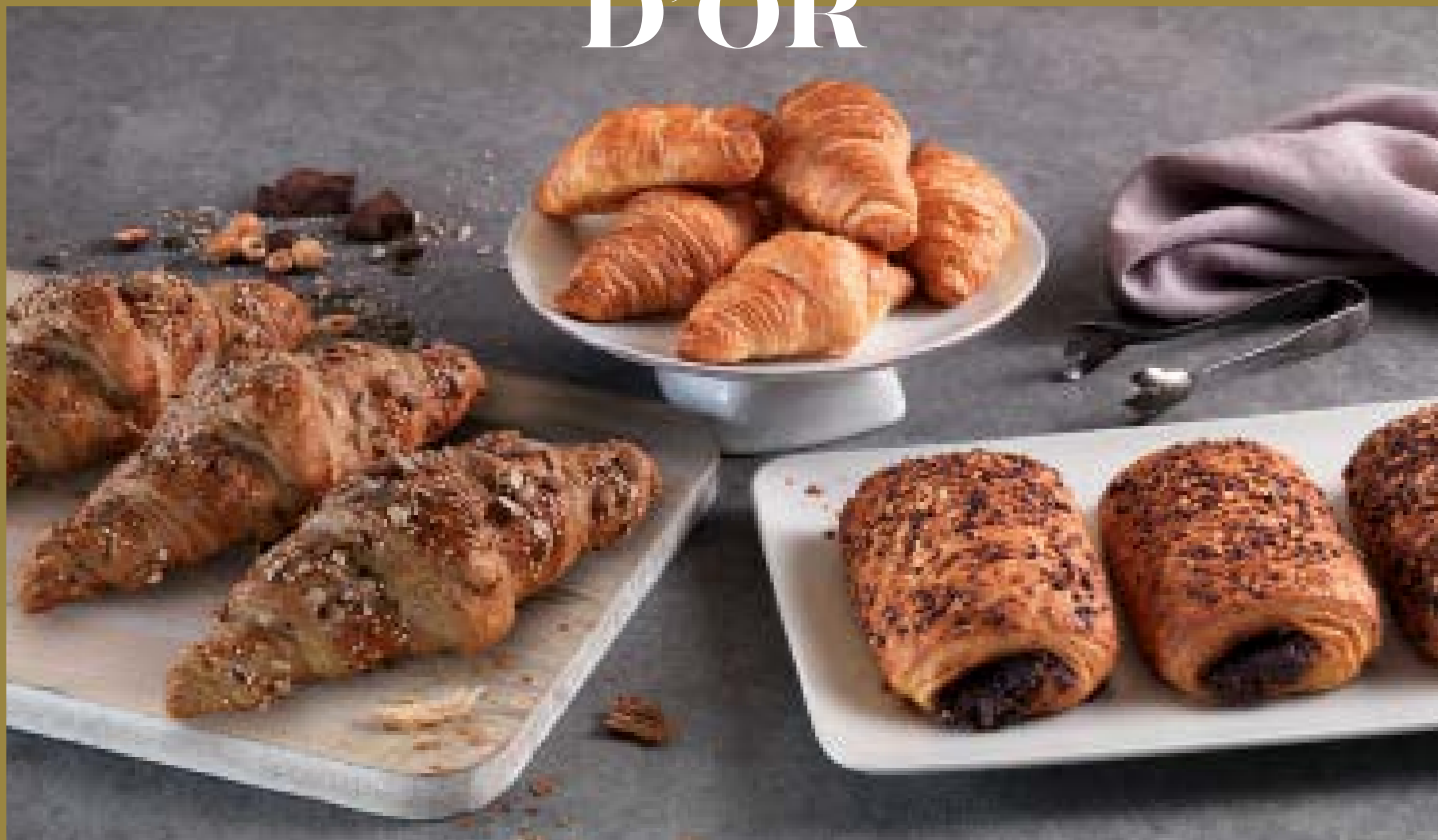


Sélection
D'OR





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Top-of-the-range margarine pastries

Our Sélection d'Or range combines the finest ingredients with the most exquisite margarine and a delicious buttery aroma. Its elaboration process, with long resting times, transforms time into an additional ingredient that provides that characteristic delicacy. With golden tones and creamy flaky texture in the mouth.

An exclusive range of pastries that will make you succeed.



Straight croissants

67420

Croissant Margarina Selection d'Or

This product of delicate elaboration and long resting time represents the main characteristics of the range. With high quality margarine and ingredients of vegetable origin, a golden appearance and soft flaky texture. Ideal for vegans.



64 u / 75 g / 8x8 / 20-30' Thaw
165-180° / 15-18' Oven / 14,5 cm

67410

Mini Croissant Selection d'Or

A delicious treat for its taste and texture. Its mini format allows for maximum profitability and versatility. It is ideal for consumption at any time of the day. A best seller, delicious, light and affordable for everyone.



200 u / 25 g / 8x9 / 15-20' Thaw
170-180° / 12-15' Oven / 9 cm

81195

Almond Croissant Selection d'Or

This eye-catching croissant with its golden crust and flaked almond topping surprises our senses with the contrasting texture of its almond filling. The nuts contrast with the sweet taste of the croissant dough, giving the recipe a distinctive appearance. It will be the new favourite temptation for vegans!



