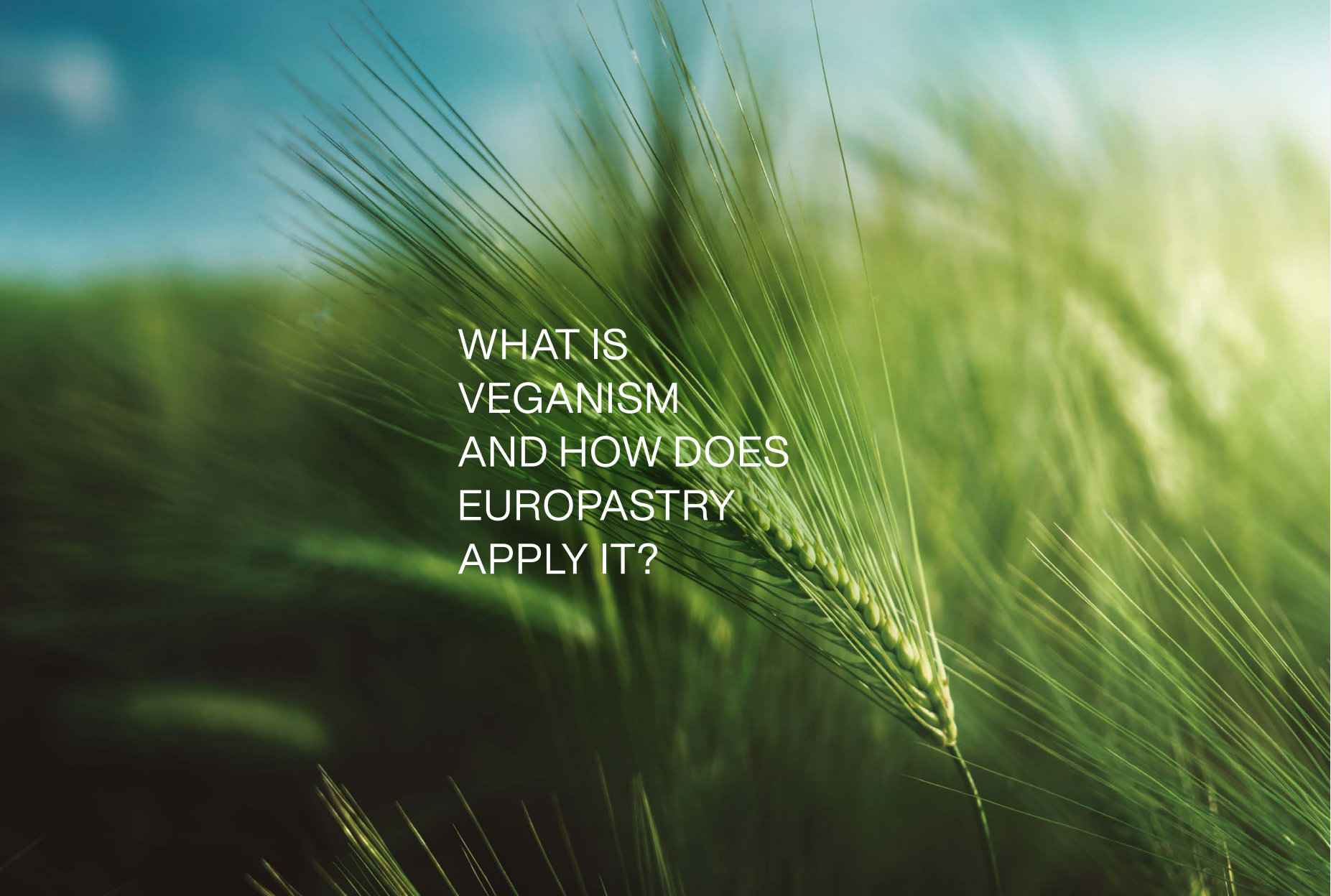




VEGAN SELECTION

A selection adapted
to the needs of vegan diets.



WHAT IS VEGANISM AND HOW DOES EUROPASTRY APPLY IT?

It is a way of understanding life that goes far beyond mere food, being configured as a philosophy that is driven by respect for animals and opposition to the exploitation of them. Instead, vegetable products are the main source of food for vegans.

