

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.



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.

To innovate every day.
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.



- 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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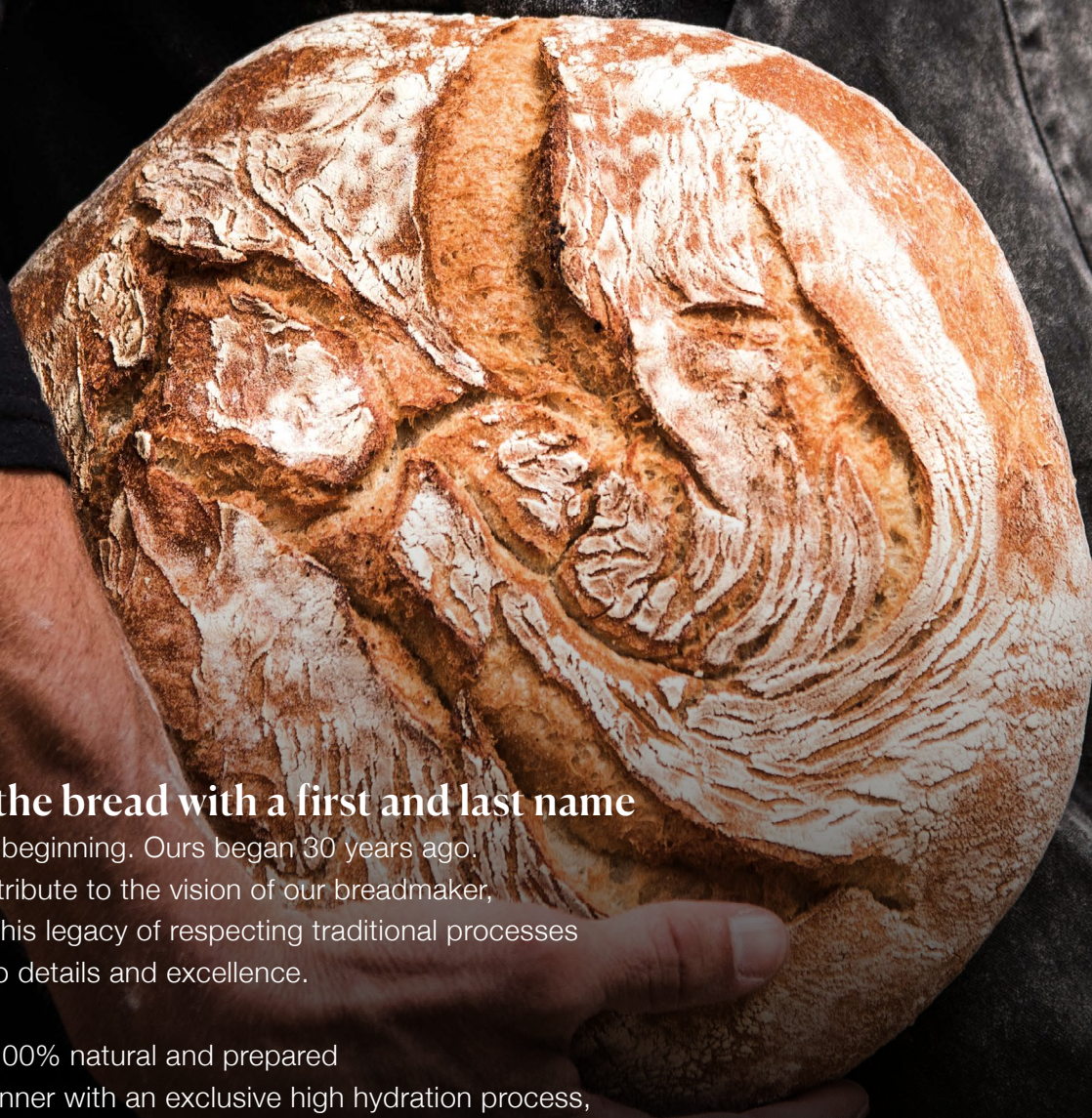
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SAINT HONORÉ

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, Pepe Gallés, and his legacy of respecting traditional processes and of attention to details and excellence.

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

The value
of breads with value

Time

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

Passion

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

Tribute

We honour our past, we understand our roots and where we are headed.

We stay true to traditional baking methods, and we are proud of the bread we make.



Made with artisan processes



100% natural product



Source of fibre



Long fermentation



Exclusive hydration process



Hand-molded bread



Stoneground flours



Exclusive sourdoughs



Baked in a stone oven

Classic

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



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



64560
Round Bread SH
20 u / 250 g / 6x6 / 40-60' Thaw
180-200° / 15-20' Oven / 14 cm
Sourdough / Clean Label
100% Natural



61632
Big Country Loaf SH
10 u / 560 g / 6X6 / 60' Thaw
180-200° / 20-25' Oven / 44 cm
Sourdough / Clean Label
100% Natural



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



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



66765
Torsade SH
15 u / 380 g / 6x6 / 30-50' Thaw
190-200° / 12-15' Oven / 42 cm
Sourdough / Clean Label
100% Natural



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



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



69921
Sub Baguette SH
36 u / 150 g / 6X6 / 30-45' Thaw
200° / 8-10' Oven / 26 cm
Clean Label / Natural Ferment
100% Natural



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



Made with artisan processes

Hand-molded bread

Stoneground flours

Exclusive hydration process

Exclusive sourdoughs

Long Fermentation

Cereals

65085
Loaf with Grains/Seeds SH
8 u / 650 g / 4x8 / 40' Thaw
180° / 24' Oven / **32 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



65106
Cereal Country Loaf SH
9 u / 650 g / 6x6 / 40' Thaw
180° / 24' Oven / **33 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



65851
Whole Grain Country Loaf SH
16 u / 460 g / 6x6 / 20' Thaw
200° / 15' Oven / **21 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



67824
Summun Sourdough Rbread SH
20 u / 430 g / 6x6 / 60' Thaw
180-200° / 20-25' Oven / **16,5 cm**
Sourdough / 100% Natural
Source of Fiber



68792
Spelt Loaf SH
20 u / 300 g / 6x6 / 20' Thaw
200° / 15' Oven / **44 cm**
Sourdough



68195
Demi Spelt Loaf SH
48 u / 150 g / 6x5 / 30-45' Thaw
200° / 15' Oven / **26 cm**
Clean Label / Sourdough
100% Natural / High Fibre



88690
Homestead Buckwheat Baguette SH
18 u / 280 g / 6x6 / 30-40' Thaw
180-200° / 10-15' Oven / **47 cm**
Clean Label / Sourdough



61325
Saint honore Oat bread SH
15 u / 500 g / 4x6 / 50-60' Thaw
190° / 25' Oven / **32 cm**
Source of Fiber



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



Wholegrain

63620
100% Wholegrain SH
24 u / 300 g / 6x6 / 20' Thaw
200° / 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
180-200° / 10-15' Oven / **24,5 cm**
Clean Label / Sourdough
100% Natural / High Fibre



Organic

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



82972
Organic Rustic Baguette SH
30 u / 240 g / 6x6 / 30-40' Thaw
190-200° / 10-15' Oven / **46 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



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



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



68423
Organic Sourdough Obrador SH
16 u / 420 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / **17,5 cm**
Clean Label / Sourdough
100% Natural



61034
Organic Organic Sourdough Quinoa Round Bread SH
20 u / 430 g / 6x6 / 45-60' Thaw
180-200° / 20-25' Oven / **17 cm**
Clean Label / Sourdough
100% Natural / Source of Fiber



Signature Bread

61548
Spelt Loaf SH
12 u / 465 g / 6x6 / 20-30' Thaw
180-200° / 10-12' Oven / **25 cm**
Clean Label / Sourdough
100% Natural



62551
Beer Country Loaf SH
12 u / 450 g / 6x6 / 30-45' Thaw
170-190° / 20-30' Oven / **22 cm**
Sourdough / Source of Fiber



61553
**Raisin&Walnut
Country Loaf SH**
20 u / 465 g / 6x6 / 30-40' Thaw
190-210° / 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
170-190° / 20-25' Oven / **18 cm**
Sourdough



61611
Corn Country Loaf SH
25 u / 270 g / 6x6 / 20-30' Thaw
170-190° / 20-25' Oven / **23 cm**
Sourdough



45170
**Spelt & Honey
Country Loaf SH**
10 u / 265 g / 6x11 / 30-40' Thaw
190-210° / 10-15' Oven / **24,5 cm**
Source of Fiber / Natural Ferment



65290
Rustic Bread SH
6 u / 460 g / 4x14 / 40' Thaw
220° / 25' Oven / **20 cm**
Clean Label / Sourdough
100% Natural



Fully Baked

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



60435
Demi Aqua Fullybaked Loaf SH
40 u / 130 g / 6x6 / 40-45' Thaw
180-200° / 4-6' Oven / **22 cm**



Foodservice

66555
Sibarit SH
72 u / 90 g / 4x8 / 30-45' Thaw
190-210° / 8-10' Oven / **20 cm**



68150
Dinner Roll SH
50 u / 70 g / 6x6 / 30-45' Thaw
200° / 8-10' Oven / **15 cm**
Clean Label / 100% Natural



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



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.



Our land, the origin of everything

We make our Gran Reserva bread with locally sourced wheat flour from long established traditional croplands. To preserve the authentic taste of bread from yesteryear, we select the best wheat from the Valle del Ebro (E), Huesca (H), and la Vega de Albacete (A).



Our grain harvest, 100% sustainable

We firmly believe that the future of food production must be sustainable. That's why the Gran Reserva range carries the seal 'Responsible Wheat', a commitment which guarantees the implementation of good practices followed by local farmers, the use of certified seed, the reduced use of fertilizers, crop rotation and the traceability of every ear of wheat from field to table.

Classics

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



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



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



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



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



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



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



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



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



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



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



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



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



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



Country Loaves

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



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



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



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



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



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



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



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



63314
Sprouted Rye Loaf Gran Reserva
17 u / 425 g / 4x7 / 25-30' Thaw
180° / 30-35' Oven / 25 cm



Cereals and Seeds

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



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



Fully Baked

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



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



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



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



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





Cristallino

100% NATURAL

Natural is the base of it all!

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

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

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



*Perfect to
to toast*

Ready in 2 minutes:
Thaw, toast and serve.



Cristallino
Lungos

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



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



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



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



Cristallino
Sandwiches

63441
Cristallino 1/2 Baguette (Precut)
48 u / 85g / 4x8
40-50' Thaw / 25 cm
Olive Oil / Clean Label
Sourdough / 100% Natural



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



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



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



Cristallino
Ciabattas

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



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



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



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



41253
Ciabatta Rustica (Precut)
48 u / 90 g / 4x7
20-30' Thaw / 11,5 cm



Cristallino
Flute

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



Cristallino
Panini

60781
Panini Cristallino
36 u / 105g / 4x8
20-30' Thaw / 180-190°
1-2' Oven / 15 cm



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



Cristallino
Burger Buns

88853

Cristallino Burger 120

60 u / 75 g / 4x8 / 20-30' Thaw

180-190° / 1' Oven / **11,4 cm**

Olive Oil / Clean Label

Sourdough / 100% Natural



80047

Cristallino Burger 100% Whole Grain (Precut)

60 u / 75 g / 4x8 / 20-30' Thaw

180-190° / 1' Oven / **11 cm**

Olive Oil / Clean Label

Sourdough / 100% Natural



69844

Burger Bun 95

80 u / 50 g / 4x8 / 20-30' Thaw

180-190° / 1' Oven / **9,4 cm**

Olive Oil / Clean Label

Sourdough / 100% Natural



69593

Organic Cristallino Burger Bun (Precut)

60 u / 75 g / 4x8 / 20-40' Thaw

180-190° / 1' Oven / **11,4 cm**

Olive Oil / Clean Label

Sourdough / 100% Natural



69856 (Precut)

Cristallino Kornspitz Burger Bun

60 u / 70 g / 4x8

20-30' Thaw / **11,4 cm**

Olive Oil / Clean Label

100% Natural / Source of Fiber



89892 - 69897 (Precut)

Beer Cristallino Burger

60 u / 80 g / 4x8 / 40-50' Thaw

11,4 cm

Olive Oil / Clean Label

Sourdough / 100% Natural



69837

Cristallino Burger 120 (Precut)

