

 europastry®



*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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# Bread

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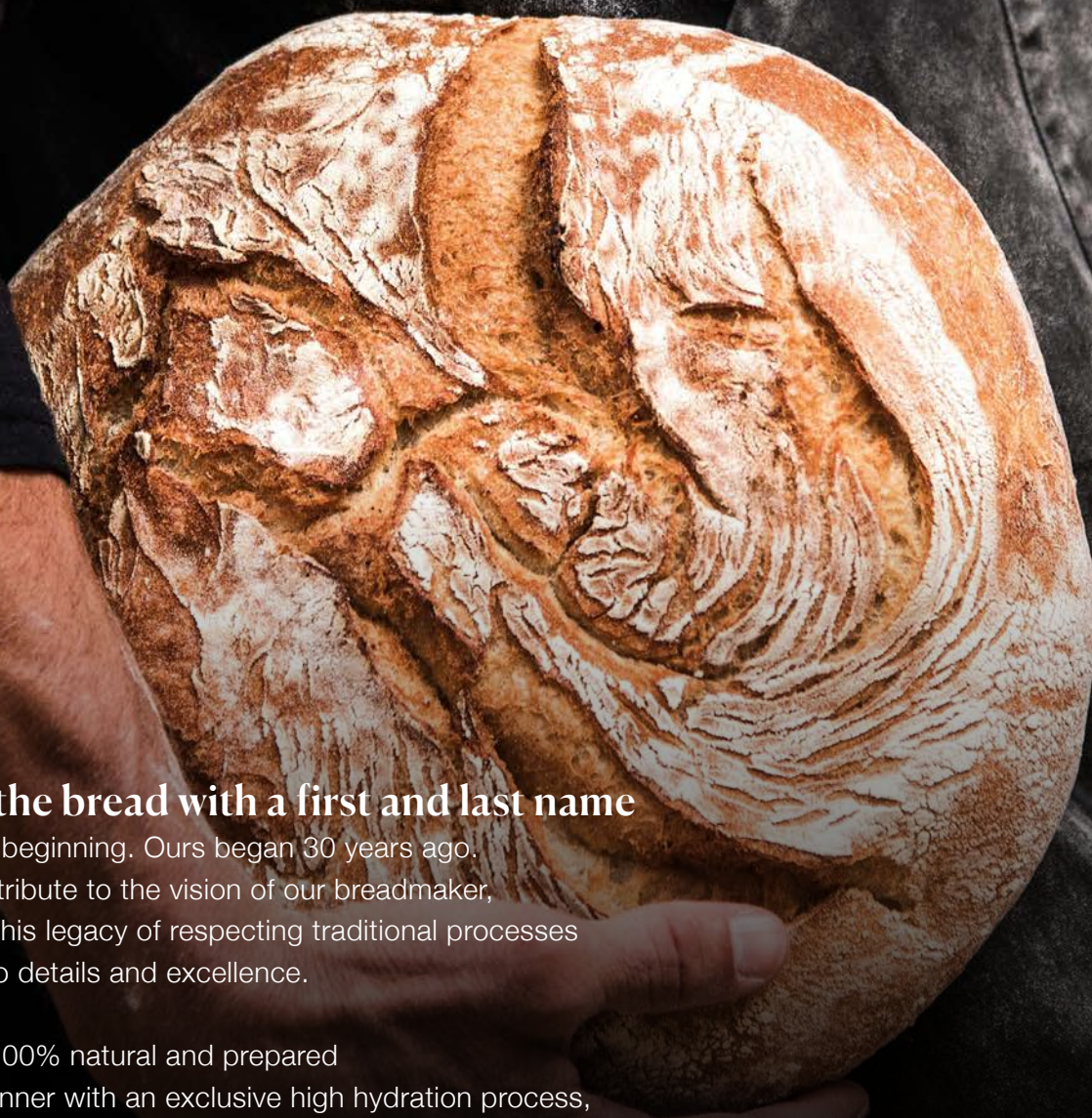
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# SAINT HONORÉ

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



66552  
**Baker's Rustic Sourdough Loaf**  
16 u / 280 g / 6X6 / 30' Thaw  
190-200° / 10-20' Oven / 43 cm  
Sourdough / Clean Label  
100% Natural



65415  
**Boule Rustique SH**  
6 u / 800 g / 6x6 / 65' Thaw  
200° / 26' Oven / 25,5 cm  
Sourdough



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



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



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



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



66765  
**Torsade SH**  
15 u / 380 g / 6x6 / 50-70' Thaw  
190° / 15' Oven / 42 cm  
Sourdough / Clean Label  
100% Natural



61652  
**Sourdough Large Baker's Rustic Loaf**  
10 u / 560 g / 6X6 / 60' Thaw  
180-200° / 20-25' Oven / 44 cm  
Sourdough / Clean Label  
100% Natural



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



Made with artisan processes

Hand-molded bread

Stoneground flours

Exclusive hydration process

Exclusive sourdoughs

Long Fermentation

## Cereals

65085  
**Cereal Country Loaf SH**  
8 u / 650 g / 4x8 / 40' Thaw  
180° / 25' Oven / **32 cm**  
Sourdough / Clean Label  
Source of Fiber / 100% Natural