In the constant search for innovation, trends and sustainability, Europastry is one of the main companies whose objective is to complete a wide range of products adapted to the benefits of this type of food. And it devotes a large part of its resources to the research, development and production of a wide selection of bread and pastries.





SWEET PASTRIES

SAVORY PASTRIES

BASES,
STOVETOPS
& BAKERIES



SWEET PASTRIES

Same quality, same taste, new benefits.

Croissants, puff pastries, empanadas...
An excellent selection. We continue to develop our products with excellent quality for those customers who have chosen this lifestyle. So we share a wide portfolio of vegan products that you cannot miss in your establishment.



CROISSANTS TO PROOF

30236

XL Margarine Croissant

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



25101

Big Margarine Croissant

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



00234

Premium Margarine Artisan Croissant

70 u / 85 g / 90-120' Thaw
90' Proof / 180-190°
12-15' Oven / **14 cm**



25031

Maxi Croissant

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



27231

XL Margarine Croissant

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



55032

Jumbo Margarine Croissant

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



30234

XL Magno Margarine Croissant

70 u / 110 g / 8x8
90-120' Proof / 180-190°
12-15' Oven / **10,5 cm**



10235

XL Margarine Croissant

90 u / 88 g / 8x9 / 90-120' Thaw
340' Proof / 180-190°
12-15' Oven / 9,3 cm



40334

Large Magno Croissant

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



25310

XL Croissant

100 u / 110 g / 8x8 / 20-30' Desc.
1,30-2 h Proof / 180-190°
14-16' Oven / **16,5 cm**



00120

Horeca Croissant

11 kg / 42 g / 8x9 / 65-75' Thaw
65' Proof / 180-190° / 12-15' Oven
9 cm



00106

Mini Croissant

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



25041

Small Margarine Croissant

12 kg / 22 g / 8x9 / 10-15' Thaw
30' Proof 180-190° / 14-16' Oven
6,5 cm



00105

Margarine Mini Croissant

12 kg / 22 g / 8x9 / 30-60' Thaw
30' Proof / 180-190° / 12-15' Oven
6,5 cm



00104

Microcroissant

6,5 kg / 15 g / 8x12 / 30-60' Thaw
30' Proof / 180-190° / 12-15' Oven
6,3 cm



25390

Baby Margarina

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



00265

Mini Classic Margarine Croissant

6 kg / 25 g / 8x12 / 30' Thaw
30' Proof / 180° / 12-15' Oven
5,5 cm



30265

Mini Classic Margarine Croissant

6 kg / 25 g / 8x12 / 30-60' Thaw
30' Proof / 180-190° / 12-15' Oven
6,7 cm



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



26650
**Large
Choc Delight**
75 u / 135 g / 8x11 / 20-30' Desc.
1,15-1,30 Proof / 180-190°
16-18' Oven / **18 cm**



00354
**Dark
Delight**
100 u / 85g / 8x9
90-120' Proof / 180-190°
12-15' Oven / **14 cm**



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



10358
**Double Choc
Delight**
80 u / 85 g / 8x9
90-120' Proof / 180-190°
12-15' Oven / **12 cm**



50364
**Dark Magno
Delight**
84 u / 98 g / 8x9
90-120' Proof / 180-190°
12-15' Oven / **15 cm**



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



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



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



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



Sélection
D'OR

OUR DISTINCT
VEGAN TOUCH.

As always, we elaborate the dough with long preparation times and pay special attention to every detail. We use the best ingredients and margarine of the highest quality, to achieve the delicious buttery aroma that is so characteristic.