60 u / 75 g / 4x8 / 20-30' Thaw

180-190° / 1' Oven / **11,4 cm**

Cristallino

Bases

67913

Cristallino Ball

40 u / 200 g / 4x14 / 15 cm

Olive Oil / Sourdough



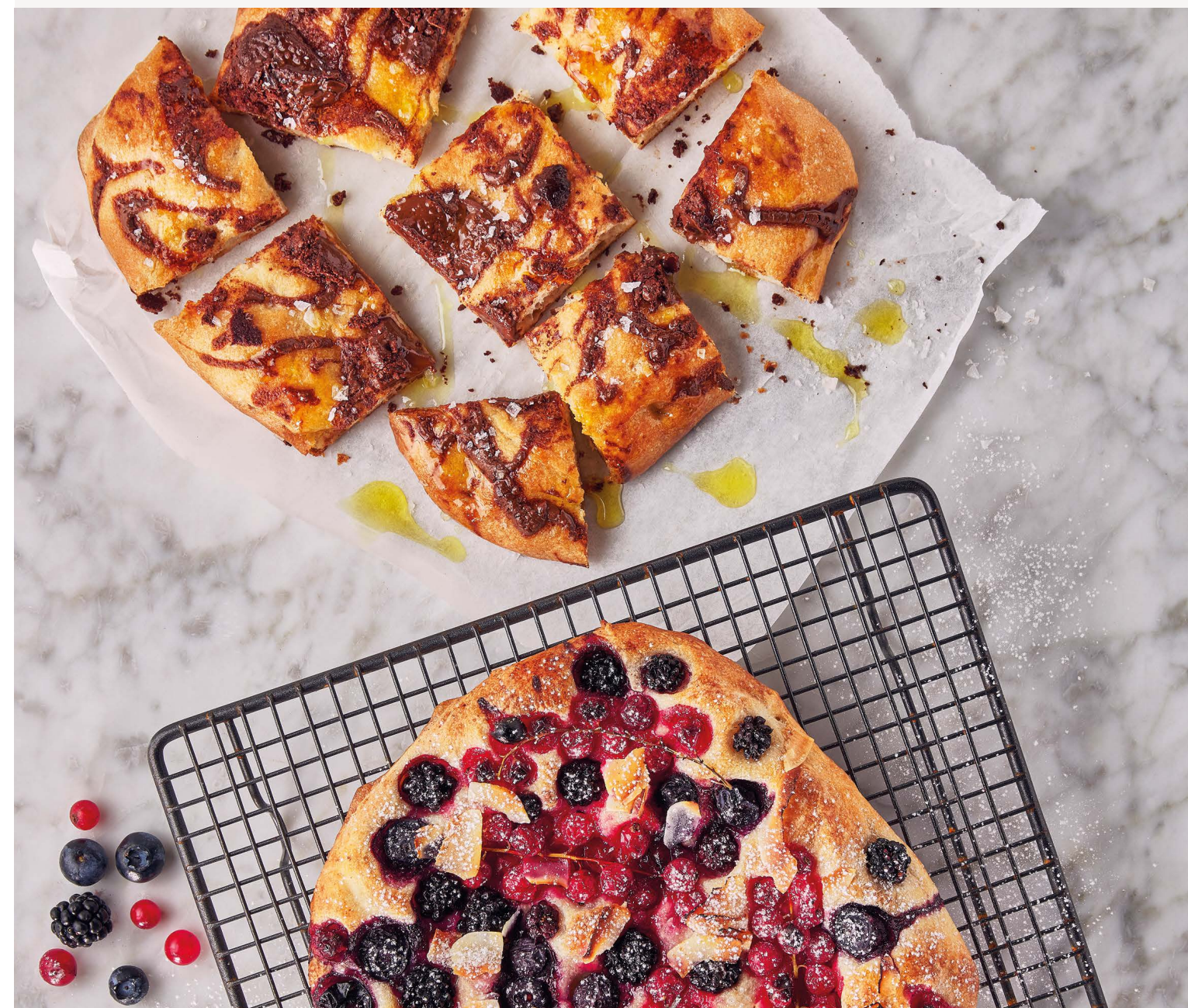
Prepare your
Own Signature Pizza

After 12 hours in the fridge.

- Leave it to prove for 60 to 90 minutes at room temperature.
- Take the ball and shape the pizza with semolina.
- Add the ingredients of your choice.
- Bake in the oven at 230 to 250°C.

After 24/48 hours in the refrigerator.

- Take the ball and shape the pizza with semolina.
- Add the ingredients of your choice.
- Bake in the oven at 230 to 250°C.




Bagels
Brioche
Le BRIÓ


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



Bagels
Classics

66350 
Bagel
50 u / 85 g / 4x10
45-50' Thaw
180-190° / 11,5 cm



61350 
Poppy Bagel
50 u / 85 g / 4x10
45' Thaw / 180-190°
11,8 cm



Bagels
Cristallino
Cristallino
100% NATURAL

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



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



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



O f o r n o
tradicional



O Forno Tradicional
Roscas

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



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



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



O Forno Tradicional
Loaves

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



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



62550
Select Bread Bags O Forno Tradicional
 190-200° / 10-15' Oven / 44 cm



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



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



62410
Cantabrian Baguette O Forno Tradicional
 20 u / 300 g / 4x8 / 30-40' Thaw
 190-210° / 8-10' Oven / 56 cm



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



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



O Forno Tradicional
Sandwiches

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



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



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



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



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



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





Traditional Bread

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

A traditional bread
with a modern look

Rustic Bread

22091
Large Rustic Baguette
 20 u / 395 g / 4x7 / 15-20' Thaw
 180-200° / 15-20' Oven / 55,5 cm



23760
Iberian Baguette
 20 u / 395 g / 4x7 / 15-20' Thaw
 180-200° / 15-20' Oven / 55,5 cm



66900
7 Cut Rustic Bread
 28 u / 310 g / 4x7 / 20-30' Thaw
 180-190° / 15-20' Oven / 55 cm



65050
7 Sliced Loaf
 32 u / 275 g / 4x7 / 20-30' Thaw
 180-200° / 15-20' Oven / 55 cm



24770
Baker's Baguette
 34 u / 250 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm



22265
Medium Rustic Baguette
 32 u / 215 g / 4x7 / 15-20' Thaw
 185-190° / 15-18' Oven / 54 cm



23290
Large Provenzal Bread
 26 u / 290 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm



00035
Round Bread
 30 u / 250 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm



27110
Provenzal Bread
 34 u / 240 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm



20240
Toscana Loaf
 22 u / 330 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm
 Vegan



24060
Piamontet Baguette
 28 u / 250 g / 4x7 / 20-30' Thaw
 180-190° / 15-18' Oven / 54 cm



66931
Tahona Baguette
 32 u / 250 g / 4x7 / 15-20' Thaw
 190-210° / 15-20' Oven / 54 cm
 Sourdough



20610
Country Rustic Baguette
 16 u / 415 g / 4x7 / 20-25' Thaw
 180-220° / 15-20' Oven / 53 cm
 Sourdough



60120
Dehesa Baguette
 20 u / 500 g / 4x7 / 15-20' Thaw
 180-190° / 15-20' Oven / 50 cm
 Sourdough / 100% Natural



62751
Olives Demi Baguette
 40 u / 150 g / 4x9 / 15-20' Thaw
 180-190° / 10-12' Oven / 50 cm
 Sourdough / Source of Fiber



62731
Traditional Demi Baguette
 40 u / 150 g / 4x9 / 15-20' Thaw
 180-190° / 15-20' Oven / 50 cm
 Sourdough



80630
Sourdough Loaf
 24 u / 270 g / 6x6 / 15-20' Thaw
 190-210° / 15-20' Oven / 45,5 cm
 Sourdough



44350
Fournier Loaf
 18 u / 270 g / 6x6 / 15-20' Thaw
 190-210° / 15-20' Oven / 40 cm



69966
Homestead Loaf
 20 u / 280 g / 6x6 / 30' Thaw
 190°-200° / 10-15' Oven / 47cm
 Source of Fiber



68443
Saint Ines Baguette
 16 u / 350 g / 6x6 / 30' Thaw
 180-200° / 10-15' Oven / 47 cm
 100% Natural



47600
Water Loaf
 20 u / 280 g / 6x6 // 15-20' Thaw
 185-190° / 10-11' Oven / 44 cm



68712
Homestead Sourdough Demi-Baguette
 50 u / 115 g / 6x6 / 30-45' Thaw
 200° / 8-10' Oven / 25 cm



30116
Suprême Loaf
 25u / 270 g / 6x6 / 15-20' Thaw
 190-210° / 15-20' Oven / 43 cm



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



68630
Large Andalusian Bread
 30 u / 320 g / 4x8 / 40' Thaw
 195° / 12-15' Oven / 35,5 cm



67871
Andalusian Bread
 40 u / 150 g / 6x7 / 40' Thaw
 195° / 10-12' Oven / 19,5 cm



26510
Medium FlatBread
 25 u / 115 g / 8x8 / 20-30' Thaw
 180-190° / 8-10' Oven / 15 cm
 Sourdough / Olive Oil



65248
Llonguet
 60u / 95 g / 6x7 / 20-30' Thaw
 190-210° Oven / 12-15 / 16,5 cm



69712
Cantabrian Loaf
 66994*
Cantabrian Loaf
 21-20*u / 270 g / 6x6 / 30-45' Thaw
 180-200° / 10-15' Oven / 38,5 cm
 Sourdough / Vegan / 100% Natural
 Olive Oil



Ciabattas

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



27934
Traditional Ciabatta
 22 u / 400 g / 4x7 / 20' Thaw
 190° / 20' Oven / **35 cm**



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



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



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



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



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



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



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



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



White Baguettes

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



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



45800
Soft Baguette
 36 u / 250 g / 4x7 / 15-20' Thaw
 180-190° / 15-20' Oven / **55 cm**



27535
Parisienne
 22 u / 348 g / 4x7 / 15-20' Thaw
 180-190° / 18-20' Oven / **52 cm**



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



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



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



60520
Restaurant Baguette
 26 u / 270 g / 6x6 / 20-30' Thaw
 190-200° / 15-20' Oven / **45 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
190-210° / 15-20' Oven / 52,5 cm



67533
Wholegrain Baguette
36 u / 255 g / 4x7 / 20-25' Thaw
180-190° / 16-18' Oven / 51 cm
Source of Fiber
Reduced Salt



67852
Seeds Baguette
67833
Seeds Baguette (Bag Included)
37 u / 54 g / 4x7 / 20-25' Thaw
180-200° / 20-25' Oven / 25 cm



22750
Multiseed Flute
25 u / 160 g / 4x14 / 20-30' Thaw
180-190° / 12-15' Oven / 50 cm
Sourdough / Source of Fiber
Reduced Salt



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



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



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



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



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



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



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



10046
Wheat-Bran Sandwich Bread
74 u / 120 g / 4x7 / 20-30' Thaw
180-200° / 16-18' Oven / 26,5 cm
Source of Fiber



Health

67203
Health Omega-3
55 u / 115 g / 4x8 / 15-20' Thaw
180-190° / 15-20' Oven / 25 cm
Source of Fiber
Reduced Salt





Burger Buns



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

69442
Burger Soft
60 u / 92 g / 4x8
40-50' Thaw / 11,8 cm
Sourdough



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



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



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



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



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



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



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



Rustic Buns

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



60450
Burger 1959
22 u / 100 g / 6x11 / 20-25' Thaw
190-210° / 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
185° / 2' Oven / **12 cm**
Vegan / Olive Oil



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



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



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

Bread Paninis



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



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



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

Sandwich Bread



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

Let yourself be carried away by the delicacy and fluffiness

Sandwich Bread Classic

67250 
Frisandwich
(20 slices + 2)
8 u / 800 g / 6x8
300' Thaw / 28 cm
Vegan




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




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



68742 
White Sandwich
Bread
6 u / 400 g / 12x8
60' Thaw / 19s cm




64564 
Country Bread
(Precut)
4 u / 1200 g / 8x9
60' Thaw / 28 cm
Clean label / Sourdough



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




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




Sandwich Bread Cereals

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



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




68743 
High Protein
Sandwich Bread
6 u / 400 g / 12x8
60' Thaw / 19 cm
Sourdough



68744 
3 Spelt
Sandwich Bread
6u / 400 g / 12x8
60' Thaw / 19 cm
Sourdough



68741 
Cereal&Seeds
Sandwich Bread
6 u / 400 g / 12x8
60' Thaw / 28 cm
Sourdough



64541 
Countryside
Seed & Cereals
4 u / 1200 g / 8x9
90' Thaw / 28 cm
Clean Label / Sourdough
Olive Oil



Sandwich Bread Sweet



67750
Brioche Bread
10 u / 350 g / 4x14
90' Thaw / 18,5x10 cm
Sourdough / Butter



Flatbreads

Made with sourdough, olive oil and butter all while following a traditional process and recipe with only a few natural ingredients that give them an authentic flavor and texture.

Tender, moist with a very spongy texture and taste and of course their signature “freckles” from the high temperatures.

Each flatbread is stretched and shaped by hand to achieve a completely handmade look. They can be baked and cooked in a frying pan, oven or grill.

60510
La Peca Pizza Base
18 u / 180 g / 4x14
Oven 6' a 230° / **31x17,5 cm**
Olive Oil / Sourdough,
80% Hidratation



85221
Lepie
30 u / 105g / 4x14
30-35' Thaw / **20 cm**



60810
Pita
64 u / 85g / 4x11
Toast 1' / **15 cm**
Olive Oil / Sourdough,
76% Hidratation



60615
Naan Wholegrain Realfooding
64 u / 88g / 4x14
30' Thaw / **15 cm**
Butter / yogurt and milk
Sourdough
100% Hidratation



60610
Naan
64 u / 88g / 4x14
30' Thaw / **15 cm**
Butter / yogurt and milk
Sourdough
77% Hidratation



61355
Ham & Cheese Caccini
30 u / 155g / 8x11
190-200° / 6-7' Oven / **13 cm**
Olive Oil / Sourdoughe



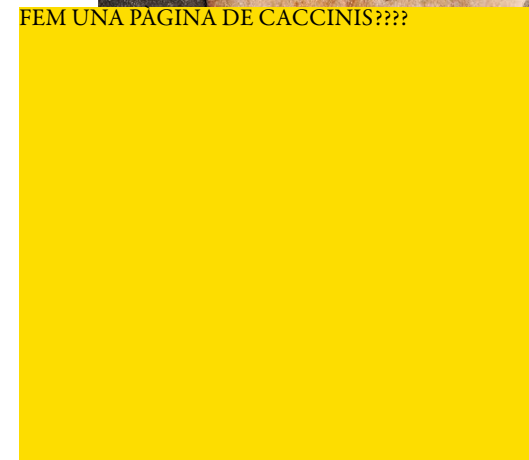
67734
Chicken Caccini
30 u / 155g / 8x11
190-200° / 6-7' Oven / **13 cm**
Olive Oil / Sourdoughe



67735
Sobrasada & Cheese Caccini
30 u / 155g / 8x11
190-200° / 6-7' Oven / **13 cm**
Olive Oil / Sourdoughe



FEM UNA PAGINA DE CACCINIS????