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



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



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



68792  
**Spelt Soursough Loaf**  
20 u / 300 g / 6x6 / 30' Thaw  
190-200° / 10-15' Oven / **44 cm**  
Sourdough



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



88690  
**SH Homestead Buckwheat Baguette**  
18 u / 280 g / 6x6 / 30-40' Thaw  
180-200° / 10-15' Oven / **47 cm**  
Sourdough / Clean Label  
100% Natural



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



## Wholegrain

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



63610  
**100% Wholegrain Sourdough 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**  
Sourdough / Source of Fiber  
Clean Label / 100% Natural



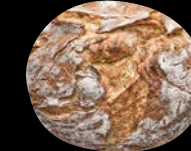
65125  
**Organic Loaf SH**  
12 u / 430 g / 6x6 / 30-40' Thaw  
180-185° / 15-20' Oven / **27cm**  
Sourdough / Source of Fiber  
Clean Label / 100% Natural



61271  
**Organic Sourdough Buckwheat Loaf**  
12 u / 500 g / 6x6 / 45-60' Thaw  
180-200° / 20-25' Oven / **33 cm**  
Sourdough / Source of Fiber  
Clean Label / 100% Natural



68425  
**Organic Sourdough Obrador Round Bread**  
16 u / 420 g / 6x6 / 45-60' Thaw  
180-200° / 20-25' Oven / **17,5 cm**  
Sourdough / Clean Label  
100% Natural



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





## Signature Bread

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



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



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



61533  
**Raisin & Walnut Country Loaf**  
20 u / 465 g / 6x6 / 30-40' Thaw  
190-210° / 20-25' Oven / **22,5 cm**  
Sourdough / Source of Fiber  
Clean Label / 100% Natural



61560  
**Choco & Orange Country Loaf**  
16 u / 270 g / 4x14 / 30-40' Thaw  
170-190° / 20-25' Oven / **18 cm**  
Sourdough / Source of Fiber



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



65290  
**Rustic Country Loaf 1/2kg**  
6 u / 460 g / 4x14 / 40' Thaw  
220° / 25' Oven / **20 cm**  
Sourdough / Clean Label  
100% Natural



## Foodservice

66555  
**SH Sibarit**  
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 RoundBread SH**  
52 u / 150 g / 6x6 / 40' Thaw  
220° / 25' Oven / **12 cm**  
Sourdough / Clean Label  
100% Natural



## Rolls

67079  
**Saint Honoré Roll**  
65 u / 45 g / 4x7  
15' Thaw / **9 cm**  
Butter



67042  
**Saint Honoré Seeds Roll**  
65 u / 45 g / 4x7  
15' Thaw / **9 cm**  
Butter



## Fully Baked

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



60435  
**Media Aqua Fully Baked SH**  
40 u / 150 g / 6x6 / 40-45' Thaw  
180-200° / 4-6' Oven / **22 cm**



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# Gran Reserva

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



28230  
**GR Cuvéé Baguette**  
26 u / 260 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / **53 cm**  
Sourdough



22910  
**GR Wholemeal Baguette**  
26 u / 275 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / **53 cm**



22001  
**Baguette GR**  
26 u / 260 g / 4x7 / 15-20' Thaw / Triple Ferm.  
180-200° / 15-20' Oven / **53 cm**



22415  
**Barra Extra GR**  
26 u / 295 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / **48 cm**  
Sourdough



22411  
**GR Loaf**  
28 u / 295 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / **40 cm**



62990  
**GR Loaf**  
18 u / 355 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / **35 cm**



28862  
**GR Large Baguette**  
20 u / 370 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / **51 cm**



28240  
**GR Cuvée Demi Baguette**  
44 u / 155 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / **27 cm**  
Sourdough



22971  
**Barrita de Lino GR**  
40 u / 185 g / 4x7 / 15-20' Thaw  
190-200° / 15-20' Oven / **26 cm**  
Source of Fiber



22421  
**Bocata GR**  
50 u / 150 g / 4x7 / 20-25' Thaw  
180-190° / 15-20' Oven / **25,5 cm**



22681  
**Gourmet GR**  
80 u / 95 g / 4x7 / 15-20' Thaw  
180-190° / 15-20' Oven / **17,5 cm**



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



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



## Country Loaves

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



21971  
**GR Multicereal Country Loaf**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**  
Clean Label / Sourdough / Vegan,  
Vegetarian / 100% Natural



20011  
**GR Classic Country Loaf**  
16 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**  
Clean Label / Sourdough / Vegan,  
Vegetarian / 100% Natural



21981  
**GR Soya Country Loaf**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**  
Clean Label / Sourdough / Vegan,  
Vegetarian / 100% Natural



20041  
**GR Rustic Country Loaf**  
13 u / 500 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **32 cm**  
Clean Label / Sourdough / Vegan,  
Vegetarian / 100% Natural



20021  
**GR Kalamata Olives Country Loaf**  
18 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**  
Clean Label / Sourdough /  
Vegan / 100% Natural



63315  
**GR Seeds Loaf**  
16 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**



28221  
**GR Multi-grain Country Loaf**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / **25 cm**  
Clean Label / Sourdough / Vegan,  
Vegetarian / 100% Natural



63314  
**GR Sprouted Rye Loaf**  
17 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 30-35' Oven / **25 cm**  
Clean Label



