

Sweet Pastries

For the most tender moments



CAPRICE

VIENNOISERIE



60741

Super Artisan Butter Croissant

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



22180

Multicereal Croissant

55 u / 80 g / 8x9 / 20-30' Thaw
170-180° / 18-20' Oven / **14.5 cm**
Clean Label / 100% Natural



25710

Caprice XL Paris Chocolate Croissant

48 u / 90 g / 8x9 / 20-30' Thaw
160-180° / 14-18' Oven / **14.5 cm**



22080

Caprice Paris Chocolate Croissant

60 u / 70 g / 8x9 / 20-30' Thaw
170-180° / 15-20' Oven / **15 cm**



22135

Caprice Mini Paris Croissant

140 u / 25 g / 8x12 / 20-30' Thaw
170-180° / 12-15' Oven / **9 cm**



25721

Caprice Mini Multicereal Croissant

140 u / 25 g / 8x12 / 20-30' Thaw
165-175° / 12-15' Oven / **9 cm**



29131

Caprice Mini Chocolate Croissant

160 u / 25 g / 8x12 / 20-30' Thaw
175-180° / 12-15' Oven / **8 cm**

CAPRICE

VIENNOISERIE



22010

Dark Plait

44 u / 127 g / 8x12 / 15-30' Thaw
160-180' / 15-18' Oven / 15 cm



60165

Cocoa 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



60230

Croissant Nocilla

60 u / 70 g / 8x9 / 20-30' Thaw
170-180' / 12-15' Oven / 15 cm



22175

Pain au Chocolat

80 u / 70 g / 8x9 / 20-30' Thaw
170-180' / 18-20' Oven / 8 cm



69981

Caprice Torsade

50 u / 90 g / 8x10 / 20' Thaw
165-170' / 16' Oven / 17,5 cm



43200

Puff Pastry Torsades

4.5 kg / 20 g / 8x14
30-60' Thaw / 180° / 20' Oven

Sélection
D'OR



67460

Cocoa Croissant

48 u / 90 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14.5 cm**



67430

Multigrain Croissant

56 u / 80 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14.5 cm**

Vegan



67410

Caprice Mini

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

Vegan



69271

**Large Artisan
Margarine Croissant**

40 u / 95 g / 8x9 / 30-40' Thaw
160-170° / 15-18' Oven

olive



Olive Oil / No Preservatives
No Artificial Colouring
No Artificial Flavouring



67250

Cocoa Artisan Muffin

15 u / 115 g / 8x16
45' Thaw / **7.5 cm**



66680

Blueberry Artisan Muffin

15 u / 100 g / 8x16
45' Thaw / **8 cm**



67295

**Cranberry/Yoghurt
Artisan Muffin**

15 u / 110 g / 8x16
45' Thaw / **7.5 cm**



64985

Classic Olive Muffin

15 u / 100 g / 8x16
45' Thaw / **8 cm**



61685

Croissant Sophie

50 u / 70 g / 8X9 / 30' Thaw

165-180° / 18' Oven / 15 cm

Made with 26% Butter



89253

Croissant Sophie Proof and Bake

160 u / 60 g / 8X9 / 30' Thaw

180° / 16' Oven / 10.5 cm



24430

Super Croissant Sophie

80 u / 90 g / 8x5 / 20-30' Thaw

160-180° / 15-18' Oven / 15.5 cm



69212

Croissant Experience Sophie

60 u - 125 u* / 60 g / 8x9 / 20-30' Thaw

160-180° / 15-18' Oven / 14.5 cm

Clean Label



67451

Curved Croissant Sophie

56 u / 75 g / 8x9 / 30-35' Thaw

160° / 17-18' Oven / 17 cm



67575

Curved Sophie Cereal Croissant

38 u / 95 g / 8x9 / 20-30' Thaw

160-180° / 15-18' Oven / 10 cm

Made with Butter / No Preservatives
No Artificial Colouring



60131

Pain aux raisins Sophie

50 u / 110 g / 8X9 / 20' Thaw

170° / 16' Oven / 10.5 cm

Made with 14% Butter



64172

Pain au Choc Sophie

52 u / 90 g / 8X9 / 30-45' Thaw

165-170° / 17-19' Oven / 7.5 cm

Petit Doré



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



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



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



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



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



42530

Chocolate Pretzel

32 u / 149 g / 8x11 / 180-190°
15-20' Oven / **14 cm**



66910

Praliné Lattice

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



65970

Dark Danish Stick

7 kg / 70 g / 8x14
15-20' Thaw / 180-190°
12-14' Oven / 26 / **26.5 cm**



65921

Custard Danish Stick

7 kg / 70 g / 8x14
15-20' Thaw / 180-190°
12-14' Oven / 26 / **26.5 cm**



06422

Apple Strudel

55 u / 100 g / 8x17
20-30' Thaw / 180-190°
12-15' Oven



60060

Muji

36 u / 155 g / 8x14
185° / 17-18' Oven / **11.2 cm**



25731

Pain aux Raisins

50 u / 115 g / 8x12 / 20-30' Thaw
90-105' Proof / 180-190°
16-20' Oven / **9.5 cm**

Margarine



65741

Small Pain aux Raisins

180 u / 30 g / 8x14
30' Thaw / 30-45' Proof
180-190° / 14-16' Oven / **5.7 cm**

Margarine



We are bakers

✦ europastry

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