sourdough
100% Natural / Olive Oil

87472
Bagel Cristallino Semiwhole (Precut)
14 p x 4 u / Thaw 20-25'
4x8 / 30' Thaw
Clean Label / 100% Natural
Vegan / Olive Oil

87473
Cereal Cristallino Bagel
(Precut)
14px x 4 u / 300 g / 4x8
30' Thaw / **11,5 cm**
100% Natural / Olive Oil

Dry Multi Packs

Loaves

65541
Cereal&Seeds Sandwich Bread Sliced
10p x 8 u / 400 g / 12x8
60' Thaw / **19 cm**
Clean Label / Sourdough

65542
3 Spelt Sandwich Bread Sliced
10p x 8 u / 400 g / 12x8
60' Thaw / **19 cm**
Clean Label / Sourdough

64564
Country Bread Sliced
12 x 8 u / 400 g / 12x8
60' Thaw

65543
High Protein Sandwich Bread Sliced
10p x 8 u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough
100% Natural

65546
White Sandwich Bread Sliced
10p x 8 u / 400 g / 12x8
60' Thaw / **19 cm**
Clean Label / Sourdough

67751
White Bread
12 x 8 u / 400 g / 12x8
60' Thaw
Clean Label / Sourdough

65485
Burger Brioche
12p x 4 u / 236 g
4x14 / 20-30' Thaw
Butter

61995
Brioche Bagel
12p x 4 u / 175 g
4x8 / 20-25' Thaw
Butter

88453
Brioche Burger Bun
14px x 4 u / 236 g
4x8 / 30' Thaw

Dry Multi Packs

White Bread

61229 **Bijoux**
80 u / 55 g / 4x7
20-25' Thaw / **10,5 cm**

Dry Multi Packs

Traditional

65221
Maestra Classic Loaf
10 u / 470 g / 4x10
15' Thaw / **27 cm**

65231
Maestra Cereal Loaf
10 u / 470 g / 4x10
15' Thaw / **27 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

Mollete Bread

65800
Mollete
16px x 4 u / 360 g / 6x7
25' Thaw / **12,5 cm**

61345
Tahona Viena Fully Baked
15p x 6 u / 402 g / 6x7
35' Thaw / **9 cm**

68845
Wholegrain Mollete
16px x 4 u / 370 g / 6x7
25' Thaw / **12,5 cm**

67139
Cereal Mollete
16px x 4 u / 372 g / 6x7
25' Thaw / **11,1 cm**

68835
Protein Mollete
16p x 4 u / 360 g / 6x7
25' Thaw / **13,3 cm**

Yummies

69315
White Yummies Flowpack

69205
Red Yummies Flowpack

69305
Caprese Yummies Flowpack

69105
Yellow Yummies Flowpack

69115
Green Yummies* Flowpack

10px1u / 85 g / 120-180' Thaw
190'* Thaw / 1-2' Oven / **11 cm**

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 / 146 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