Schiacciatas

Bread

Schiacciatas



68751
Tomato Schiacciata
(Precut)
32 u / 155 g / 4x14
30-35' Thaw / 18x15 cm
Olive Oil



61332
Wholegrain Schiacciata
(Precut)
32 u / 155 g / 4x14
30-35' Thaw / 18x15 cm
Olive Oil



68752
Olives Schiacciata
(Precut)
32 u / 155 g / 4x14
30-35' Thaw / 18x15 cm
Olive Oil



68753
Plain Schiacciata
(Precut)
32 u / 155 g / 4x14
30-35' Thaw / 18x15 cm
Olive Oil



68754
Plain Focaccia
32 u / 155 g / 4x14
30-35' Thaw / 18x15 cm
Olive Oil

Bread

Specialties

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




64150
Panecillo Frankfurt Listo
76 u / 95 g / 4x7
20-25' Thaw / 20,5 cm
Vegano



62120
Frankfurt Bread
56 u / 58 g / 4x8
20-30' Thaw / 20 cm




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



63535
Andalusian Round Bread
80 u / 55 g / 4x14
50' Thaw / 8,2 cm
Vegan / Olive Oil




65080 
English Muffin
48 u / 65 g / 7x12
20-30' Thaw / 9,5 cm



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



67108 
Round Nordic Bread
16px6 u / 55 g / 4x14
50' Thaw / 16 cm
Vegan

Bread

Rock&Roll



66160
Rock & Roll
6 placas 8u / 73,5 g/u / 4x14
50' Thaw / 180-190°
1' Oven / 17 cm

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

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



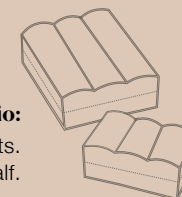
Classic:
You'll need a whole one cut down the middle.



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



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





Foodservice Bread

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

Ideal for hotels,
restaurants
and coffee shops

Dinner Rolls

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



27521
Gourmet
84 u / 100 g / 4x7
15-20' Thaw / 180-190°
12-14' Oven / **18,5 cm**



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



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



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



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



22541
Mini Hazelnut & Linseed Diamon
1,9 Kg / 50 g / 8x14 /
15-20' Thaw / 180-190°
10-12' Oven / **12,8 cm**
Sourdough / Source of Fiber / Vegan



65541
Soft Bread Roll
115 u / 65 g / 4x8
15-20' Thaw / 180-190°
12-15' Oven / **14 cm**
Vegan



27560
Wholewheat Petit Pain
100 u / 65 g / 6x7
15-20' Thaw / 180-190°
10-12' Oven / **13 cm**
Source of Fiber



27501
Petit Pain
90 u / 65 g / 6x7
15-20' Thaw / 180-190°
10-12' Oven / **15 cm**



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



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



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



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



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



26521
Mediterranean Small Roll
90 u / 40 g / 8x7
20-30' Thaw / 180-190°
12-15' Oven / **11 cm**
Vegan



67550
Teff Mini Nordic
120 u / 70 g / 4x7
20-30' Thaw / 170-190°
11-14' Oven / **16 cm**
Vegan



67550
Oat Mini Nordic
120 u / 70 g / 4x7
20-30' Thaw / 170-190°
11-14' Oven / **16 cm**
Vegan / Source of Fiber



27515
Farmer Roll
70 u / 90 g / 6x7
15-20' Thaw / 180-190°
12-14' Oven / **10 cm**



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



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



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



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



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



42790
Demi Olives Ficelle
80 u / 75 g / 4x9
15-20' Thaw / 180-190°
10-12' Oven / **25 cm**
Sourdough



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



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
 180-190° / 10-12' Oven / **12,5 cm**
 Vegan



24640
Mini Diamond Bread
 1,8 Kg / 50 g / 8x14 / 20-30' Thaw
 180-190° / 12-15' Oven / **10 cm**
 Sourdough / Vegan



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



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



25070
Mini Gourmet Sandwich Bread
 5,75 Kg / 50 g / 8x8 / 15-20' Thaw
 180-190° / 8-10' Oven / **12 cm**
 Vegan



27510
Small Roll
 100 u / 35 g / 8x8 / 15-20' Thaw
 180-190° / 10-12' Oven / **9 cm**
 Vegan



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



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



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



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



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



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



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



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



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



81229
Bijoux
 125 u / 55 g / 6x15 / 20-30' Thaw
 190-210° / 20-30' Oven / **8 cm**
 Olive Oil



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



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



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



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



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



Assortment

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



62700
Select Assortment
100 u / 50 g / 6x7 / 20-30' Thaw / 180-190° / 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 / 180-190° / 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 / 180-190° / 6-8' Oven



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



Molletes



20480
Mollete
60482 🍷
Mollete*
60 u / 90 g / 6x7
20-25' Thaw / 12,5 cm



28480
Kornspitz Mollete
60 u / 95 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
170-180° / 22-28' Oven / 15 cm
Source of Fiber/ Source of Proteins



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



Demi-Baguettes

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



27295
Demi Baguette
76 u / 122 g / 4x7 / 20' Thaw
190° / 16' Oven / **27,5 cm**
Vegan



27455
3 Cereals Demi Baguette
74 u / 120 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **26,5 cm**
Source of Fiber
Reduced Salt



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



62545
Cantabrian Loaf
45 u / 145 g / 4x8 / 30-40' Desc
190-210° / 5' Oven / **25 cm**
Vegan / 100% Natural / Olive Oil



47500
Country Rustic Demi Baguette
52 u / 155 g / 4x7 / 15-20' Thaw
190-210° / 10-20' Oven / **26,5 cm**
Vegan / Vegetarian



25781
Rustic Demi Baguette
50 u / 155 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **28 cm**
Vegan



64550
Soft Demi Baguette
74 u / 122 g / 4x7 / 15-20' Thaw
180-190° / 12-15' Oven / **27,5 cm**
Vegan



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



40022
Sandwich
65 u / 120 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **27,5 cm**



43780
Large Rustic Sandwich
50 u / 155 g / 4x7 / 15-20' Thaw
180-200° / 15-20' Oven / **28 cm**



47220
Artisan Sandwich
60 u / 120 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **27 cm**
Vegan / Vegetarian



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



27555
Demi Baguette Wheat Bran
74 u / 120 g / 4x7 / 20-25' Thaw
180-190° / 20-25' Oven / **26,5 cm**
Vegan / High Fibre / Reduced Salt



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



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



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



00028
Supreme Sandwich
60 u / 120 g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **27,5 cm**
Vegano / Vegetariano



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



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



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



64250
Mini Vienna Flute
100 u / 52 g / 8x7 / 15-20' Thaw
180-190° / 10-12' Oven / **16 cm**



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



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



69540
Mini Seeds Flute
90 u / 440 g / 8x8 / 20-30' Thaw
180-190° / 10-12' Oven / **16 cm**



30024
Large Sandwich
80 u / 175 g / 4x7 / 15-20' Thaw
190-210° / 15-25' Oven / **30,5 cm**



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



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



Thaw and Serve



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



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



Sweet pastries

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

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Le BRIÓ

C'est magnifique!

*A selection of our
best brioche, elaborated
according to the original French recipe.
Authentic, delicate, light,
fluffy, soft, surprising,
delicious, magnificent.*



Recette française



Burger Brioche

85605
**Select
Brioche**
60 u / 77 g / 4x6
20-30' Thaw / **10 cm**
Butter / Egg



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



65489
**Sesame
Brioche Burger**
80 u / 68 g / 4x8
30' Thaw / **10,5 cm**



BRIO



Brioche Specialties

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



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



60550
**Sandwich
Brioche**
64 u / 55 g / 4x8
30' Thaw / **16 cm**



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



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



65469
**Cream Brioche
Burger Bun**
80 u / 55 g / 4x8
30' Thaw / **9,5 cm**



65487
**Mini Cream Brioche
Burger Bun**
120 u / 22 g / 4x14
20-30' Thaw / **6,5 cm**



65488
**Mini Seeded Cream
Burger Bun**
120 u / 22 g / 4x14
20-30' Thaw / **6,5 cm**



Rond Brioche

67996
**Le Brió
Rond Lemon**
27 u / 68 g / 8x14
45' Thaw / **10 cm**



67995
**Le Brió
Rond Carrot Cake**
27 u / 68 g / 8x14
45' Thaw / **10 cm**





LET YOURSELF BE CARRIED AWAY BY TIME, TEMPTATION AND FLAVOUR

Strong wheats from different regions to obtain the best flours. A higher butter content, with butter imported from northern Europe. An exclusive process that combines time, ingredients, temperature and passion.

DOUBLE POINTAGE: SLOW/ COLD/ LONG

SLOW

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

COLD

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

LONG

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

Range SOPHIE

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.

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.



61685
Sophie Croissant
50 u / 70 g / 8x9 / 30' Thaw
165-180° / 18' Oven / **13 cm**



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



89233
Raw Sophie Croissant
160 u / 60 g / 8x9 / 30' Thaw
180° / 16' Oven / **10,5 cm**



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



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



67575
Cereal Curved Croissant Sophie
38 u / 95 g / 8x9 / 20-30' Thaw
160-180° / 15-18' Oven / **10 cm**



Petit Doré

SELECCIÓN

CRUNCHY MOUTHFULS FOR THE ASKING.

The 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.

62160
White Croissant
50 u / 97 g / 8X9 / 20'-30' Thaw
160-180° / 15' Oven / **12,5 cm**



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



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



61138
Frangipane Ingot
50 u / 90 g / 8X12 / 15'-20' Thaw
170-180° / 15' Oven / **12 cm**



68105
Mini Sophie
386 u / 11 g / 8X14 / 10' Thaw
180° / 10' Oven / **5,4 cm**



66645
Cocoa Micro Roll
220 u / 15 g / 8X17 / 5' Thaw
180-190° / 8-10' Oven / **3,5 cm**



66640
Cream Micro Roll
220 u / 15 g / 8X17 / 5' Thaw
180-190° / 8-10' Oven / **3,5 cm**



66650
Strawberry Micro Roll
220 u / 15 g / 8X17 / 5' Thaw
180-190° / 8-10' Oven / **3,5 cm**



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



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



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



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



60176
Mini
Raspberry Flute
120 u / 45 g / 8x12
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**



43510 
Small Cereal
Palmier Petit Doré
7,2 kg / 30 g / 8x14
20-30' Thaw / 180-190°
18' Oven / **8 cm**



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



63015
Mini Palmier
Petit Doré
296 u / 13,5 g / 8x14
5' Thaw / 180-190°
8-10' Oven / **2,5 cm**



A photograph of a breakfast setting on a marble table. In the foreground, a white ceramic cup with a floral pattern is filled with coffee and topped with a dusting of brown powder. The cup sits on a matching saucer. Next to it, a golden-brown chocolate croissant is placed on a folded white napkin. In the background, a white ceramic creamer is visible. The overall scene is bright and clean.

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



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



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



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



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



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



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



23710
CAPRICE LARGE PARIS CHOCOLATE
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 / **13 CM**



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



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



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



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**
135 SIGN AND 30 WRAPPERS INSIDE THE BOX!



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



23721
PARIS 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**



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**



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



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



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



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



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.



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



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



86738
**Multicereal Red Fruits
filled Croissant**
48 u / 90 g / 8x9
Fill. 19% / **14,5 cm**
With red fruits filling (strawberry
raspberry and blackberry) and
topping of toasted seeds and cereals



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



67450
**Multigrain Croissant
Sélection d'Or**
56 u / 80 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14,5 cm**
Vegan




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



86732
**Multigrain Honey
Filled Croissant**
48 u / 90 g / 8x9
Fill. 22% / **14,5 cm**
Honey stuffing



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



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



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



86736
**Hazelnut
Filled Croissant**
48 u / 90 g / 8x9
Fill. 22% / **14,5 cm**
Cocoa and hazelnut filling
with cocoa topping



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



LØVEN

/ Authentic Danish Pastry /

FIKA. Enjoy the small things

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

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



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



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



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



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



65512
Cocoa Hazelnut Danish Stick
 100 u / 75 g / 8x14 / 10' Thaw
 180° / 10-12' Oven / **19 cm**



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



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



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



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



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



60808
Mixed Triangle
 35 u / 133 g / 8x12
 10' Thaw / 175-180°
 15-18' Oven / **14 cm**



60807
Spinach & Cherry Tomato Triangle
 35 u / 145 g / 8x12
 10' Thaw / 175-180°
 15-18' Oven / **14 cm**



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



25731
Pain aux Raisins
 50 u / 115 g / 8x12
 20-30' Thaw / 1,30-1,45h Proof
 180-190° / 16-20' Oven
9,5 cm
 Margarine



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



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



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



62457
Cinnamon Roll
 Includes 3 bags
 icing to decorate
 40 u / 110 g / 8x9
 30-40' Thaw / 180°
 10' Oven / **12 cm**



80561
Mini Danish Red Fruit
 108 u / 30 g / 8x14
 15-20' Thaw / 12-15' Oven
 180-190° / **6 cm**



80562
Mini Danish Apple & Cream
 108 u / 30 g / 8x14
 15-20' Thaw / 12-15' Oven
 180-190° / **6 cm**





Croissants

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

**Irresistible
and surprising
croissants,
always.**

Croissants
For Proofing

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



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



27251
**XL Margarine
 Croissant**
 64 u / 110 g / 8x9 / 20-30' Thaw
 1,45-2 h Proof / 180-190°
 14-16' Oven / **10,5 cm**



30256
**XL Margarine
 Croissant**
 84 u / 95 g / 8x8
 90-120' Proof / 180-190°
 12-15' Oven / **10cm**



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



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



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



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



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



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



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



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



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



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



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



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



00100
Mini Super Manteca
12 kg / 22 g / 8x9
10-15' Thaw / 180-190°
12-15' Oven / **6,5 cm**



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



25132 
Baby Chocolate Croissant
5 kg / 15 g / 8x16
30' Thaw / 180-190°
13-14' Oven / **5,6 cm**



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



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



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



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



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



82523
Mini Croissant Apricot
92 u / 50 g / 8x12
30-40' Thaw / 160-170°
15-17' Oven / **8 cm**



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



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



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



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



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



82524
Mini Croissant Cocoa
92 u / 50 g / 8x12
30-40' Thaw / 160-170°
15-17' Oven / **8 cm**



80563
Mini Almond Croissant
92 u / 50 g / 8x12
20-25' Thaw / 160-170°
14-15' Oven



Croissants
For Baking

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



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



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



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



62155
**Sacramento
Croissant**
75 u / 46 g / 8x12
30' Thaw / 170°
15' Oven / **15,5 cm**



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



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



69405
**XL Margarine
Croissant**
34 u / 120 g / 8x8
45' Thaw / 165-175°
15-20' Oven / **12,5 cm**



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



25151
**Baby
Hand Made**
4 kg / 11,5 g / 8x16
30' Thaw / 180-190°
13-14' Oven / **4,6 cm**



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



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



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



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



Croissants
Thaw & 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**





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.