## Cereals and Seeds

62355  
**6 Seeds Roll**  
110 u / 80 g / 4x7 / 15-20' Thaw  
180-190° / 15-205' Oven / 14 cm  
High Fibre



69735  
**GR Seeded Roll**  
90 u / 70 g / 4x7 / 20' Thaw / Triple Ferm.  
180-190° / 12-18' Oven / 16 cm  
Sourdough



67894  
**GR Seeded Roll**  
80 u / 100 g / 4x7 / 15-20' Thaw  
180-190° / 12-14' Oven / 17,5 cm  
Sourdough



## Fully Baked

68325  
**GR Baguette Fully Baked**  
26 u / 265 g / 4x7  
20-25' Thaw / 53 cm  
Sourdough



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



67325  
**GR Fully Baked Half Loaf**  
40 u / 160 g / 4x7  
20-25' Thaw / 28 cm



65325  
**GR Fully Baked Demi-Baguette**  
40 u / 125 g / 4x7  
15-20' Thaw / 26 cm



66325  
**GR Petit Pain Fully Baked**  
60 u / 70 g / 4x7  
15-20' Thaw / 17 cm  
Sourdough





# *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*

67952  
**Cristallino XXL Loaf**  
12 u / 470 g / 4x6  
45' Thaw / **75 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



64970  
**Cristal Artisan Bread**  
12 u / 350 g / 4x8 / 40-50' Thaw  
180-200° / 4-6' Oven / **46 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



60995  
**Cristallino 50% Wholegrain**  
8 u / 380 g / 4x14  
30-35' Thaw / **56,5 cm**  
Source of Fiber / Olive Oil / Sourdough



64971  
**Gran Crystal Sourdough (Precut)**  
64 u / 50 g / 4x9 / 20' Thaw  
180-190° / 1' Oven / **12,5 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



Cristallino  
*Sandwiches*

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



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



68711  
**Crystal Sourdough Roll**  
90 u / 40 g / 4x9  
50' Thaw / **12,5 cm**  
Sourdough



61241  
**Crystal Sourdo Mini Burger**  
96 u / 20 g / 4x14  
40-50' Thaw / **7 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



Cristallino  
*Flute*

62140  
**Crystal Flute**  
35 u / 145 g / 4x9 / 20-30' Thaw  
200-220° / 7-9' Oven / **50 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



Cristallino  
*Panini*

60781  
**Panini 100% Wholegrain**  
36 u / 105g / 4x8  
20-30' Thaw / 180-190°  
1-2' Oven / **15 cm**



60780  
**Panini Cristal 100% Integral**  
36 u / 105 g / 4x10  
25-30' Thaw / **15 cm**  
Olive Oil / Sourdough  
Alto en Fibril



Cristallino  
*Ciabattas*

81515  
**Cristal Long Ciabatta**  
12 u / 390 g / 4x7 / 30-45' Thaw  
180-200° / **25 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



25350  
**Cristal Sand Ciabatta**  
24 u / 100 g / 4x14 / 20-30' Thaw  
180-190° / **25 cm**  
Sourdough



69444  
**Square Crystal SourdBun**  
48 u / 95 g / 4x8  
20-30' Thaw / **12,5 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



69719  
**Crystal Gouda Ciabatta**  
64u / 95 g / 4x8  
25' Thaw / **11 cm**  
Sourdough / Olive Oil



Cristallino  
*Burger Buns*

88853 - 69857 (Precut)  
**Sourdough  
Burger Bun**  
60 u / 75 g / 4x8  
20-30' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



69844  
**Sourdough  
Burger Bun 95**  
80 u / 50 g / 4x8  
20-30' Thaw / **9,5 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



69393  
**Organic Crystal  
BurgerBun  
(Precut)**  
60 u / 75 g / 4x8  
20-40' Thaw / **11 cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



69856  
**Crystal  
Kornspitz Bbun  
(Precut)**  
60 u / 70 g / 4x8  
20-30' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
Source of Fiber



89892 - 69897\* (Precut)  
**Beer  
Crystal Burger**  
60 u / 80 g / 4x8  
40-50' Thaw / **12-11\* cm**  
Olive Oil / Clean Label  
Sourdough / 100% Natural



Cristallino Air  
*Sandwiches*

67047  
**Piccola Cristallino  
Extra Air**  
56 u / 45g / 4x14  
15' Thaw / **17 cm**  
Butter



67049  
**Demi Cristallino  
Extra Air**  
55 u / 45g / 4x9  
15' Thaw / **20 cm**  
Butter



67046  
**Demi Seeds  
Cristallino Extra Air**  
55 u / 50g / 4x9  
15' Thaw / **20 cm**  
Butter



Bagels  
**Brioche**  
*Le BRIÓ*

60885  
**Brioche Bagel**  
60 u / 70 g / 4x8  
20-25' Thaw / 11 cm  
Sourdough



Bagels  
**Classics**

66330  
**Bagel**  
50 u / 85 g / 4x10  
45' Thaw / 11,8 cm  
Vegetarian\*



61330  
**Poppy Bagel**  
50 u / 85 g / 4x10 / 45' Thaw  
180° / 3-5' Oven / 11,8 cm  
Vegetarian