85560
4 Pack Glazed Dots
8px x 4 u / 208 g / 8x14
90' Thaw / **9,5 cm**

85115
PackDots Sugar
8px x 4 u / 49 g / 6x14
90' Thaw / **9,5 cm**

85570
4 Pack Dark Dots
8px x 4 u / 208 g / 8x14
90' Thaw / **9,5 cm**

82929
Dark Deco Filled Dots
8px x 4 u / 75 g / 6x6
30' Thaw / **9,5 cm**

67591
White & Black Dots
8px x 4 u / 74 g / 6x15
90' Thaw / **9,5 cm**

61263
Dark Deco BallDots
36px x 2 u / 58 g / 6x5
45' Thaw / **9,2 cm**

64526
Dots Pink
36x2 / 108 g / 6x6
20' Thaw / **9,5 cm**

64527
Dots Black & White
36x2 / 142 g / 6x6
20' Thaw / **7,1 cm**

66026
Dots Mi Choc
36 x2/ 104 g / 6x6
15-20' Thaw / **9,5 cm**

02026
Single Packed Sprinkled Dots
60px1 u / 49 - 55g / 4x15
15-20' Thaw / **9,5 cm**

00353
Dots Pack Individual Sugar
60 u / 49 - 55g / 4x15
15-20' Thaw / **9,5 cm**

83152
Dots Rainbow
18p x 4 u / 176 g / 8x11
20' Thaw/ **9,5 cm**

61217
Dots Party
72 u / 144 g / 6x6
20' Thaw/ **9,5 cm**

87003
Pack BallDots
5b x 12u / 110 g / 8x7
15-20' Thaw / **9,5 cm**

89003
Pack Dark BallDots
5b x 12u / 720 g / 8x7
15-20' Thaw / **9,5 cm**

Pastry

Packs

69422
Almudevar Braid
8u/540g/4x14
45' Thaw / **33 cm**

67121
Cremadet Escribà
25px x 2 u / 55 g / 8x9
40' Thaw / **8 cm**
No Artificial Colors
No Preservatives / Butter

89543
Cake Lotus Biscoff Triangle
12 bl / 75 g / 12x12
120' Thaw / **5,4 cm**

89544
Death by Chocolate Triangle
12 bl / 65 g / 12x12
120' Thaw / **5,4 cm**

KOAMA
COOKING

Koama

With excellent quality products, our chefs and R&D team work in all the recipes of the ready meals to offer the best solutions to the most demanding kitchens. Pasteruized, packed and deep frozen dishes, designed by and for professionals with a clear goal: never give up on flavour, making the most of the proposals.