**A spiral with
infinite flavour**

Ensaïmadas
For Proofing

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



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




60451
Small Ensaïmada
10 kg / 45 g / 8x9 / 30' Thaw / 90' Proof
170-180° / 10-12' Oven / **6,5 cm**




40450
Mini Ensaïmada
10 kg / 56 g / 8x9 / 60-90' Proof
170-180° / 10-12' Oven / **6,5 cm**




69450 
Small Ensaïmada
7,02 kg / 18 g / 8x12 / 30' Thaw
45-60' Proof / 185° 10-12' Oven / **5cm**



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



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




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



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



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



10494
Custard Filled Pastry Sticks
7,5 kg / 50 g / 8x12 / 30-40' Proof
170-180° / 10-12' Oven / **25 cm**



00492
Choco Filled Stick
8 kg / 50 g / 8x12 / 30-40' Proof
170-180° / 10-12' Oven / **25 cm**



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



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



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



Ensaïmadas
For Baking

29561
Preproofed Ensaïmada
32 u / 100 g / 8x9 /
20-30' Thaw / 160-180°
15-20' Oven / **12,5 cm**




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




Thaw and Serve

Ensaïmadas
Ready

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



24650 
Mini Ensaïmada
45 u / 34 g / 8x12
60' Thaw / **10 cm**





**A crunchy essential
that sounds like success**

Delights

Even those who have not tried them yet will enjoy them.

Crispy pieces of flaky pastry, made with high quality ingredients and presented with different sweet ingredients and fillings.

An irresistible snack for everyone, to enjoy at breakfasts or as snacks that are a must in your product lineup. Easy, fast, popular, delicious, the name says it all.

Puff-Pastry
For Proofing

26630
Large Choc Delight
75 u / 155 g / 8x11
20-30' Thaw / 1,15-1,30h Proof
180-190° / 16-18' Oven / **18 cm**
Vegan



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



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



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



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



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



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



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



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



Puff-Pastry
For Baking

69345
Dark Super Delight
72 u / 120 g / 8x9 / Thaw 15-30'
180-190° / 16' Oven / **15,7 cm**



69315
Decorated Choco Delight
84 u / 103 g / 8x9 / 20' Thaw
170° / 16' Oven / **15 cm**



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



60362
Dark Delight Select
40 u / 115 g / 8x9 / 15-20' Thaw
170-175° / 15' Oven **12 cm**



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



69401
Decorated Custard Delight
84 u / 103 g / 8x9 / 20' Thaw
170° / 16' Oven / **15 cm**



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



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

69321 **Cream Mini Delight**
69353 **Dark Mini Delight**
150 u / 45 g / 8x9 / 15-30' Thaw
160-190° / 15-20' Oven / **6,7 cm**

Cone
For Proofing

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



00127 **Mini Chocolate Cone**
00128 **Mini Custard Cone**
150 u / 40 g / 8x12 / 20-40' Thaw
140-180' Proof / 180-190° / 12-15' Oven
7,5 cm



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



Thaw and Serve

Delight
Ready

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





Puff-Pastry

Puff-pastries are one of these creations that awaken all of the senses. They are pleasing to the eyes and ears, delicious to the taste and, 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.



A crunchy essential that sounds like success

Puff-Pastry For Baking

59790
Custard Puff Pastry
10 u / 650 g / 8x14
20-30' Thaw / 180-190°
20-25' Oven / **37,5 cm**



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



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



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



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



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



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



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



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



Puff-Pastry
For Baking

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



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



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



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



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



40820
Butter King Size Palmier
45 u / 150 g / 8x14
20-30' Thaw / 180-190°
25-30' Oven / **20 cm**
Vegano



63885
Soft Palmera
33u / 170 g / 8x14
20-30' Thaw / 170-180°
15-20' Oven / **15 cm**



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



40220
Big Puff Pastry
54 u / 150 g / 8x12
25-30' Thaw / 180-190°
15-20' Oven / **14 cm**
Vegan



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



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



63886
Mini Palmier Soft
160 u / 30 g / 8x14
10-15' Thaw / 190-200°
12' Oven / **6 cm**



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



60169
Square Custard Fripon
58 u / 120 g / 8x17
10' Thaw / 170-175°
15-17' Oven / **15 cm**
Vegan



06422
Apple Baked Mesh Lattice
55 u / 100 g / 8x17
20-30' Thaw / 180-190°
12-15' Oven / **10,6 cm**



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



49670
Apple Half Moon
2,6 kg / 40 g / 8x17
30-40' Thaw / 170-180°
12-17' Oven / **7 cm**



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



25440
Apple Tart
48 u / 170 g / 4x15
20-30' Thaw / 180-190°
25-30' Oven / **18 cm**



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



Ruth's

American Recipe

Ruth Wakefield was the inventor of the chocolate cookie in 1930.

Running out of cocoa powder for her recipe, she chopped up a chocolate bar and put it into the dough for baking. And in this way created an innovative product, never before seen on the market: the world's most successful cookie recipe, which She then sold for the insignificant price of one dollar.



If it's Ruth's, it's Good!

4 PRESENTATIONS:
DOUGH - READY - PUCKS - CLASSIC



dough



ready



pucks



classic



3 PRESENTATIONS:
AMERICAN VEGAN & TULIPES MUFFINS



american



Vegan



Tulipes



scoops



Produced on demand

DOUGH

SCOOP & BAKE

With Scoop & Bake dough, you can easily and quickly prepare freshly baked cookies and muffins every day.

Plus, you can use it creatively to make original cookie-based desserts recipes.



Easy
Ready to scoop and bake



Convenient
Perfect as an ingredient for outstanding desserts



Container
2 kg tub



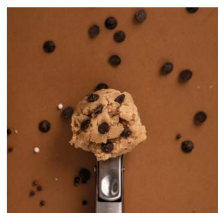
Shelf Life
9 months frozen / 8 days refrigerated



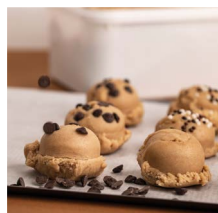
Premium
Made with butter and Belgian chocolate chunks



SCOOP



ADD TOPPINGS

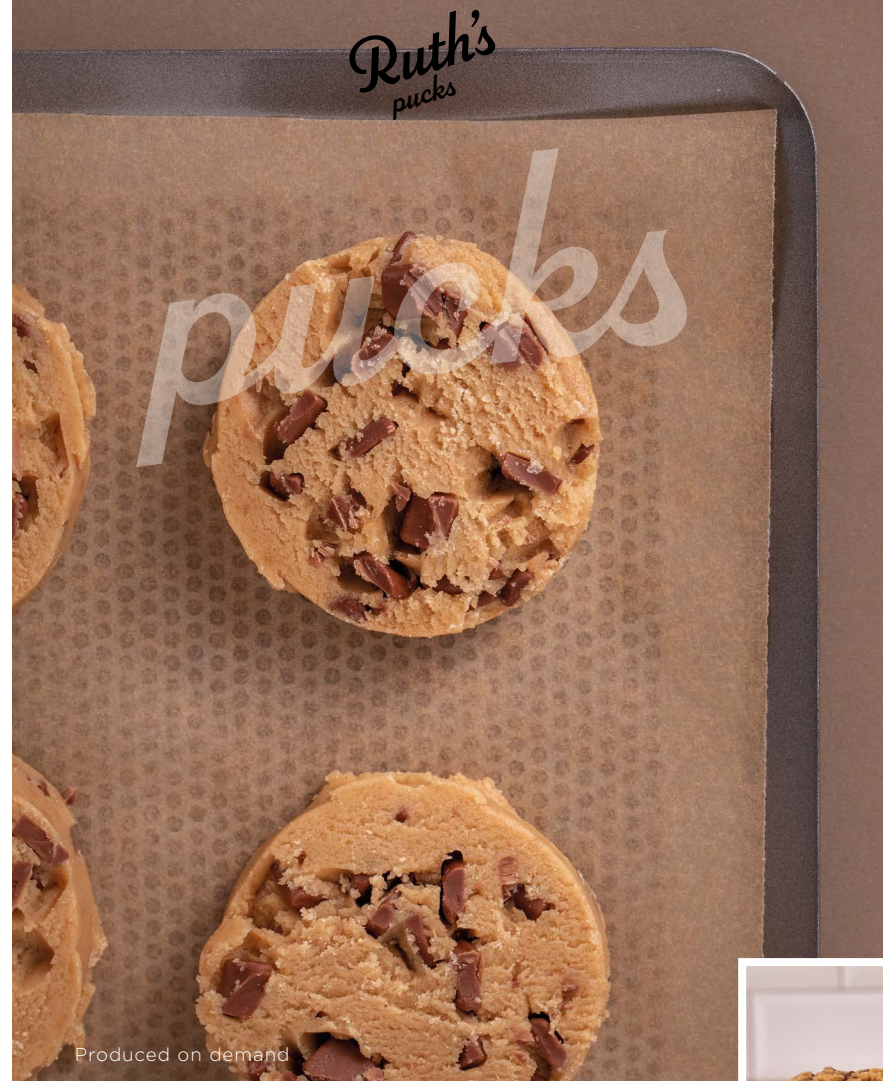


BAKE

60888
VAINILLA COOKIE SCOOPS
4 u / 2 Kg / 12x8
12h Thaw / 9-11' Oven



60889
CHOCOLATE MUFFIN SCOOPS
4 u / 2 Kg / 12x8
12h Thaw / 9-11' Oven



Produced on demand

COOKIE PUCKS

READY TO BAKE

With this innovative format, the dough comes already cut into the shape of the cookie.

Just bake them for 10 minutes to enjoy authentic, freshly baked cookies. It's easy, it's fast and it's profitable for your business.



Easy
Ready to bake



Texture
Soft and chewy on the inside, slightly crispy on the outside



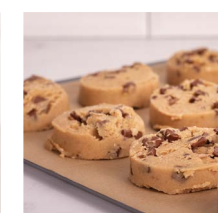
Boxes
90 units



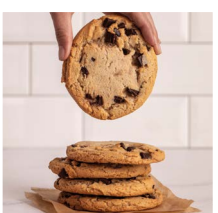
Shelf Life
18 months frozen



THAW



BAKE



SERVE

60258
SALTED CARAMEL COOKIE PUCKS
90 u / 80 g / 13x13
9-11' / 150-155°C
ø 6,5 cm



60254
TRIPLE CHOCOLATE COOKIE PUCKS
90 u / 80 g / 13x13
9-11' / 150-155°C
ø 6,5 cm



60257
WHITE CHOCOLATE RASPBERRY COOKIE PUCKS
90 u / 80 g / 13x13
9-11' / 150-155°C
ø 6,5 cm



60256
DOUBLE BELGIAN CHOCOLATE COOKIE PUCKS
90 u / 80 g / 13x13
9-11' / 150-155°C
ø 6,5 cm



Ruth's
Ready

Ready



Produced on demand



THAW



SERVE

FULLY BAKED COOKIES

THAW & SERVE

Easier is impossible!
Thaw for 30 minutes and enjoy the best cookies ever.

They are made with the finest ingredients; Belgian chocolate Chunks, juicy raisins or giant oat flakes.