MADE WITH
MARGARINE

READY TO BAKE

67420

**Margarine Croissant
Sélection D'Or**

64 u / 75 g / 8x8 / 20-30' Thaw
165-175° / 17-19' Oven / **14-15 cm**



67430

**Multigrain Croissant
Sélection D'Or**

56 u / 80 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14,5 cm**



67410

**Mini Croissant
Sélection D'Or**

200 u / 25 g / 8x9 / 15-20' Thaw
165-170° / 12-15' Oven / **9 cm**



67460

**Cocoa Croissant
Sélection D'Or**

48 u / 67 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14 cm**



67440

**Delight
Sélection D'Or**

42 u / 104 g / 8x9 / 15-20' Thaw
165-175° / 12-16' Oven / **13 cm**



PUFF PASTRIES

40604

King Size Palmier

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



25360

Palmier

90 u / 100 g / 8x9 / 20-30' Thaw
180-190° / 25-30' Oven / **20 cm**



26822

King Size Palmier

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



66090

Small Palmier

5 kg / 18 g / 8x14 / 20-30' Thaw
180-190° / 15-20' Oven / **21 cm**



40220

Double chocolate XL Puff Pastry

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



06422

Apple Baked Mesh Lattice

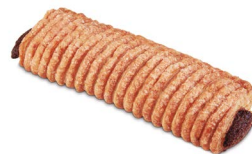
55 u / 100 g / 8x17 / 20-30' Thaw
180-190° / 12-15' Oven / **10,6 cm**



60515

Big Cocoa Flute

38 u / 67 g / 8x17 / 10' Thaw
170-175° / 15-17' Oven / **16 cm**



SPECIALTIES

00876

Sweet Pumpkin Coca 1 kg

15 u / 65 g / 8x6 / 20' Thaw
165-175° / 20-30' Oven / **37 cm**



24750

Sweet Pumpkin Coca 500g

16 u / 300 g / 4x11 / 30-40' Thaw
170-180° / 15-17' Oven / **21,5 cm**



60935

Coca de Azúcar

6 u / 460 g / 4X9 / 30-45 Thaw / **51,5 cm**

Contains Sourdough / Olive Oil





SAVORY PASTRIES

Mouthfuls for a new lifestyle.

Whatever our convictions, there are some things no one should have to give up. So we've also adapted some of our savory pastry hits, so that everyone has a choice. With our best ingredients, a new version to keep our customers happy.





YUMMIES / EMPANADAS

68515
Vegan Yummie Seitan
 24 u / 85 g / 8x18 / 200°
 14-16' Oven / **12 cm**



65510
Vegan Yummie Burger
 24 u / 85 g / 8x18 / 200°
 14-16' Oven / **12 cm**



66515
Vegan Yummie Tikka Masala
 24 u / 85 g / 8x18 / 200°
 14-16' Oven / **12 cm**



52104
Vegan Empanadilla
 48 u / 90 g / 10x11 / 200°
 25-30' Oven / **15 cm**



SAVORY PUFF PASTRIES

67027
Mince Garden Gourmet Flute
 60 u / 51 g / 8x12 / 30' Oven
 180° / 16' Oven / **11 cm**
 Soy protein mincemeat



87542
Envoltini Vuna Garden Gourmet
 54 u / 49 g / 8x12 / 30' Thaw
 180° / 16' Oven / **10 cm**
 Soy protein tuna





BASES, STOVETOPS & BAKERIES

Creativity in expert hands.

Everything prepared and adapted so that you can continue to awaken your inner creativity without missing the slightest opportunity. An assortment elaborated with ingredients of the highest quality, indispensable to adapt your offer to new demands and to more and more demanding customers with a healthy lifestyle.



BASES & STOVETOPS

00660

Special Puff Pastry Sheet

15 u / 1000 g / 4x13 / 20-30' Thaw
180-190° / 18-20 Oven / **38 cm**



26810

Puff Pastry Sheet

16 u / 80 g / 4x13 / 15-20' Thaw
170-190° / **38,5 cm**



44600

Croissant Sheet

6 u / 460 g / 4x15 / 15-20' Thaw
180-190° / 14-16' Oven / **36,5 cm**



25460

Puff Pastry Sheet

16 u / 80 g / 4x13 / 15-20' Thaw
180-190° / **33,5 cm**



00225

Triangle Croissant Dough

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



41895

Vegan Pastel de Nata

60 u / 20 g / 8x12 / 15-20' Thaw
180° / 3-5' Oven / **6,9 cm**



37588

Pre-cut Apple Vegan Cake

1 u / 1,75 kg / 12x14
9h Thaw / **23 cm**



69231

CroDots

24 u / 80 g / 8x15
20' Thaw / **10 cm**

We are bakers
europastry®

www.europastry.com