Innovation + Stable price + Storage reduction + time = Cost reduction

Appetiziers

Croquettes

Croquettes 6 bags / 23 u / 20* / 23 g / 10x11

20008 *
Iberian Ham Croquette

67690 *
Boletus Mushroom Croquettes

90055 *
Spinach Croquette

63700
Croquette Chicken&Ham

67280
Cod Croquette

92001
Smoked Cheese Croquette

92009
Iberian Chorizo Croquette

90028
Octopus Croquette

63720
Bacon &Banana Croquette

67550
Hake & Seawed Croquette

90087
Suckling Pig Croquette

Oven

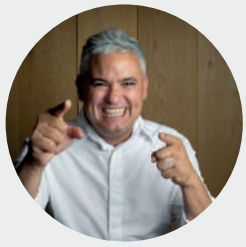
Croquettes

Croquettes for Oven 6 bags / 23 u / 450 g / 10x11 / 200o / 5-6' Oven

60705
Fried Iberian Ham Croquette

60605
Cod Croquette Ready to Bake

60805
Fried Smoked Cheese Croquette



La croqueta

Nandu Jubany

68321
Roasted Chicken Croquette by Nandu Jubany
(4bx14u) / 56 u / 40 g / 18x8
180º / 2-3' Oven / **5 cm**

68322
Chorizo Croquette by Nandu Jubany
(4bx14u) / 56 u / 40 g / 18x8
180º / 2-3' Oven / **5 cm**

68323
Ham Croquette by Nandu Jubany
(4bx14u) / 56 u / 40 g / 18x8
180º / 2-3' Oven / **5 cm**

68324
Mushrooms Croquette by Nandu Jubany
(4bx14u) / 56 u / 40 g / 18x8
180º / 2-3' Oven / **5 cm**

Appetiziers
Creams

90033
Boletus & Truffle Cream
16 u / 200 g / 10x11
90-100º / 10-12' Oven

90034
Courguette & Mascarpone Cream
16 u / 200 g / 10x11
90-100º / 10-12' Oven

99624
Lobster Cream
16 u / 200 g / 10x11
90-100º / 10-12' Oven

Appetiziers
With Stick

20004
Japanese Bread with Shrimp
10 bags / 15 u
250 g / 10x11

90075
Praw Spiral with Coconut/Curry
10 bags / 12 u
20 g / 10x11

92007
Prawn in Black Tempura
8 bags / 15 u
250 g / 10x11

90019
Espiral de Langostino y Kimchi
10 bags / 14 u
250 g / 10x11

92002
Piruleta Queso Cabra y Confitura Tomate
7 bags / 20 u
11 g / 10x11

92023
Praw Spiral and Kimchi
7 bags / 18 u
11 g / 10x11

92006
100% Chicken Brochette
6 bags / 13 u / 23 g / 10x11

Appetiziers
A Bite

92011
Apple & Foie Mini Tatin
(3 bags / 28u) 600g
10x11

92012
Tail&Roasted Pepper Mini Tatin
(3 bags / 28u) 700g
10x11

Appetiziers
Gyozas

90077
Pork and Shitake Mushrooms Gyoza
(16 bags / 6 u) 20g 10x11

90078
Gyoza de Merluza y Langostinos
(16 bags / 6 u) 20g 10x11

Burgers

69019
Bovine & Caramelized Onion Hamburger
(12 bags / 2u) 250g / 10x11

90013
Kobe Beef Hamburger
(12 bags / 2u) 250g / 10x11

90014
Angus Beef Hamburger
(12 bags / 2u) 250g /10x11

90017
Ecological Veal Hamburger
(12 bags / 2u) 250g / 10x11
Clean Label

90079
Free Range Chicken Hamburger
(12 bags / 2u) 250g / 10x11

91010
Pork & Tuna Hamburger
(12 bags / 2u) 250g / 10x11

Main Dishes
Chicken Strings

69309
Chicken Strings
8 u / 500 g / 10x11 / 6-8 h Thaw

Main Dishes
Terrines

69016
Suckling Lamb Terrin
4 u / 1000 g / 10x11
18 h Thaw / 160º / 8' Oven

Main Dishes
Rolls

69001
Bovine Tail Roll
3 u / 1000 g / 10x11
12-14 h Thaw

90062
P ork Feet Stuffed W / Mushrooms
3,6 u / 150 g / 10x11 / 9 h Thaw
90º-100º / 12-15' Oven

90005
Veal Cheeks
3 u / 1000 g / 10x11 / 12 h Thaw
160º-180º / 8-10' Oven

Main Dishes
Entire Pieces

90067
Boned Pork Shoulder
4,4 kg / 2200 g
10x11 / 6-8 h Thaw

90068
Veal Knuckle with Bone
2,8 u / 1400 g / 10x11
20 h Thaw / 180-190º / 25-30' Oven

69024
Pork Knuckle
8 u / 420 g /10x11
13 h Thaw / 160º / 15-20' Oven

Kentes Range

Clearly, we can't leave out the selection of ready- to-try products from our range of products.
Conceived and prepared with carefully selected, high quality ingredients.
Sandwiches, snacks, burgers, rolls, wraps or pizzas - easy to prepare without losing the original texture and taste.

Pizzas

Neapolitan

61244
Classic Mushrom & Truffle Pizza
6 u / 435 g / 6x9
180º / 9-11' Oven / **27 cm**
Sourdough

61242
Classic Five Cheese Pizza
6 u / 425 g / 6x9
180º / 9-11' Oven / **27 cm**
Sourdough

67255
Classic Barbecue Pizza
6 u / 490 g / 6x9
180-185º / 9-11' Oven / **27 cm**
Sourdough

67541
Clasic Pizza Base
8 u / 200 g / 6x8
180º / -' Oven / **27 cm**

61248
Clasic Pizza Base
6 u / 200 g / 6x9
180º / -' Oven / **27 cm**

Pizzas

Thin

67275
Classic Margarita Pizza
6 u / 390 g / 6x9
180-185º / 9-11' Oven / **27 cm**
Sourdough

67265
Classic Caprese Pizza
6 u / 455 g / 6x9
180-185º / 9-11' Oven / **27 cm**
Sourdough

61246
Classic Ham & Cheese Pizza
6 u / 410 g / 6x9
180º / 9-11' Oven / **27 cm**
Sourdough

62671
Tomato Pizza Base
6 u / 200 g / 6x9
220-225º / 7-9' Oven / **27 cm**
Sourdough

66115
BBQ Thin Pizza
6 u / 265 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough / Vegan

66386
4 Estacion Thin Pizza
6 u / 340 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