Bagels  
**Cristallino**  
*Cristallino*  
100% NATURAL

60875  
**Bagel Cristallino**  
(Precut)  
60 u / 55 g / 4x8  
20-25' Thaw / 11,5 cm  
Olive Oil / Clean Label  
Sourdough / 100% Natural



60985  
**Cereal Bagel Cristallino**  
(Precut)  
60 u / 75 g / 4x8  
20-25' Thaw / 11 cm  
Clean Label / 100% Natural



60895  
**Semiwholegrain Bagel Crist**  
(Precut)  
60 u / 70 g / 4x8  
20-25' Thaw / 11 cm  
Olive Oil / Clean Label  
Sourdough / 100% Natural  
Source of Fiber





o f o r n o  
*tradicional*



O Forno Tradicional  
**Roscas**

65091  
**Traditional Bread**  
 24 u / 280 g / 6x7 / 80-90' Thaw  
 190-210° / 20-25' Oven / 22 cm



61235  
**Rosca**  
 10 u / 425 g / 6x7 / 50-60' Thaw  
 190-210° / 20-25' Oven / 25,5 cm  
 Vegan / Vegetarian



65198  
**Moña Bread Galician Oven**  
 9 u / 660 g / 6x7 / 120' Thaw  
 190-210° / 15-20' Oven / 22 cm



O Forno Tradicional  
**Loaves**

27021  
**Bread**  
 18 u / 280 g / 6x6 / 15-20' Thaw  
 190° / 15-20' Oven / 44 cm



25810  
**Demi Baguette**  
 45 u / 170 g / 4x8 / 30-40' Thaw  
 190-210° / 12-15' Oven / 32 cm  
 Vegan / Vegetarian



62550  
**Select Bread**  
 18 u / 280 g / 6x6 / 30' Thaw  
 190-200° / 10-15' Oven / 44 cm  
 Clean Label



O Forno Tradicional  
**Sandwiches**

66316  
**Loaf 120g O Forno Galego**  
 60 u / 120 g / 4x8 / 30-40' Thaw  
 190-210° / 12-15' Oven / 24 cm



60440  
**Demi Baguette**  
 26 u / 100 g / 6x11  
 30-40' Thaw / 190-210°  
 1' Oven / 24 cm  
 Vegan / Vegetarian



64051  
**Barra Meiga 300 g O Forno Galego**  
 20 u / 300 g / 6x6 / 50-60' Thaw  
 190-210° / 15-20' Oven / 45 cm



22270  
**Flute O Forno Galego**  
 36 u / 90 g / 6x13 / 30-40' Thaw  
 190-210° / 1' Oven / 27,5 cm  
 Vegan / Vegetarian



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



55190  
**O forno Galego Mini Roll**  
 60 u / 40 g / 6x13 / 15-20' Thaw  
 190-210° / 1' Oven / 11,5 cm  
 Clean Label / Vegan / Vegetarian  
 100% Natural



68831  
**70g Baked BreadRoll OFG**  
 40 u / 70 g / 6x11  
 30-40' Thaw / 190-210°  
 1' Oven / 17,7 cm



64091  
**Barra Clásica 280 g O Forno Galego**  
 30 u / 280 g / 4x8 / 50-60' Thaw  
 190-210° / 15-20' Oven / 38 cm



65108  
**Media Clásica 145 g O Forno Galego**  
 40 u / 145 g / 4x8 / 30' Thaw  
 180-190° / 8-10' Oven / 25,5 cm



67678  
**100G Fully Baked Cut BreadRoll**  
 26 u / 100 g / 6x11 / 30-40' Thaw  
 190-210° / 1' Oven / 25,5 cm



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



25760  
**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 / 15-20' 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



22614  
**Baker's French Loaf**  
 25 u / 270 g / 6x6 / 15-20' Thaw  
 190-210° / 15-20' Oven / 45 cm



25290  
**Provenzal Plus**  
 26 u / 290 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



35  
**Breton Baguette**  
 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  
**Toscany Loaf**  
 22 u / 550 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



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



66951  
**Tahona Baguette**  
 32 u / 250 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



20610  
**Country Rustic Baguette**  
 16 u / 460 g / 4x7 / 20-25' Thaw  
 180-220° / 15-20' Oven / 55 cm  
 Sourdough



60120  
**Dehesa Baguette**  
 20 u / 500 g / 4x7 / 15-20' Thaw  
 180-200° / 15-20' Oven / 50 cm  
 Sourdough



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



62751  
**Traditional Demi Baguette (**  
 40 u / 150 g / 4x9 / 15-20' Thaw  
 180-190° / 10-12' 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 / 6x5 / 30' Thaw  
 190°-200° / 10-15' Oven / 47 cm  
 Protein Sources



68443  
**Santa Inés Loaf**  
 16 u / 350 g / 6x6 / 30' Thaw  
 180-200° / 10-15' Oven / 47 cm  
 100% Natural



69712  
**Cantabrian Loaf**  
 66994\*  
**Cantabrian Loaf**  
 20-21\* u / 270 g / 6x6 / 30-40 -30-45\*\* Thaw  
 180-200° / 10-15' Oven / 38,2-38,5\* cm



68650  
**Large Andalusian Bread**  
 30 u / 510 g / 4x8 / 30' Thaw  
 190° / 12-15' Oven / 35,5 cm  
 Vegan / Vegetarian