Easy
Thaw and serve



Premium
Made with butter and Belgian chocolate chunks



Boxes
34u / box



Shelf Life
18 months frozen/
2 days room temperature



Texture
Soft and chewy on the inside, slightly crispy on the outside

FULLY BAKED CHEWY COOKIES



60251
TRIPLE CHOCOLATE COOKIE
34 u / 76 g / 13x13
30' Thaw / **10,5 cm**



60252
DOUBLE CHOCOLATE COOKIE
34 u / 76 g / 13x13
30' Thaw / **10,5 cm**



60253
WHITE CHOCOLATE RASPBERRY COOKIE
34 u / 76 g / 13x13
30' Thaw / **10,5 cm**

FULLY BAKED CLASSIC COOKIES



61750
COOKIE
24 u / 73 g / 8x20
30' Thaw / **11 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**



63590
DARK COOKIE
24 u / 75 g / 8x14
15-20' Thaw / **10 cm**



68910
WHITE CHOCOLATE COOKIE
30 u / 65 g / 8x20
60' Thaw / **10 cm**

READY COBRANDING COOKIES



071708
MARS® M&M'S® COOKIE
40 u / 45 g / 10x17
Thaw 60' / **4,2 CM**



071710
MARS® M&M'S® PEANUT COOKIE
40 u / 45 g / 10x17
Thaw 60' / **4,2 CM**



071709
MARS® SNICKERS® COOKIE
40 u / 45 g / 10x17
Thaw 60' / **4,2 CM**



071707
MARS® TWIX® COOKIE
40 u / 45 g / 10x17
Thaw 60' / **4,2 CM**

Muffins



MUFFINS

THAW & SERVE

The fastest and easiest way to offer authentic American style muffins to your customers.

Our ready-to-serve muffins have all the qualities and are perfect for businesses where a precise management of time and resources is a must.

You can also give them a personal touch by adding fondants, icings and all kinds of decorations.

We offer different types of muffins that combine a wide range of flavors, shapes and sizes, adapting to all kinds of businesses.



Easy
Thaw and serve



Convenient
Perfect for retail, foodservice and events



Variety
Wide assortment available



Shelf Life
15 months frozen / 2 days room temperature



Premium
Selection of the best ingredients

AMERICAN STYLE MUFFINS

60662
TRIPLE CHOCOLATE MUFFIN
FILLING INSIDE
30 u / 120 g / 8x10
30-60' Thaw / **8,7 cm**



60663
BLUEBERRY CRUMBLE MUFFIN
FILLING INSIDE
30 u / 120 g / 8x10
30-60' Thaw / **8,7 cm**



60666
LEMON MUFFIN
FILLING INSIDE
30 u / 120 g / 8x10
30-60' Thaw / **8,7 cm**



60668
SALTED CARAMEL MUFFIN
FILLING INSIDE
30 u / 120 g / 8x10
30-60' Thaw / **8,7 cm**



60777 
CHOCOLATE VEGAN MUFFIN
FILLING INSIDE
32 u / 100 g / 8x10
30-60' Thaw / **6,8 cm**



Vegan

60776 
LEMON POPPIES VEGAN MUFFIN
FILLING INSIDE
32 u / 100 g / 8x10
30-60' Thaw / **6,8 cm**



TRADITIONAL 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 MUFFIN
24 u / 82 g / 8x14
30-45' Thaw / **8 cm**



24130
TWO COLOUR MUFFIN
24 u / 85 g / 8x14
40-45' Thaw / **8 cm**



65100
FAIRY CAKE TULIP MUFFIN
24 u / 90 g / 8x14
20-30' Thaw / **8 cm**



64100
FAIRY CAKE MUFFIN
35 u / 55 g / 8x14
20-30' Thaw / **6,8 cm**



21500
APPLE & CUSTARD MINI MUFFIN
2,2 kg / 28 g / 8x17
25-30' Thaw / **5 cm**



21490
DOUBLE CHOC & STRAWBERRY JAM 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**

TÛLIPES

62840
**RED VELVET
TÛLIPE**
20 u / 110 g / 8x17
35-45' Thaw / **7 cm**



60930
**CHOCOLATE EXTREM
TÛLIPE**
20 u / 110 g / 8x17
35-45' Thaw / **7 cm**



60172
**NOCILLA
TÛLIPE**
20 u / 100 g / 8x17
30-45' Thaw / **7 cm**



62150
**SABOR CHEESECAKE
TÛLIPE**
20 u / 110 g / 8x17
30-45' Thaw / **7 cm**



60770
**YOGHURT & CRANBERRY
TÛLIPE**
20 u / 110 g / 8x17
45' Thaw / **7,5 cm**



61980
**SABOR CARAMEL
TÛLIPE**
20 u / 110 g / 8x17
30-45' Thaw / **7 cm**



MINI TÛLIPES

62320
**MINI TÛLIPES
ASSORTMENT**
46 u / 35 g / 8x14
20-35' Thaw
5 cm



60180
**MINI NOCILLA
TÛLIPE**
46 u / 33 g / 8x14
20-30' Thaw
5 cm



BIG TÛLIPES

61500
**BIG DARK
TÛLIPE**
12 u / 140 g / 8x17
40-45' Thaw / **8 cm**



61510
**BIG WHITE
TÛLIPE**
12 u / 140 g / 8x17
30-60' Thaw / **8 cm**



ARTISAN MUFFINS

**MADE WITH OLIVE OIL / NO ARTIFICIAL COLORS
NO ARTIFICIAL FLAVORS / NO PRESERVATIVES**

67250
**COCOA ARTISAN
MUFFIN**
15 u / 115 g / 8x16
45' Thaw / 7,5 cm



64985
**CLASIC ARTISAN
MUFFIN**
15 u / 100 g / 8x16
45' Thaw / 8 cm



67295
**CRANBERRY
ARTISAN MUFFIN**
15 u / 110 g / 8x16
45' Thaw / 7,5 cm



66680
**ARTISAN BLUEBERRY
MUFFIN**
15 u / 100 g / 8x16
45' Thaw / 8 cm



Specialties

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




Because being healthier every day is to enjoy an advantage.

61390 
Churros
 150 u / 17 g / 12x7 / 2' Thaw
 180-200° / 10' Oven / **15 cm**
 5 bags of 50 units
 Clean Label / Vegan / No Lactose




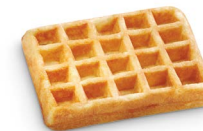
61405
Mini Artisan Xuxo
 40 u / 64 g / 8x15
 60' Thaw / **15 cm**




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




60960 
Waffle
 48 u / 111 g / 11x5 / 30' Thaw
 250° / 2' Oven / **15 cm**



66246 
Mini Waffle
 114 u / 35 g / 8x9
 60' Thaw / **7 cm**



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



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





Saudade

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



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



45161
Pastel de Nata
104 u / 66 g / 8x9
45' Thaw / 250°
8-10' Oven / **7,5 cm**



40890
Mini Pastel de Nata
100 u / 30 g / 8x17
20-30' Thaw / 250°
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



6265
Beet Berliner Ball
30 u / 110 g / 4x19
60' Thaw / **8,5 cm**



6270
Carob with cream berliner ball
30 u / 110 g / 4x19
60' Thaw / **8,5 cm**



DOTS®

AN AMAZING “MUST HAVE”

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

CREATIVITY IN YOUR HANDS. DELICIOUS FILLINGS.

INVITING TOPPINGS. QUICK TO PREPARE. NO SHRINKAGE.

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

EVERYBODY LIKES THEM.



DOTS® ORIGINAL

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



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



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



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



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



65760
DOTS SUGAR
36 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



61295
CIAMBELLA
28 U / 116 G / 4X14
20-30' THAW / 13 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



DOTS® CLASSIC



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

81538
TUTTI DOTS
36 U / 55 G / 8X15
15-20' THAW / 9,5 CM



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



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



67126
COOKIES DOTS
36 U / 64 G / 8X14
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



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



87260
HALF COATED
DARK DOTS
72 U / 52 G / 4X15
20' THAW / 9,5 CM



81541
STRAWBERRY DOTS
36 U / 53 G / 8X14
20-25' THAW / 9,3 CM



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



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



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



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



PRIME DOTS®

65164
DOTS
CHOCOCRUNCH
36 U / 84 G
8X14 / 20'



65144 - 85218*
DOTS COCONUT
DOTS COCONUT PALM FREE*
36 U / 73 - 72*G / 8X16 - 8X15*
20' - 30** THAW / 9.5 CM



65174 - 85216*
DOTS HAZELNUT
& CHOCO
DOTS HAZELNUT
& CHOCO PALM FREE*
36 U / 70 - 72* G / 8X16 - 8X13*
20' - 30* THAW / 9.5 CM



65134
DOTS
MILK&CHOCO
36 U / 73 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® FILLED

61293
CUSTARD
SUGARED DOTS
36 U / 70 G / 8X16
30' THAW / 9.5 CM
NO ARTIFICIAL COLORANTS



01549
STRAWBERRY
DOTS
24 U / 76 G / 8X16
20-25' THAW / 9.5 CM



81538 - 85214*
DOTS® TRICOLOR
DOTS TRICOLOR PALM FREE*
36 U / 72 G / 8X16 - 8X14*
30' THAW / 9.3 CM
NO ARTIFICIAL COLORANTS / NO PRESERVATIVES



60048
DOTS COCOA CREAM
AND HAZELNUT CREAM
36 U / 72 G / 8X15
15-20' THAW / 9.5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



DOUBLE FILLING

60045
DOTS COCONUT
& CACAO
36 U / 72 G / 8X15
30' THAW / 9.5 CM
NO ARTIFICIAL FLAVORS



67122
DOTS COOKIES
& WHITE
36 U / 75 G / 8X15
20-30' THAW / 9.5 CM



61530 - 81543*
CARAMEL FLAVOUR DOTS
36 U / 73 - 57* G / 8X15 - 8X14*
20-25' - 20* THAW / 9.5 CM
NO PRESERVATIVES



67180
RED VELVET
36 U / 74 G / 8X15
15-30' THAW / 9.5 CM



80209
FILLED CACAO DOTS
36 U / 69 G / 8X14
30' THAW / 9.5 CM



61823
DARK DECO DOTS
36 U / 75 G / 8X16
25-30' THAW / 9.5 CM
NO PRESERVATIVES



67439
DOTS CHEESE CREAM
AND RASPBERRY JAM
36 U / 82 G / 8X15
30' THAW / 9.5 CM



DOUBLE FILLING

68765
APPLE DOTS
36 U / 74 G / 8X15
30' THAW / 9.5 CM
NO ARTIFICIAL COLORANTS
OR PRESERVATIVES



67124
PINK & WHITE DOTS
36 U / 74 G / 8X16
30' THAW / 9.5 CM



68734
SUGARED DOTS COCOA
36 U / 65 G / 8X16
30' THAW / 9.5 CM
NO ARTIFICIAL COLORANTS



62185
DOTS NOCILLA®
36 U / 72 G / 8X16
THAW 20-25' / 9.5 CM



89624
NOCILLA® DOTS
DOUBLE INJECTION
36 U / 74 G / 8X15
40' THAW / 9.3 CM
NO PRESERVATIVES



DOUBLE FILLING

39010 - 85217*
LEMON DOTS
LEMON DOTS PALM FREE
36 U / 73 G / 8X15 - 8X13*
30-45' - 30* THAW / 9.5 CM
NO ARTIFICIAL COLORANTS



64723
CREAMY
STRAWBERRY DOTS
36 U / 75 G / 8X16
30' THAW / 9.5 CM



62515
LION DOTS®
36 U / 83 G / 16X8
20-30' THAW / 9.5 CM



65401
DOTS LOTUS
36 U / 76 G / 8X14
THAW 20-30' / 9.5 CM



61455
DOTS CHUPA CHUPS®
36 U / 70 G / 8X16
THAW 20-25' / 9.5 CM



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



11720
STRAWB JAM
SUGARED BALLDOTS
36 U / 85 G / 8X10
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



64190
CUSTARD&COCOA
BALL DOTS
36 U / 100 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



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



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 & HAZELNUT
MINI BALL DOTS
40 U / 51 G / 8X16
20-40' THAW / 7 CM



LONG DOTS®

62305
DARK DRIZZLE LONG DOTS
24 U / 105 G / 8X15
25-30' THAW / 16 CM



62810
COCOA BIG LONG DOTS
24 U / 100 G / 8X15
20-40' THAW / 16 CM



61305
CUSTARD 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



20270
DARK LONG DOTS
45 U / 70 G / 8X15
20-40' THAW / 9,8 CM



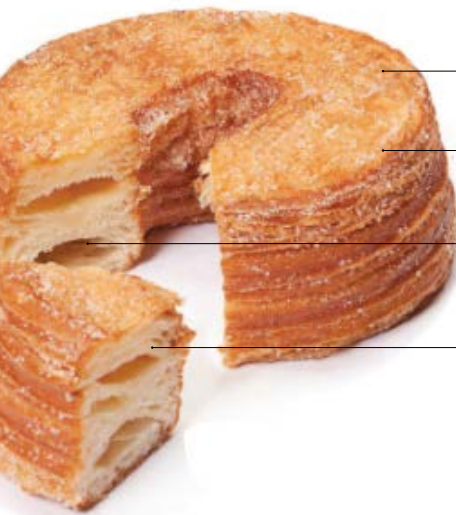
NO PALM OIL NEW DOTS® FAMILY CREATIONS

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



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



61431 MINI DOTS WHITE & COLOURS
60 U / 32 G / 8X10
20' THAW / 7,4 CM



61430 ASSORTMENT OF DECORATED MINIDOTS
60 U / 31 G / 8X10
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



60240 MINI DOTS ASSORTMENT
75 U / 28 G / 8X9
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 / 8X16
20' THAW / 4,5 CM