66381
Tunna Thin Pizza
6 u / 320 g / 6x13
180º / 7-9' Oven/ **27 cm**
Sourdough

66389
Veggie Thin Pizza
6 u / 330 g / 6x11
180º / 7-9' Oven / **27 cm**
Sourdough

66382
Bacon Portobello Thin Pizza
6 u / 345 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

66383
BBQ Thin Pizza
6 u / 375 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

66371
Pepperoni Thin Pizza
6 u / 305 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

66387
Ham & Cheese Thin Pizza
6 u / 305 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

67652
Thin Pizza Base with Tomato
6 u / 150 g / 6x13
180º / 7-9' Oven / **27 cm**
Sourdough

Pizzas

Mini

66392
Tunna and Olives Mini Pizza
24 u / 135 g / 6x8
180º / 7-9' Oven / **13 cm**

66393
Bacon & Cheddar Mini Pizza
24 u / 140 g / 6x8
180º/ 7-9' Oven / **13 cm**

66396
Ham Mini Pizza
24 u / 140 g / 6x8
180º / 7-9' Oven / **13 cm**

66394
4 Cheese Mini Pizza
24 u / 120 g / 6x8
180º / 7-9' Oven / **13 cm**

Pizzas

To Cut

63348
4 Cheese Pizza
6 u / 1000 g / 6x9
180º / 14' Oven / **30x40 cm**

63343
Barbecue Pizza
6 u / 1000 g / 6x9
180º / 14' Oven / **30x40 cm**

63344
Pizza Carbonara and Truffle
6 u / 1150 g / 6x9
180º / 14' Oven / **30x40 cm**

63347
Chicken Pizza
6 u / 1150 g / 6x9
180º/ 14' Oven/ **30x40 cm**

63346
Ham, Cheese & Mushroom Pizza
6 u / 1150 g / 6x9
180º / 14' Oven / **30x40 cm**

64975
Rustic Pizza Base
9 u / 370 g / 6x9
180º / 7' Oven / **20x60 cm**

Pizzas

Baguette

Pizza Bread

60301
Pizza Bread Four Cheeses
20 u / 135 g / 11x8
60' Thaw / 180º
5' Oven / **22 cm**
Sourdough

60302
Pizza Bread Vegetable & Cheese
20 u / 130 g / 11x8
60' Thaw / 180º
5' Oven / **22 cm**
Sourdough

60303
Mix Pizza Bread
20 u / 135 g / 11x8
60' Thaw / 180º
5' Oven / **22 cm**
Sourdough

Rustic Pizza

60315
Mix Rustic Pizza
20 u / 155 g / 8x11
60' Thaw / 200º
5' Oven / **24 cm**
Sourdough / Vegan

60345
Tuna Rustic Pizza
20 u / 180 g / 8x11
60' Thaw / 180º
5' Oven / **24 cm**
Sourdough / Vegan

60385
Vegan Rustic Pizza
20 u / 170 g / 8x11
60' Thaw / 200º
5' Oven / **24 cm**
Sourdough / Vegan

Cristal Pizza

60425
Four Cheeses Cristal Pizza
30 u / 90 g / 8x11
Thaw 60' / 180º
5' / **22 cm**
Sourdough / Vegan

60485
Vegan Cristal Pizza
30 u / 103 g / 11x8
60' Thaw / 180º
5' Oven / **22 cm**
Sourdough / Vegan

Sandwiches

90265
Ham & Brie Cheese Sandwich
13 u / 205 g / 8x9
2-3 h Thaw / 190-210º
4-5' Oven / **24x8 cm**

68720
Ham & Cheese Sandwich
13 u / 225 g / 8x9
2-3 h Thaw / 190-210º
5-6' Oven / **24x8 cm**

10100
Tuna Peppers Sandwich
13 u / 275 g / 8x9
2-3 h Thaw / 190-210º
2-3' Oven / **24x8 cm**

80024
Bacon & Cheese Sandwich
13 u / 235 g / 8x9
2-3 h Thaw / 190-210º
5-6' Oven / **24x8 cm**

67940
Pork & Cheese Sandwich
13 u / 225 g / 8x9
3-4 h Thaw / 190-210º
5-6' Oven / **24x8 cm**

87861
Iberian Ham & Tomato Sandwich
13 u / 235 g / 8x9
3-4 h Thaw / 190-210º
2-3' Oven / **24x8 cm**

84791
Chicken & Cheese Sandwich
13 u / 280 g / 8x9
2-3 h Thaw / 190-210º
5-6' Oven / **24x8 cm**

86920
Spanish Omelette Sandwich
13 u / 315 g / 8x9
2-3 h Thaw / 190-210º
5-6' Oven / **24x8 cm**

90007
Mixed Sandwich
39 u / 145 g / 8x9
24 h Thaw

Kentes

Merchandising Range

We should never forget that our products are our best representation.
We have to take care of all details from the moment we show them
until we prepare them to go.
We increase branding and a better communication
with our big offer of boxes, bags and displays that will bring our produtcs
each day to the costumers.

A good presentation, tastes better

Merchandising

66307
Caja PopDots Logo
250 u / 2 kg

69347
Caja Kraft Prime Dots

64424
3 Dots Box
300 u

65026
Krafts Dots Bags

67172
Baguette Bag
300 u

67784
Loaf Bread Bag
300 u

62584
Croquettes Box

Visual

60065
Dots® Premium Display
26 cm x 39 cm x 24 cm

60068
Small Dots® Floor Stand
146 cm x 26 cm x 21 cm

67851
Dots® Tray
21 cm x 23 cm x 50 cm

60352
Big Dots® Floor Stand
146 cm x 65 cm x 36 cm

24011
Dots® Display
30 cm x 30 cm x 20 cm

60353
Green

60354
Purple

60356
Yellow

60357
Pink

60358
Red

Dots® Floor Stand
146 cm x 65 cm x 36 cm

We are bakers