67871  
**Andalusian Bread**  
 40 u / 160 g / 6x7 / 30' Thaw  
 190° / 12-15' Oven / 18,5 cm  
 Vegan / Vegetarian



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



68712  
**Homestead Sourd DemiBaguet**  
 50 u / 115 g / 6x6 / 30-45' Thaw  
 200° / 8-10' Oven / 25 cm



26310  
**Medium FlatBread**  
 25 u / 115 g / 8x8 / 20-30' Thaw  
 180-190° / 8-10' Oven / 15 cm  
 Sourdough / Olive Oil



65248  
**Llonguet**  
 60 u / 95 g / 6x7 / 30-40' Thaw  
 190-210° / 12-15' Oven / 16,5 cm



30116  
**Baker's French Loaf**  
 25 u / 270 g / 6x6 / 15-20' Thaw  
 190-210° / 15-20' Oven / 45 cm  
 Protein Sources



# Ciabattas

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



27954  
**Traditional Ciabatta**  
 22 u / 400 g / 4x7 / 20' Thaw  
 190° / 20' Oven / **33 cm**



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



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  
**4 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**



55  
**Demi Ciabatta**  
 80 u / 90 g / 4x7 / 15-20' Thaw  
 185-195° / 12-15' Oven / **12,5 cm**



54  
**Petit Pain Ciabatta**  
 140 u / 60 g / 4x7 / 15-20' Thaw  
 185-195° / 12-14' Oven / **8,5cm**



41253  
**Rustic Ciabatta Cristallino**  
**(Precut)**  
 48 u / 98 g / 4x7  
 20-30' Thaw / **11,5 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 / 250 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **54 cm**



43800  
**Soft Baguette**  
 36 u / 250 g / 4x7 / 15-20' Thaw  
 180-190° / 12-15' Oven / **55 cm**



27533  
**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**

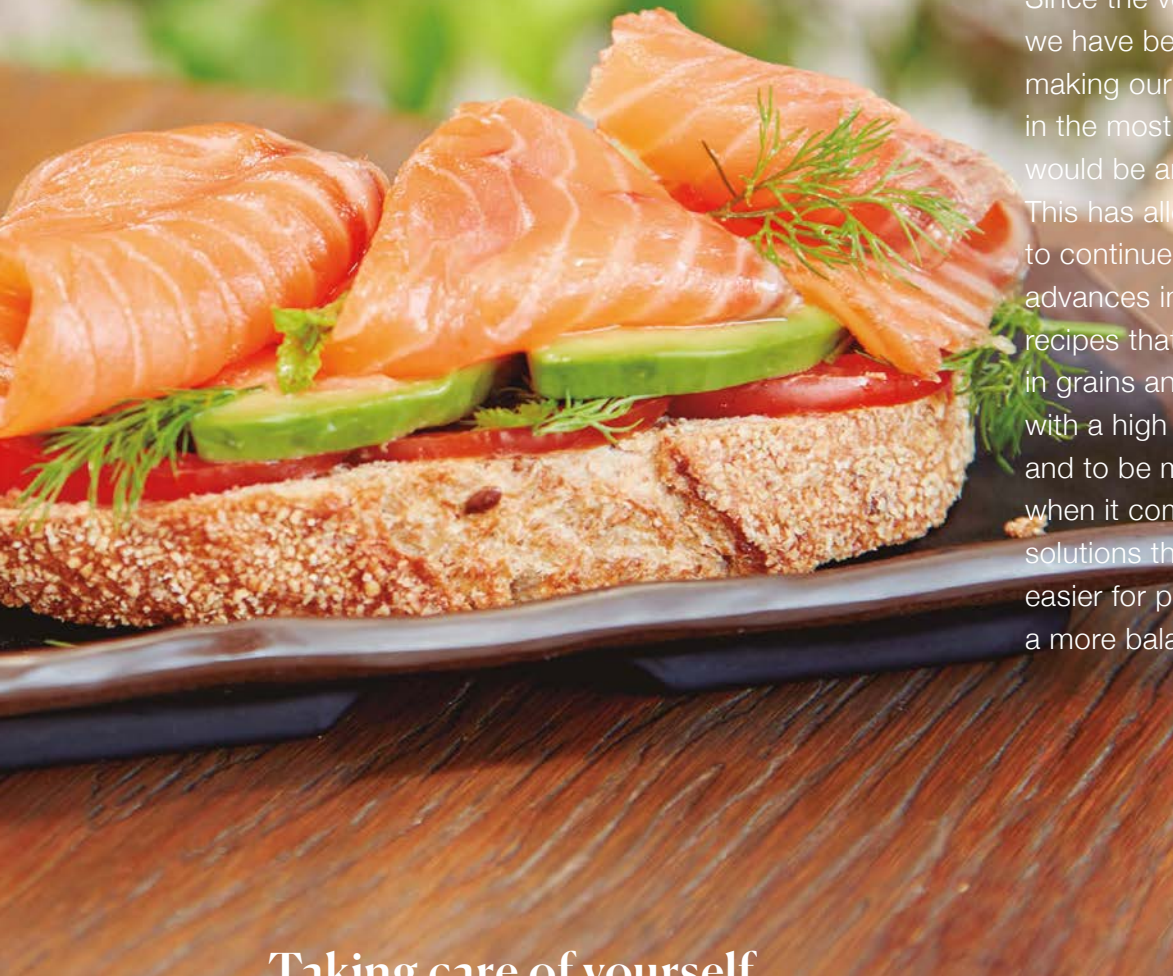


10012  
**Big Loaf**  
 20 u / 400 g / 4x7 / 20-25' Thaw  
 175-190° / 20-25' Oven / **54 cm**