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



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



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



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



84366 POPDOTS® NOCILLA
80 U / 18 G / 8X16
25-30' THAW / 4,6 CM



BEIGNETS

84405 BEIGNET SUCRÉ
210 U / 21 G / 8X6
15-20' THAW / 4,6 CM



84408 BEIGNET NOISETTE NOIR
210 U / 26 G / 8X6
15-20' THAW / 4,6 CM



84409 BEIGNET BLANC
195 U / 26 G / 8X6
15-20' THAW / 4,6 CM



84316 DARK HAZELNUT POP DOTS
84317 WHITE CANDY POP DOTS
84318 PINK POP DOTS
42P X 3U / 21 G / 8X9
25-30' THAW / 4,2 CM





Savory Pastries

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

Any time can be
the right moment

For Proofing

25201
Small Hot Dog Croissant
 6 kg/ 37 g/ 8x12
 40-60' Proof / 15-20' Thaw
 180-190°/ 12-14' Oven / **7,5 cm**



25191
Mixed Small Croissant
 6 kg/ 33 g/ 8x12
 40-60' Proof / 10-15' Thaw
 180-190°/ 12-14' Oven / **7,5 cm**



40255
Hot Dog Croissant
 88 u / 110 g/ 8x9
 90-120' Proof / -' Thaw
 180-190°/ 12-15' Oven / **12 cm**



00549
MiniDelights Assortment
 9,05 kg/ 16 g/ 8x9
 15-30 Thaw / 180-190°
 12-15' Oven / **5 cm**
 Margarine



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



25081
Ham & Cheese Croissant
 94 u / 103 g/ 8x9
 115-120' Proof / 20-30' Thaw
 180-190°/ 14-16' Oven / **12 cm**



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

For Baking

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



60835
XL Mixed Delight
 44 u / 145 g/ 8x9
 20-30' Thaw / 165-175°
 16-20' Oven



60585
H&C Delight
 45 u / 110 g/ 8x9
 15-30' Thaw / 160-180°
 15-20' Oven



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



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



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



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



26602
Mixed Mini Nibbles



26162
Tuna Mini Nibbles



26192
"Sobrasada" Mini Nibbles



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

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



Puff Pastry
For Baking



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



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



65420
Chicken Puff Pastry
52 u / 144 g / 8x12
20-30' Thaw / 170-180°
20-25' Oven / **12 cm**
Margarine



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



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



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



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




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



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



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



62045
Chicken Sachet
50 u / 105 g / 8x17
30' Thaw / 175-180°
10-12' Oven / **11,5 cm**



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



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



64490
Mixed Puff Pastry
48 u / 120 g / 8x12
20-30' Thaw / 175-185°
15-17' Oven / **12 cm**



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



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



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



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



81872
Frankfurter Crest and Cheese
60 u / 100 g / 8x12
10' Thaw / 175-185°
15-20' Oven / **9,5 cm**



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



67170
Bacon & Cheese Triangle
15500
Triangle Ham & Cheese Puff Pastry
38 u / 150 g / 9x9
30' Thaw / 180-200°
15-20' Oven / **15 cm**



For Baking

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



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



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

For Baking

60270
Ham & Cheese Quiche
18 u / 165 g / 8x17
60-90' Thaw / 200°
5-7' Oven / **10,9 cm**



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



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



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



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



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



Empanadas
1959

The best of the best

We make these empanadas in our artisan workshop in Galicia one-by one, by hand. Treat your tastebuds to a surprise with the abundance of tasty ingredients that are held in place by our original Galician dough: a 55% filling whose base is a sauté with olive oil that incorporates a selection of the best of the best.

Empanadas
1959

67286

Tuna Empanada 1959

2 u / 1,6 Kg / 5x26 / 180-200°

5' Thaw / 40' Oven / **50X40 cm**



67285

Beef Stew Empanada 1959

2 u / 1,7 Kg / 5x26 / 180-200°

5' Thaw / 40' Oven / **50X40 cm**



Tips:

- Your finishing touch. For an optimal experience, brush them with olive oil and a touch of paprika when you take them out of the oven.
- Ideal for events. Their superior quality and large size, which allows them to be cut into generous portions, make them your best ally at your events.



Empanadas
Traditional

o f o r n o
tradicional



1250g / 31 cm

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



1100g / 27 cm

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



625g / 23 cm

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



2850g / 57x37 cm

65995
Tunna Empanada O Forno Tradicional
3 u / 2850 g / 4x10 / 180-200° / 40-45' Oven / **57x37 cm**



700g / 19x28 cm

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



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

Empanadas
Classic

600g / 22 cm

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



600g / 22 cm

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



Empanadas
Premium

Extra fine dough / Quality ingredients / Generous filling

40% dough 60% filling.

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

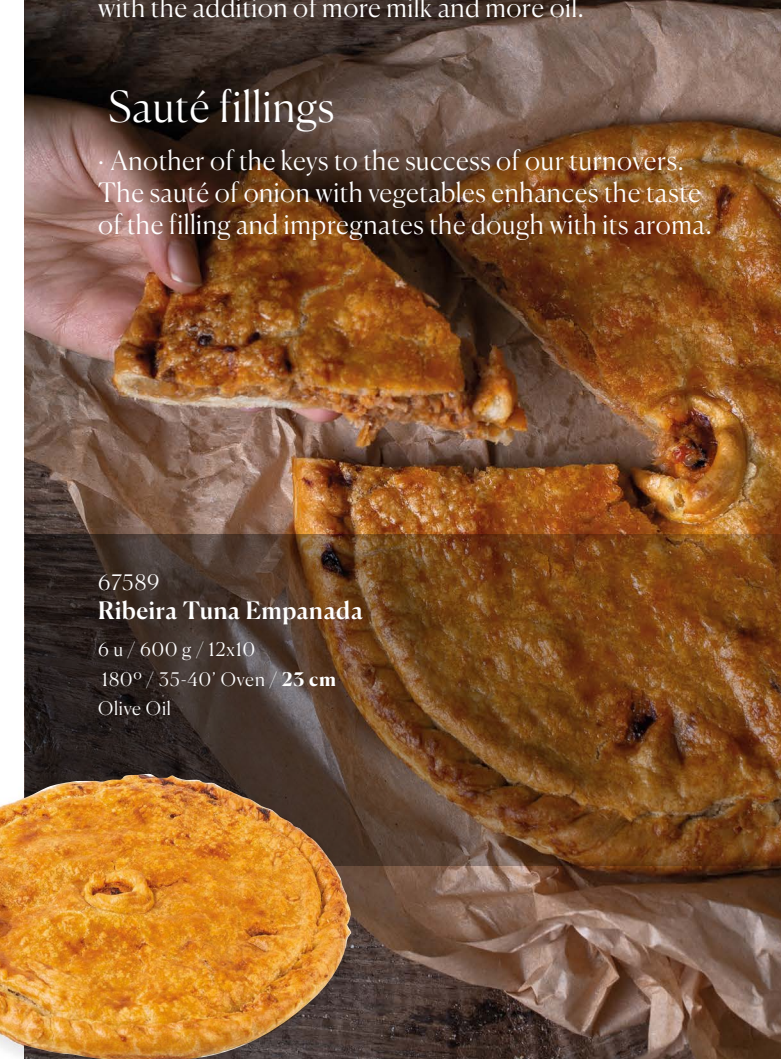
Fine crunchy dough

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

Sauté fillings

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

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



Empanadillas

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



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



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



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



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



Empanadas Argentinian Classic Dough

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



32125
Argentinean Empanadilla
42 u / 90 g / 10x11
25-30' Thaw / 180-200°
25-30' Oven / **11 cm**



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



Porteña Dough
Made with Margarine and Lard

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



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



Empanadas International

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



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



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



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



Revolution Yummies

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



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



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



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



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



Vegan Yummies

67515
Vegan Yummie Caprese
24 u / 90 g / 8x18 / 200°
14' Oven / **12 cm**
Olive Oil



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



Empanadillas Origen

61039
Tender Beef Empanadilla
40 u / 100 g / 8x17 / 220°
12-15' Oven / **7,5 cm**



61035
Onion & Cheese Empanadilla
40 u / 100 g / 8x17 / 220°
12-15' Oven / **7,5 cm**



61037
Ham & Cheese Empanadilla
40 u / 100 g / 8x17 / 220°
12-15' Oven / **7,5 cm**



61036
Humita Empanadilla
40 u / 100 g / 8x17 / 220°
12-15' Oven / **7,5 cm**



61038
Chicken Empanadilla
40 u / 100 g / 8x17 / 220°
12-15' Oven / **7,5 cm**





Bags, Bases and Sheets

Creativity in expert hands.

They're so easy to work with that you'll find it easier and easier to awaken your inner creativity. Our selection of pastry bags, bases and sheets, made with excellent quality ingredients, will become an "essential" when it comes to offering your customers an ever-improved range of products.

**Muffin Piping Bag
Bases, Blocks
and Sheets**

Bases and Blocks
Pizza

25500
Pizza Base
25 u / 350 g / 8x12
30' Thaw / 180°
12-15' Oven / **55x14 cm**
Vegan



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



00720
Pizza Sheet
12 u / 1000 g / 4x15
60-85' Proof / 210-220°
12-15' Oven
Clean Label, Vegan



64975
Rustic Pizza Base
9 u / 370 g / 6x7
185° / 7-10' Oven / **55x18,5 cm**



Bases, Blocks and Sheets
Hojaldre

25460
Puff Pastry Sheet
16 u / 800 g / 4x15
15-20' Thaw / 180-190° /
10-15' Oven / **53x33,5 cm**
Vegan



63070
Butter Puff Pastry Sheet
15 u / 1000 g / 4x15
20-30' Thaw / 180-190°
18-20' Oven / **58x38 cm**
Butter



00660
Special Puff Pastry Sheet
15 u / 1000 g / 4x15
20-30' Thaw / 180-190°
18-20' Oven / **38 cm**



26810
Puff Pastry Sheet
16 u / 800 g / 4x15
15-20' Thaw / 170-190°
10-15' Oven / **60x40 cm**
Vegan



Bases, Blocks and Sheets
Croissant

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



65150
Croissant Dough
100 u / 72 g / 8x8
15-20' Thaw
105-120' Proof / 180-190°
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 / 180°
8' Owen / **5,5 cm**



Dough
Muffins

26150
Chocolate Chips Muf.D. in Piping Bag
6 kg / 1000 g / 8x14 / 180-240' Thaw / 165-175° / **52 cm**
It depends on the size and dosage of the dough



25270
Muffins Dough in Piping Bag
8 kg / 1500 g / 6x10 / 2-3 h Thaw / 165-175° / **57 cm**
It depends on the size and dosage of the dough



66100
Muffins Dough in Piping Bag
6 kg / 1000 g / 8x14 / 180-240' Thaw / 165-175° / **52 cm**
It depends on the size and dosage of the dough



Dough
Waffle

66140
Waffle Dough in Piping Bag
6 u / 1500 g / 6x10 / 180-240' Thaw / 1,5' Plancha / **57 cm**
** 20 waffle of 75gr / Piping Bag **




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.


Best
Gluten
Free

Bread Gluten Free

Bread, Roll, Burger and Rustic Burger are presented in a heat sealable ovenable bag. Sandwich bread and Cereal Loaf comes packed in plastic bags.

62860 
Gluten Free Bread
15 u / 110 g / 12x7 / 10-15' Thaw
200° / 5' Owen / **20 cm**
Vegan




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




61021 
Gluten Free Rustic Demi
18 u / 85 g / 8x12
30' Thaw / **22 cm**



61022 
Gluten-Free Rustic Bread Roll
30 u / 50 g / 8x12
30' Thaw / **10 cm**



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



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



68551 
Gluten Free White Bread
6u / 395 g / 8x12
30' Thaw / **22,7 cm**
Vegan



60955 
Gluten Free Cereal Loaf
6 u / 300 g / 8x10
30' Thaw / **19 cm**



Best Gluten Free




Pastries Gluten Free

All Gluten Free Pastries are packed.

62501 
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**



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



66280 
Gluten Free Cocoa Palmier
 36 u / 77,5 g / 8x12
 30' Thaw / **12,5 cm**




64085 
Gluten Free Pain au Chocolat
 48 u / 60 g / 8x9
 30-45' Thaw / **7.2 cm**




64081 
Gluten Free Butter Croissant
 48 u / 45 g / 8x9



64082 
Gluten Free Pain aux Raisins
 60 u / 65 g / 8x9
 30-45' Thaw / **7,5 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


Lykke Tarts

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



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



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




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




68752
Pre-cut American Carrot Cake
1 u / 2 kg / 6x7
6 h Thaw / **24 cm**




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



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



65840 
Pre-cut Apple Tart
4 u / 1,75 kg / 14x6
14 h Thaw / **26 cm**




37552
Pre-cut Chocolate Cake
1 u / 2 kg / 12x14
8 h Thaw / **24 cm**



69742
Pre-cut American Dark Cake
1 u / 1,9 kg / 6x7
6 h Thaw / **24 cm**



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



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



37588
Pre-cut Apple Vegan Cake
1 u / 1,75 kg / 12x14
9 h Thaw / **25 cm**



62225
Pre-cut Nocilla® Cake
1 u / 1,45 kg / 12x14
2-3 h Thaw / **24 cm**



63191
Almond Tart
4 u / 600 g / 4x14
1-2h Thaw / **25 cm**



Albert Adrià

Lykke



Albert Adrià

63584
**Cheesecake
by AA**
1 u / 1200 g / 15X26
220° / 33' / 20 cm



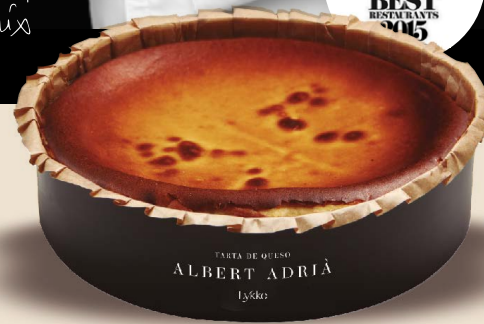
61584
**Cheesecake
by AA**
1 u / 1100 g / 15X26
220° / 33' / 20 cm