48 u / 94 g / 8x9 / 20' Thaw.
170° / 18' Oven / 14,5 cm

Multigrain croissants

67430

Multigrain Croissant Selection d'Or

A unique multigrain croissant, with a seeded batter ready to bake. It is a different and unique piece that for the first time combines a topping of cereals and seeds of different sizes; oat flakes, peeled sesame, brown flax, pumpkin and sunflower seeds.



56 u / 80 g / 8x9 / 20-30' Thaw
165-180° / 15-18' Oven / 14,5 cm

Filled croissants

67460

Cocoa Croissant Selection d'Or

Made with high quality margarine, its intense golden color and sprinkled with chocolate shavings catch the eye at first sight. Its excellent aroma precedes a perfect flaky pastry, firm to the touch and filled with cocoa and hazelnuts, and a creamy taste.



48 u / 90 g / 8x9 / 20-30' Thaw
165-180° / 15-18' Oven / 14 cm

Filled croissants

86738

Multigrain Red Fruits Croissant

This delicious croissant has a rich red berry filling, combining strawberries, raspberries, and blackberries to delight with every bite.

It will set off your window display and attract the attention of your consumers with its eye-catching topping made of seeds and toasted cereals.

Ideal to combine with a selection of special teas or coffees, which, together with its fruit filling and cereals, will become one of the breakfast must-haves.



48 u / 90 g / 8x9
Fill. 19% / 14,5 cm

86739

Apricot Croissant

The delicious apricot filling gives this croissant a healthy, fresh, and lighter touch. Its creamy interior contrasts on the palate with its crunchy pearl sugar topping, the ideal fusion for a delicious bite.

Combine it with a classic drink to create a lighter breakfast or snack combo: a cappuccino with this apricot croissant will become one of the most popular breakfasts.



48 u / 90 g / 8x9
Fill. 21% / 14,5 cm

86736

Hazelnut Croissant

We make this exquisite cocoa croissant following a unique process: long proofing times and precise work on the dough culminate in a superior lamination, in which layers of margarine are masterfully interspersed with layers of delicious dough. The result is simply outstanding: its intense golden colour and chocolate flake decoration are immediately eye-catching, its optimal flakiness is pleasing to the touch, while, on the palate, its gentle creaminess, tempting cocoa, hazelnut filling and mildly sweet aroma, are irresistibly addictive. What better way to start the day than with a cocoa and hazelnut cream croissant and a good cup of coffee?



48 u / 90 g / 8x9
Fill. 22% / 14,5 cm

86737

Custard Croissant

With its delicious cream-flavoured filling, the unmistakable taste of this croissant is so attractive that it will be the king of your counter display! This flaky product pays full homage to all your senses.

It will be the centre of attention with its eye-catching topping of yellow, sugar-coated balls. At its heart you will find an incredible creamy flavour. Place it in a prime spot in your display case and create promotions by combining it with hot or cold beverages. Make them easy for people to take away, and they'll be snapping them up!



48 u / 90 g / 8x9
Fill. 24% / 14,5 cm

86732

Multigrain Honey Croissant

With a multigrain dough, honey filling and a colourful cane sugar topping, this croissant is the most sophisticated choice for breakfasts and snacks. This croissant will be a must for those seeking a sweet, but light, treat.

Add it to your assortment to extend the range that your business offers with these flavours that provide differentiation and added value. It will also be ideal if you want to add a distinctive touch to your catering, delivery service, or any type of celebration.



48 u / 90 g / 8x9
Fill. 22% / 14,5 cm

81195

Almond Croissant

This eye-catching croissant with its golden crust and flaked almond topping surprises our senses with the contrasting texture of its almond filling.

The nuts contrast with the sweet taste of the croissant dough, giving the recipe a distinctive appearance. It will be the new favourite temptation for vegans!



48 u / 94 g / 8x9
Fill. 19% / 14,5 cm

Curved croissants

69271

Super Margarine Croissant Selection d'Or

95 grams of pleasure and irresistible flavor for those with a sweet tooth and it is ideal for adding a little imagination and filling to its unique taste. Thaw 30 minutes at room temperature. Bake for 18 minutes at 180°C.



40 u / 95 g / 8x9 / 20-30' Thaw
165-180° / 15-18' Oven / 11,5 cm

69272

Margarine Classic Croissant Selection d'Or

The traditional artisan cake, made with margarine. Elegant, easy to savor, it always surprises. A treat to which nobody says no. Defrost for 30 minutes at room temperature. Bake for 17 minutes at 180°C.



60 u / 70 g / 8x9 / 20-30' Thaw
165-180° / 15-18' Oven / 10 cm

Napolitana

67440

Delight Selection d'Or

New Neapolitan Cacao with its extraordinarily intense flavor. Elaborated following the Sélection d'Or process to achieve a perfect flaky texture. With a double taste of hazelnut; in the filling as well as its covering. And with a topping of cocoa crocanti. It comes pre-fermented for defrosting and baking.



42 u / 104 g / 8x9 / 15-20' Thaw
160-180° / 12-16' Oven / 13 cm

Snecken

60135

Cocoa Roll Selection d'Or

This new specialty belonging to the family and made following the Sélection d'Or process, is filled with an exquisite chocolate cream and decorated with a caramelized hazelnut granule that crackles when bitten.



40 u / 117 g / 8x10 / 15-20' Desc.
160-180° / 12-16' Horno / 10,5 cm



selection
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