# 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

67333  
**Baguette con Salvado**  
36 u / 255 g / 4x7 / 20-25' Thaw  
180-190° / 16-18' Oven / 51 cm



10052  
**Baguette con Salvado**  
36 u / 255\*g / 4x7 / 15-20' Thaw  
190-210° / 15-20' Oven / 52,5 cm



67832\*  
**Baguette Semillada**  
67853  
**Baguette Semillada (C/Bolsa)**  
37 u / 250 g / 4x7 / 20-25' Thaw  
180-200° / 20-25' Oven / 25 cm



22750  
**Flauta Semillada**  
25 u / 160 g / 4x14 / 20-30' Thaw  
180-190° / 12-15' Oven / 50 cm  
Sourdough



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



64481  
**5 Cereals Demi Baguette**  
32 u / 250 g / 4x7 / 20-25' Thaw  
180-200° / 15-20' Oven / 27,5 cm  
Source of Fiber



27861  
**Kornspitz**  
30 u / 240 g / 4x7 / 20-30' Thaw  
180-200° / 20-25' Oven / 27 cm



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



65045  
**Spelt Frikorn**  
10 u / 300 g / 4x15 / 20-30' Thaw  
170-180° / 22-28' Oven / 22,5 cm  
Sourdough



65065  
**Rye Frikorn**  
10 u / 275 g / 4x15 / 20-30' Thaw  
170-180° / 22-28' Oven / 22,5 cm  
Sourdough



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



## Health

67205  
**Fripan Health Omega-3**  
55 u / 115 g / 4x8 / 15-20' Thaw  
180-190° / 15-17' Oven / 23 cm  
Made with Omega 3





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



69445  
**Soft Bruger (Precut)**  
60 u / 92 g / 4x8  
40-50' Thaw / 11,8 cm  
Sourdough



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



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



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



65932  
**Brioche Burger Bun**  
80 u / 55 g / 4x14  
9,5 cm  
Butter



69813  
**Sesame Burger Roll (Precut)**  
60 u / 85 g / 4x14  
20-30' Thaw / 12,5 cm  
Olive Oil



65934  
**Seeds Aldeana Burger**  
60 u / 92 g / 4x14  
11,5 cm  
Butter



## Rustic Buns

23790  
**Rustic Burger Bun**  
55 u / 110 g / 4x8  
20-25' Thaw / 190-210°  
10-15' Oven / 12 cm



60450  
**Rustic Bun**  
22 u / 100 g / 6x11  
20-25' Thaw / 190-210°  
1' Oven / 12,5 cm



## Mini Burger

28020  
**Mini Sesame BurgerRoll**  
120 u / 22 g / 4x14  
30-50' Thaw / 6,5 cm  
Olive Oil



28051  
**Mini Seeded BurgerRoll**  
120 u / 25 g / 4x14  
30-50' Thaw / 6,5 cm  
Olive Oil



64050   
**Mini Burger Roll**  
180 u / 22 g / 4x12  
180 Thaw / 6,5 cm  
Vegan



Check our range of Hamburger Buns on page 28

*Cristallino*  
100% NATURAL

*the range of bread crispier, 100% natural*



Ready in 2 minutes: Thaw, toast and serve.

# 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  
Olive Oil



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



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



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

## Bread Paninis



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



28820  
**Panini Sesame  
Black & White**  
Black & White Sesame  
30 u / 100 g / 8x8 / 15-20' Thaw  
180-190° / 5-7' Oven / 17,5 cm  
Olive Oil



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

# 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

67230 **Frisandwich**  
(20 slices + 2)  
8 u / 800 g / 6x8  
300' Thaw / 28 cm



69660 **Frisandwich**  
for Toast (12 slices + 2)  
8 u / 800 g / 6x8  
300' Thaw / 28 cm



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



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



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

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



## Sandwich Bread Cereals

60850 **Wole Wheat**  
**Frisandwich**  
8 u / 800 g / 6x8  
300' Thaw / 28 cm



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



64541 **Countryside**  
**Seed & Cereals**  
(Sliced)  
4 u / 1200 g / 8x9  
60' Thaw / 28 cm  
Sourdough



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



68741 **Cereal&Seeds**  
**Sandwich Bread**  
6 u / 400 g / 12x8  
60' Thaw / 19 cm



68744 **3 Spelt**  
**Sandwich Bread**  
6u / 400 g / 12x8  
85-90' Thaw / 19 cm  
Sourdough



## Sandwich Bread Sweet



67750 **Brioche**  
**Bread**  
10 u / 330 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  
**Peca**  
18 u / 180g  
4x14 / 31cm  
Sourdough



83221  
**Lepic**  
30 u / 105g / 4x14  
40' Thaw / 20 cm  
Sourdough



60810  
**Pita**  
64 u / 85g / 4x11  
40' Thaw / 15 cm  
Sourdough



60610  
**Naan**  
64 u / 88g  
4x14 / 15 cm  
Sourdough,



61333  
**Ham & Cheese Caccini**  
30 u / 155g / 8x11  
190-200° / 6-7' Oven  
15 cm  
Olive Oil  
Sourdough