64161
**Cheesecake and
Chocolate Cake by AA**
1 u / 1100 g / 15X26
220° / 12h Thaw / 20 cm



67453
**Milk Chocolate
Cheesecake by AA**
1 u / 1100 g / 15X26
220° / 12h Thaw / 20 cm



Dough

Cheesecake AA

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



61584 **Cheesecake by AA**
1 u / 1,100 kg / 15x26 / 12h / 20 cm
65124 **Cheesecake by AA**
2 u / 1,100 kg / 7x18 / 12h Thaw / 20 cm



61582 **Cheesecake by AA**
1 u / 1,100 kg / 15x26 / 12h Thaw / 20 cm



64142 **Cheesecake AA**
8 u / 330 g / 6x15 / 12h Thaw / 12,5 cm



67583
**Lemon Plum
Cake by AA**
8 u / 330 g / 6x15 / 12h Thaw / 12,5 cm



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



66254
Cocoa/Cream Gateau
(Pre-cut)
21 u / 2,5 Kg / 6x18
2-3 h Thaw / 32x26 cm



66253
Cake w/Lotus Biscoff
(Pre-cut)
21 u / 2 kg / 6x8
120-180' Thaw / 4,6-8,5 cm



Gateaux

16310
Strawberry&Cheese Gateau
1 u / 1,95 Kg / 6x18
5-6 h Thaw / **35,5x27cm**



16322
Yoghurt & Red Fruits Gateau
1 u / 2,05 Kg / 6x18
4-5 h Thaw / **35,5x27 cm**



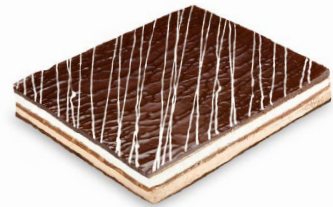
67303
Square Tiramisu Cake
4 u / 390 g / 6x18
2-3 h Thaw / **16x12,5 cm**



67304
Square Selva Negra Cake
4 u / 405 g / 6x18
2-3 h Thaw / **16x12,5 cm**



63400
Triple Chocolate Gateau
u / 1,8 Kg / 6x18
4-5 h Thaw / **35,5x27,5 cm**



16304
Black Forrest Gateau
1 u / 1,9 Kg / 6x18
4-5 h Thaw / **35,5x27,5 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**



69832
San Marcos Cake
4 u / 430 g / 6x8
3 h Thaw in Fridge / **16x15 cm**



16312
Lemon Cake Gateau
1 u / 2210 g / 6x21
360-420' Thaw / **35,5 cm**



16305
Tiramisú Gateau
1 u / 1,8 Kg / 6x18
5-6 h Thaw / **35,5x27cm**



62025
Chocolate Death Cake
4 u / 450 g / 6x21
- Thaw / **35,5x27 cm**



37585
Cheesecake (Precut)
1 u / 1,65 kg / 12x14
15 h Thaw / **22,5 cm**



18000
Almond Gateau
1 u / 1,28 Kg / 6x18
3 h Thaw / **36x27 cm**



16300
Truffle & Cream Gateau
1 u / 1,8 Kg / 6x18
4-5 h Thaw / **35,5x27,5 cm**



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



61731
Pre-cut Brownie
1-20 u / 1.850 g / 6x18
4 h Thaw / **7x6,7 cm**





Sponges

66440
Apple & Cinnamon Cake
 1 u / 1,70 Kg / 6x18
 3 h Thaw / **56x27 cm**



66270
Carrot Sponge Cake
 1 u / 1,80 Kg / 6x18
 3 h Thaw / **55x26 cm**



66170
Cocoa Sponge Cake
 1 u / 1,70 Kg / 6x18
 3 h Thaw / **55x26 cm**



Plum Cakes

67115
Carrot Plum Cake
 4 u / 650 g / 7x24
 3 h Thaw Ambient T. / **21x10 cm**



67116
Butter Plum cake
 4 u / 485 g / 7x24
 3 h Thaw Ambient T. / **21x10 cm**



Sweet Jars

60360
Carrot Cake Jar



60361
Lemon Pie Jar



60365
Tiramisú Jar



60363
Chocolate Jar



60364
Cheesecake Jar




60366
Cocoa Cookie Jar



12 u / 100 g / 12x26
 12 h refrigerator - 1 h room temperature Thaw
 180° / **7 cm**



Pastries

63320 
Assortment Salad Canape
 68 u / 11,5 g / 6x33 / 3-8 h / **3,5 cm**




61782 
Mini Puff Pastry Assortment
 4 u / 740 g / 8x28 / 5 h Thaw
 (1 tray)



61512 
Macarons "Les Classiques"
 144 u / 462 g / 8x13 / 5 h Thaw / **2,95 cm**



62200 
Petits Fours Assortment
 154 u / 21 g / 6x15 / 6-8 h Thaw / **3,2 cm**




39120 
Assortment Mini Cakes
 2b x 12 u / 275 g / 12x18 / 30' Thaw



69522
Lykke Midi Braid
 24u/150g/8x8 / 45 'Thaw / **17 cm**




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



64290
Intense Chocolate Fondant
 24 u / 1,25 kg / 6x7
 8-10 h Thaw / **6,3 cm**



67310 
Mini Tiramisu
 10 u / 110 g / 10x22
 45-60' Thaw / 3 h in fridge
11x7 cm



63024 - 63023 (Pre-cut)
Crème Caramel Cake Roll
 5-30 u / 400 g / 10x24
 3 h in fridge
16 cm



Mochis

63462
Cheesecake & Raspberry Mochi
 40 u / 48 g / 6x16
 3' Thaw / **4,5 cm**



61585
Mini Cheesecake
 24 u / 100 g / 6x18
 60-120' Thaw / **8,5 cm**



39151
Coulant Chocolate
 24 u / 90 g / 8x19
 12-15' Thaw / 200° / **6,5 cm**



63734
Sacher Mini Cake Roll
 12 u / 110 g / 6x18
 45-60' Thaw / 3 h in fridge
11x5,5 cm



63022 - 63021 (Pre-cut)
Chocolate Crunch Cake Roll
 5-30 u / 400 g / 10x24
 3 h in fridge
16 cm



63463
Passion Fruit & Caramel Mochi
 40 u / 36 g / 6x16
 3' Thaw / **4,5 cm**




63464
Truffle & Praline Mochi
 40 u / 36 g / 6x16
 3' Thaw / **4,5 cm**




84300
Round Apple Tart
 25 u / 90 g / 8x17
 30' Thaw / 180°
 30' Owen / **11,5 cm**




01018 
Raspberry Tartlet
 30 u / 110 g / 6x11
 Thaw 4 h / **9 cm**



01021 
Chocolate Tartlet
 40 u / 80 g / 6x11
 Thaw 4 h / **9 cm**



01019 
Lemon Tartlet
 40 u / 80 g / 6x11
 Thaw 4 h / **9 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 / 105 g / 6x18
3h Nevera Thaw



68631
Heart Cake Cheese and Strawberry
1 u / 180 g / 6x18
3h Fridge Thaw



81635
Cake Mix of Hearts
8u / 75 g / 9x12
3h Fridge Thaw



600170029
Red Velvet Cookie
30u / 45 g / 13x13
30-40' Thaw



63681
Red Heart Cookie
30 u / 47 g / 11x14
45' Thaw



62686
Pink Heart Dots
36 u / 85 g / 8x15
15-20' Thaw



62687
Pink Heart Dots
36 u / 71 g / 6x6
15-20' Thaw



Easter

61253
Easter Dots
36 u / 71 g / 8x15
15-20' Thaw



84322
PopDots de Pascua
264u / 22g
20' Thaw




Easter

64157
Dots Summer
36u / 75g / 8x16
30' Thaw



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



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



64156
Dots Summer
36x2 u / 75g / 8x6
90' Thaw



Christmas

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



63856
Christmas Dots
36x2 u / 124 g
6x6 / 30-40' Thaw



84315
Christmas PopDots
264 u / 22 g / 20' Thaw



Halloween

62755
Halloween Dots
36 u / 71 g / 8x15
15-20' Thaw



63231
Halloween Dots
36P x 2u / 74 g / 6x7
60' Thaw



84353
Halloween PopDots
264 u / 76 g / 28x6 / 30-40' Thaw



600292012
Halloween Muffin
24 u / 90 g / 8x10 / 30-40' Thaw



80252
Halloween Cookie
45 u / 76 g / 8x12



For Proofing

68040
Fruit King's Cake 335g
 Includes crown, figure, card and bean
 16 u / 351 g / 8x9
 30' Thaw / 60-90' / 170-180°
 10-12' Owen / **14 cm**



00887
Big King's Cake 900 g
 Includes crown, figure, card and bean
 7 u / 900 g / 8x9
 170-180° / 20-22' Owen / **38 cm**

68060
Fruit King's Cake 920 g
 Includes crown, figure, card and bean
 6 u / 941 g / 8x9 / 30' Thaw
 170-180° / 14-16' Owen / **38 cm**



68050
Fruit King's Cake 600g
 Includes crown, figure, card and bean
 10 u / 612-617 g / 8x9
 30' Thaw / 75-90' Proof / 170-180°
 12-14' Owen / **19 cm - 20 cm***



00886
Medium King's Cake 500g
 Includes crown, figure, card and bean
 15 u / 512 g / 8x9 / 110-150' Proof
 170-180° / 15-17' Owen / **19 cm**



68020
Fruit King's Cake 600g
 Includes crown, figure, card and bean
 10 u / 612-617 g / 8x9
 30' Thaw / 75-90' Proof / 170-180°
 12-14' Owen / **19 cm - 20 cm***



Thaw and Serve

40885
Medium King's Cake GO
 Includes box, crown, figure, card and bean
 6 u / 550 g / 4x6
 1,30-2 h Thaw / **26 cm**



40870
Mini King's Cake
 48 u / 110 g / 8x9
 175-185° / 12-14' Owen / **9 cm**



00881
King's Cake 250 gr
 Includes crown and figure
 26 u / 256 g / 8x9
 175-185° / 13-15' Owen / **14 cm**



68025
King's Cake 500 gr
 Includes crown and figure
 10 u / 517 g / 8x12 / 30' Thaw
 170° / 15-17' Owen / **19 cm**



40885
Big King's Cake 1 kg
 Includes crown and figure
 6 u / 1 kg / 8x9
 170-180° / 18-20' Owen / **56 cm**



Thaw and Serve

68450
Small King's Cake
 Includes crown and figure
 15 u / 250 g / 6x6
 1,30-2 h Thaw / **19 cm**



68241
Medium Cream King's Cake
 Includes box, crown, figure and card
 6 u / 900 g / 4x6
 1,30-2 h Thaw / **27 cm**



68272
Truffle Ready King's Cake
 Includes crown, figure, card and bean
 6 u / 900 g / 4x6
 1,30-2 h Thaw / **27 cm**
 Butter



68251
Medium King's Cake
 Includes box, crown, figure and card 6 u / 500 g / 4x6
 1,30-2 h Thaw / **27 cm**



68270
Truffle Ready King's Cake
 Includes box, crown, figure and card
 6 u / 900 g / 4x6
 1,30-2 h Thaw / **27 cm**
 Butter



68244
Ready Cream King's cake
 Includes crown, figure, card and bean
 6 u / 900 g / 4x6
 1,30-2 h Thaw / **27 cm**
 Butter



68310
Big King's Cake
 Includes box, crown, figure and card
 4 u / 800 g / 4x6
 1,30-2 h Thaw / **44 cm**
 Butter



68770
King's Cake Cream Ready
 Includes box, crown, figure and card
 6 u / 900 g / 4x6
 1,30-2 h Thaw / **27 cm**
 Butter



69050
Small Cream King's Cake
 Includes box, crown, figure and card
 6 u / 445 g / 6x6
 1,30-2 h Thaw / **19 cm**
 Butter





Brioche San Juan's Cake
For Proofing

24500
**Brioche without Fruit
 250g**
 50 u / 250 g / 8x7
 90-120' Proof / 175-185°
 12-16' Owen / **27 cm**



24550
**Brioche Fruit
 250g**
 50 u / 282 g / 8x5
 90-120' Proof / 175-185°
 12-16' Owen / **28 cm**



24450
**Brioche without Fruit
 500g**
 20 u / 500 g / 8x7
 90-120' Proof / 175-185°
 15-20' Owen / **37 cm**



24500
**Brioche Fruit
 500g**
 20 u / 521 g / 8x5
 90-120' Proof / 175-185°
 15-20' Owen / **37 cm**



24400
**Brioche without Fruit
 1 kg**
 10 u / 950 g / 4x9
 90-120' Proof / 175-185°
 15-20' Owen / **45 cm**



24250
**Brioche Fruit
 1 kg**
 10 u / 1 kg / 4x9
 90-120' Proof / 175-185°
 15-20' Owen / **45 cm**



Brioche San Juan's Cake

Thaw and Serve

90080
**Fruits San Juan's
 Cake T&S**
 Includes Cake Holder and card
 10 u / 600 g / 4x7
 20-30' Thaw / **41 cm**



90140
**Custard San Juan's
 Cake T&S**
 Includes card
 10 u / 670 g / 4x7
41 cm



90010
**Cocoas San Juan's
 Cake T&S**
 Includes card
 10 u / 650 g / 4x7
 20-30' Thaw / **41 cm**



90050
**Big Fruit San Juan's
 Cake T&S**
 Includes Cake Holder
 5 u / 1 kg / 4x7
 20-30' Thaw / **46 cm**