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



67735  
**Sobrasada and Goat's Cheese Caccini**  
30 u / 155g / 8x11  
190-200° / 6-7' Oven  
15 cm  
Olive Oil  
Sourdough





# 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



64150  
**Hot Dog Roll Fully Baked**  
76 u / 95 g / 4x7  
20' Thaw / 20,5 cm



66145   
**Potato Dinner Roll**  
60 u / 90 g / 4x8 / 20-30' Thaw  
185-195° / 10' Oven / 10 cm



63355  
**Andalucian Round Bread**  
80 u / 55 g / 4x14  
30' Thaw / 8,2 cm



65080   
**English Muffin**  
48 u / 65 g / 7x12  
240' Thaw / 10' Oven / 9,5 cm



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



82357  
**Black Bao Bread**  
20 u / 70 g / 8x14  
20-30' Thaw / 11 cm  
Butter



65875  
**Brioche Bao Bun**  
80 u / 52 g / 4x14  
25-30' Thaw / 6,5 cm  
Butter



67108   
**Artic Bread**  
16px6 u / 55 g / 4x14  
30' Thaw / 16 cm



Bread

# Rock&Roll



66160  
**Rock & Roll**  
6 plates 8u / 584 g/plate  
4x14 / 50' Thaw / 17 cm

66165  
**Mini Rock & Roll**  
6 plates 18u / 495 g/plate-27,5g/u  
4x14 / 8,5 cm

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



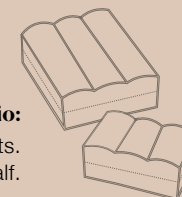
**Classic:**  
You'll need a whole one cut down the middle.



**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 / 180-190°  
12-15' Oven / 19 cm  
Sourdough / Clean Label  
100% Natural



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



22061  
**Wholemeal Gourmet**  
45 u / 85 g / 8x7  
15-20' Thaw / 180-190°  
10-12' Oven / 18 cm



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



27573  
**Mini Ficelle**  
100 u / 52 g / 8x7  
15-20' 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



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



65341  
**Soft Bread Roll**  
115 u / 65 g / 4x8  
15-20' Thaw / 180-190°  
12-15' Oven / 14 cm  
Vegan



27360  
**Wholewheat Petit Pain**  
100 u / 65 g / 6x7  
15-20' Thaw / 180-190°  
10-12' Oven / 15 cm



27301  
**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  
15' Thaw / 180-190°  
16' Oven / 15 cm



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



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



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



87150  
**Mini Nordic without Oats**  
120 u / 70 g / 4x7  
20-30' Thaw / 170-190°  
11-14' Oven / 16 cm



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



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



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



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



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



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



21620  
**Mini Provenzal Flute**  
1,6 Kg / 40 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / 15 cm  
Sourdough



21631  
**Mini Cereal Flute**  
2,2 Kg / 40 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / 15 cm  
Sourdough



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



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



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



## Thaw and Serve

69452  
**Baked Petit Pain**  
140 u / 55 g / 4x7 / 10 cm



# Minis

25825  
**Dinner Roll**  
4 Kg / 50 g / 8x8  
20-30' Thaw / 180-190°  
10-12' Oven / **12,5 cm**  
Vegan



27310  
**Small Roll**  
100 u / 35 g / 8x8  
15-20' Thaw / 180-190°  
10-12' Oven / **9 cm**



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



81229  
**Bijoux**  
125 u / 55 g / 4x7  
20-25' Thaw / 190-210°  
20-30' Oven / **10,5 cm**  
Olive Oil  
Protein Source



24640  
**Mini Diamond Bread**  
6 u / 30 g / 8x14  
20-30' Thaw / 180-190°  
12-15' Oven / **10 cm**  
Sourdough



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



28570  
**Miniatura de Especies**  
80 u / 37 g / 8x9  
15-20' Thaw / 180-190°  
10-12' Oven / **9 cm**  
Sourdough



81245  
**Wholegrain Bijoux**  
132 u / 60 g / 4x8  
20-25' Thaw / **8,5 cm**  
HighFibre  
Protein Source  
100% Integral



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



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



47470  
**Spice Roll**  
100 u / 35 g / 8x8  
15-20' Thaw / 180-190°  
10-12' Oven / **9 cm**



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



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



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



28580  
**8 Cereal Roll**  
100 u / 44 g / 8x8  
15-20' Thaw / 180-190°  
8-10' Oven / **7,5 cm**



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



22401  
**Mini Tapas Ciabatta**  
150 u / 17 g / 8x14  
15-20' Thaw / 180-190°  
8-10' Oven / **5 cm**  
Sourdough



23070  
**Mini Gourmet Sandwich Bread**  
125 u / 30 g / 8x8  
15-20' Thaw / 180-190°  
8-10' Oven / **12 cm**  
Sourdough



21671  
**Olive Tapas Bread**  
60 u / 40 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / **7 cm**  
Sourdough  
Olive Oil