90510
**Big Custard San Juan's
 Cake T&S**
 Includes Cake Holder
 5 u / 1 kg / 4x7
 20-30' Thaw / **46 cm**



60002
**Medium Cocoas
 San Juan's Cake**
 Includes Cake Holder
 10 u - 6 u* / 620g / 6x6
 40' Thaw / **41 cm**



90060
**Big Fruits San Juan's
 Cake T&S**
 Individual box. Includes card
 4 u / 1,4 kg / 6x6
 30-40' Thaw / **46 cm**



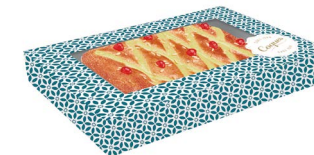
90520
**Big Custard San Juan's
 Cake T&S**
 Individual box. Includes card
 4 u / 1,4 kg / 4x7
 20-30' Thaw / **47 cm**



90071
**Medium Fruit San Juan's
 Cake T&S**
 Individual box. Includes card
 6 u / 600 g / 6x6
 20-30' Thaw / **41 cm**



90041
**Custard San Juan's
 Cake T&S**
 Individual box. Includes card
 6 u / 670 g / 6x6
 20-30' Thaw / **41 cm**



90021
**Cocoas San Juan's
 Cake T&S**
 Individual box. Includes card
 6 u / 650 g / 6x6
 20-30' Thaw / **41 cm**



San Juan Puff Pastry
For Baking



10875
Cocoa Coca 800 g
7 u / 800 g / 8x16
10' Thaw / 170-175°
16-18' / **37 cm**



00879
Custard Coca 1 kg
15 u / 1 kg / 8x6 /
20' Thaw / 170-180°
30-35' Owen / **37 cm**



00878
**Sweet Pumpkin &
Custard Coca 1 kg**
15 u / 1 kg / 8x6
20' Thaw / 170-175°
20-30' / **37 cm**



00876
Sweet Pumpkin Coca 1 kg
15 u / 1 kg / 8x6
20' Thaw / 165-175°
20-30' Owen / **37 cm**



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 / 25 u / 20* / 25 g / 10x11



20008 *
Iberian Ham Croquette



67690 *
Boletus Mushroom Croquettes



90055 *
Spinach Croquette



63700
Croquette Chicken & Ham



92009
Iberian Chorizo Croquette



90028
Octopus Croquette



63720
Bacon & Banana Croquette



67550
Hake & Seaweed Croquette

Oven

Croquettes

Croquettes for Oven 6 bags / 25 u / 450 g / 10x11 / 200o / 5-6' Oven



60705
Fried Iberian Ham Croquette



La croqueta

Nandu Jubany

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



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



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



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





Appetiziers
Creams

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



Appetiziers
A Bite

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



92012
**Tail&Roasted
Pepper Mini Tatin**
(5 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



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
**Shrimp
and Kimchi
Spiral**
10 bags / 14 u
250 g / 10x11



92002
**Goat Cheese
and Tomato Jam
Lollipop**
7 bags / 20 u / 11 g / 10x11



92025
**Praw Spiral
and Kimchi**
7 bags / 18 u / 11 g / 10x11



92006
**100% Chicken
Brochette**
6 bags / 15 u / 25 g / 10x11



Burgers

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



90015
**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
**Tuna
Hamburger**
(12 bags / 2u) 250g / 10x11





Pulled's

66865
**Pulled
 Tikka Massala**
 6 u / 700 g
 10x11 / 12 h Thaw



66875
**Pulled
 Cochinita Pibil**
 6 u / 700 g
 10x11 / 12 h Thaw



66855
Pulled Pork
 6 u / 700 g
 10x11 / 12 h Thaw



TGB

65877 
**Bourbon
 Wings TGB**
 6 p / 380 g / 16x12



65444
**Chicken
 Swips TGB**
 12 p / 350 g / 12x5



Main Dishes Rolls

90062
**Pork Feet Stuffed
 with Mushrooms**
 3,6 u / 150 g / 10x11 / 9 h Thaw
 90°-100° / 12-15' Oven



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



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



Main Dishes Entire Pieces

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



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



Main Dishes Chicken Strings

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



Main Dishes Terrinas

69016
Terrina de Lechazo
 4 u / 1000 g / 10x11
 18 h Thaw / 160° / 8' Oven




Friart
**Pasta
& Rices**

73801 
**Mushrooms
Risotto**
12 u / 300 g / 9x15
900 W / 6' micro / 1



Friart
Tapas

73504 
BBQ Chicken Wings
5 kg / caja / 1 kg | bolsa / 8x12
900 W / 4' micro / 1
Clean Label




Friart
Meats


71230 
**Grilled Chicken
Breast**
107 u / 2 kg / 14x9
900 W / 2-3' micro / 1




Friart
Treats

60311 
Spanish Omelette
10 u / 800 g / 8x11
900 W / 6-8' micro / 1




74580 
Spanish Omelette
5 u / 1,2 Kg / 12x10
900 W / 5' micro / 1



65600 
Hard-Boiled Egg Bar
10 u / 300 g / 15x19
850 W / 7-8' micro / 1
Clean Label



74590 
Artisan Omelette
5 u / 1,2 Kg / 12x9
900 W / 6-8' micro / 1



60300 
Square Spanish Omelette
20 u / 750 g / 8x6
900 W / 6-8' micro / 1
Clean Label, Vegan, Sin Lactosa



All regeneration times are calculated for products that have been removed from the freezer.

Defrost 12h in fridge.

Kentes

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

67275
Classic Margherita Pizza
6 u / 390 g / 6x9
180-185° / 9-11' Oven / 27 cm
Sourdough



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



61246
Cooked Ham and Smoked Cheese Classic Pizza
6 u / 410 g / 6x9
180° / 9-11' Oven / 27 cm
Sourdough



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



Pizzas Thin

66588
Margherita Thin Pizza
6 u / 265 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough / Vegan



66586
Four Cheese Thin Pizza
6 u / 340 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66381
Tunna Thin Pizza
6 u / 320 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66389
Vegan Thin Pizza
6 u / 350 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66582
Bacon and Portobello Mushroom Thin Pizza
6 u / 345 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66585
BBQ Thin Pizza
6 u / 375 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66371
Pepperoni Thin Pizza
6 u / 305 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



66378
Cooked Ham and Cheddar Cheese Thin Pizza
6 u / 305 g / 6x15
180° / 7-9' Oven / 27 cm
Sourdough



Pizzas
Mini

66392
Tunna and Olives Mini Pizza
24 u / 135 g / 6x8
180° / 7-9' Oven / 15 cm



66393
Bacon & Cheddar Mini Pizza
24 u / 140 g / 6x8
180° / 7-9' Oven / 15 cm



66396
Ham Mini Pizza
24 u / 140 g / 6x8
180° / 7-9' Oven / 15 cm



66394
4 Cheese Mini Pizza
24 u / 120 g / 6x8
180° / 7-9' Oven / 15 cm



Pizzas
To Cut

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



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



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



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



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



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



Pizzas
Baguette

Pizza Bread

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



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



60303
Mix Pizza Bread
20 u / 155 g / 11x8
60' Thaw / 180°
5' Oven / 22 cm
Sourdough



Rustic Pizza

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



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



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



Cristal Pizza

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



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



Sandwiches

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



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



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



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



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



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



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




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



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



66870 
Croque Monsieur
 24 u / 170 g / 8x10
 15' Thaw / 220°
 15-6' Oven / **12 cm**



Kentes



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



67322
Ciabatta Cristallino
24p x 4 u / 190 g / 4x14
25' Thaw / **12cm**



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



64979
Cristallino
20b x 4u / 200 g
4 x 11 / 20-30 Thaw



60031
Cristallino Ciabatta 100% Wholegrain
28b x 2 u / 190 g / 4x14
20-30' Thaw / **11 cm**



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



60032
Cristallino Beer Ciabatta
28p x 2 u / 196 g
4x8 / 40-50' / **15 cm**
Clean Label / 100% Natural Olive Oil



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



87541
Burger Cristallino (Precut)
15p x 4 u / 300 g / 4x14
20-30' Thaw / **11,5 cm**
Clean Label / Vegan

65446
Cristallino Sourdough 1/2 Baguette
16 x 2 u / 170 g / 4x14
Thaw 20-40' / **25 cm**
Clean Label / Sourdough / 100% Natural Vegan / Olive Oil



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



80045
Cristallino Wholegrain Burger Bun
14p x 4 u / 300 g / 4x8



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

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



84524
Crystal 100% Wholegrain Bread
20p x 4 u / 200 g
4x11 / 12h Thaw / **20 cm**
Clean Label / Sourdough, 100% Natural Olive Oil, Source of Fiber



64969
Saint Honoré Cristallino (Precut)
6p x 6 u / 300 g / 8x11
30' Thaw / **12,5 cm**
Clean Label / Sourdough 100% Natural / Olive Oil Vegan

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



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



64541 **Sliced Country Bread**
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

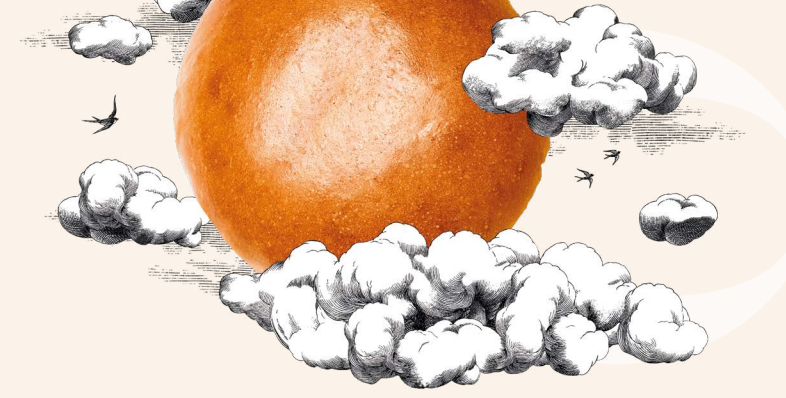
Dry Multi Packs

Brioche Bread

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



88455 **Brioche Burger Bun**
14px x 4 u / 236 g
4x8 / 30' Thaw



Le BRIÓ

C'est magnifique!



67110 **Burger Brioche**
14 packs x 4u / 260 g
4x8 / 30' Thaw
10,5 cm



67165 **Hot Dog Brioche**
18 packs x 4u / 220 g
4x8 / 30' Thaw
16 cm



Dry Multi Packs

Molletes



65407 **Croissant Sandwich Bread**
6 u / 352 g / 8x8
60' Thaw / **20 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**

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**



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**



68855 **Protein Mollete** 16p x
4 u / 360 g / 6x7
25' Thaw / **15,3 cm**

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**



61265
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**



62525
Dots Made with Lion
 36x2 / 166 g / 6x6
 20-30' Thaw / **9,5 cm**



65402
Dots Lotus Biscoff®
 36 x 2 u / 415 g / 6x25
 180' Thaw / **13,5 cm**



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



61215
Dots Party
 72 u / 144 g / 6x6
 20' Thaw / **9,5 cm**



87005
Pack BallDots
 5b x 12u / 110 g / 8x7
 15-20' Thaw / **9,5 cm**



89005
Pack Dark BallDots
 5b x 12u / 720 g / 8x7
 15-20' Thaw / **9,5 cm**

Dry Multi Packs Dots & PopDots



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



61565
Dots Kit Kat® Individual *
 69738
Dots Kit Kat® Individual Dual Flowpack**
 60 px 1u / 75 g / 4x15
 30' Thaw / **9,5 cm**



61555
Kit Kat Box
 12p x 4u / 276 g / 4x16
 30' Thaw / **9,5 cm**

69422
Lykke Braid
 8u/540g/4x14
 45' Thaw / **53 cm**



Pastry Single Pack



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

Dry Multi Packs Salty Pastries

o f o r n o
tradicional

65975
Cokked Tuna Pasty
 2u / 115 g / 8x9
 120-180' Thaw
12,15x19,5 cm

65977
Cokked Chicken Pasty
 24u / 115 g / 8x9
 120-180' Thaw
12,15x19,5 cm



18800
Tuna Empanada
 10px1u / 730 g / 6x10
 150-180' Thaw / **19x29 cm**



Yummies

69315
White Yummies Flowpack



69205
Red Yummies Flowpack



69305
Caprese Yummies Flowpack



69105
Yellow Yummies Flowpack



69115
Green Yummies* Flowpack



25px1u / 85 g
 120-180'-189'* Thaw
 180° / 1-2' / **11 cm**

Las Muns



89748
Empanadas Las Muns®
 8p x 4u / 390 g / 5x10 / 12 cm



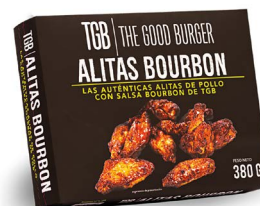
68155
Surtido Muns®
 8p x 4u / 390 g / 5x10 / 35"Thaw



68165
Muns® Atún
 18p x 2u / 190 g / 8x8 / 35"Thaw

TGB

65877
Bourbon Wings TGB®
 6 p / 380 g / 16x12



65444
Chicken Swips TGB®
 12 p / 330 g / 12x5



89195
Burger TGB®
 14px4u / 292 g / 6x6 / 20-30' Thaw / 9,5 cm



89295
Burger TGB®
 28px2u / 292 g / 6x6 / 20-30' Thaw / 9,5 cm



100 Montaditos

68578
Chicken Popcorn TGB®
 10u / 350 g / 9x14



68577
Gouda Popcorn TGB®
 10u / 350 g / 9x14



We are bakers