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



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



Foodservice

# Assortment



Kaiser Roll



Small Ciabatta



Spice Roll



Raisin & Walnut Roll

67820

### Assorted Dinner Rolls

100 u / 44 g / 6x7 / 15-20' Thaw

180-190° / 10-12' Oven

Margarine



Mini Beer Flute



Linseed Diamon



Walnut & Apricot Tapas Bread



Olives

62700

### Premium Assortment

100 u / 50 g / 6x7 / 20-30' Thaw

180-190° / 10-12' Oven

Olive Oil



Provenzal



8 Seeds



Linseed Diamon



Dinner Roll

22800

### Gourmet Assortment

100 u / 50 g / 6x7 / 20-30' Thaw

180-190° / 10-12' Oven

Sourdough



Mini Rústico Cerveza



8 Seeds



Linseed Diamon



Sunflower Seed Roll

43150

### Catering Assortment

100 u / 35 g / 7x6 / 15-20' Thaw

180-190° / 10-12' Oven



Seeds Linen



Seeds Poppy



Oregano with Olives

42150

### Assorted Kaiser Rolls

75 u / 44 g / 8x8 / 15-20' Thaw

180-190° / 6-8' Oven / 8,5 cm

Margarine

Bread

# Molletes



20480

### Mollete

60 u / 90 g / 6x7

20-25' Thaw / 12,5 cm



21480

### Bran Mollete

60 u / 90 g / 6x7

20-25' Thaw / 12,5 cm



69725

### Protein Mollete

60 u / 90 g / 6x7 /

25' Thaw / 15,5 cm

Source of Fiber



28480

### Kornspitz Mollete

60 u / 95 g / 6x7

20-25' Thaw / 11 cm



21771

### Mollete Mini

75 u / 65 g / 6x7

15-20' Thaw / 10,5 cm



# Demi-Baguettes

20680  
**Piedmont Demi Baguete Plus**  
38 u / 175 g / 4x7 / 20-25' Thaw  
180-200° / 20-25' Oven / **31 cm**



27295  
**Demi Baguette**  
76 u / 122 g / 4x7 / 20' Thaw  
190° / 14' Oven / **27,5 cm**



28  
**Supreme Sandwich**  
60 u / 120 g / 4x7 / 15-20' Thaw  
190-210° / 15-20' Oven / **27,5 cm**



60125  
**Dehesa Demi Baguette**  
50 u / 120 g / 4x7 / 15-20' Thaw  
190-200° / 15-20' Oven / **26 cm**  
Sourdough



27455  
**Demi Baguette Seed & Cere**  
74 u / 120 g / 4x7 / 20-25' Thaw  
180-190° / 15-20' Oven / **26,5 cm**



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



64350  
**Soft Demi Baguette**  
74 u / 122 g / 4x7 / 15-20' Thaw  
180-190° / 12-15' Oven / **27,5 cm**



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



47300  
**Country Rustic Demi Baguette**  
52 u / 135 g / 4x7 / 15-20' Thaw  
190-210° / 15-20' Oven / **26,5 cm**



10046  
**Wholemeal Demi Baguette**  
74 u / 120 g / 4x7 / 20-25' Thaw  
180-190° / 16-18' Oven / **26,5 cm**



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



27124  
**Demi Provenzal Baguette**  
65 u / 120 g / 4x7 / 20-25' Thaw  
180-190° / 16-18' Oven / **28 cm**



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



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



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



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



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



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



22745  
**Mini Beer Flute**  
60 u / 40 g / 8x14 / 20-30' Thaw  
180-190° / 10-12' Oven / **17 cm**  
Sourdough



62545  
**Cantabrian Loaf**  
45 u / 145 g / 4x8 / 30-40' Thaw  
190-210° / 5' Oven / **24,5 cm**  
Clean Label / 100% Natural  
Vegan / Vegetarian



49  
**Cereals Supreme DemiBaguette**  
80 u / 90 g / 4x7 / 15-30' Thaw  
190-210° / 10-15' Oven / **19 cm**



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



67125  
**Half Buckwheat Flour Flute**  
80 u / 80 g / 4x9 / 60-90' Thaw 170-  
190° / 8-10' Oven / **25 cm**  
Sourdough / Clean Label



42800  
**Multicereal Mini Flute**  
80 u / 80 g / 4x9 / 20-30' Thaw  
180-190° / 10-12' Oven / **25 cm**  
Sourdough



42190  
**Mini Olives Flute**  
45 u / 35 g / 8x14 / 20-30' Thaw  
180-190° / 12-15' Oven / **16 cm**  
Sourdough



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



## Thaw and Serve

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



60440  
**Demi Baguette**  
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  
30' Thaw / **11 cm**  
Sourdough



65481  
**Brioche Burger**  
40 u / 55 g / 4x14  
20-30' Thaw / **9,5 cm**  
Butter



65489  
**Burger Brioche Sesame**  
60 u / 68 g / 4x8  
20-30' Thaw / **10,5 cm**  
Butter



65469  
**Burger Brioche Nata LB**  
80 u / 55 g / 4x8  
15-20' Thaw / **9,5 cm**  
Butter



65487  
**Mini Burger Cream Brioche**  
120 u / 22 g / 4x14  
50' Thaw / **6,5 cm**  
Butter



65488  
**Mini Burger Cream Seed**  
120 u / 22 g / 4x14  
30' Thaw / **6,5 cm**  
Butter



63291  
**Brioche Mini Burger**  
96 u / 26 g / 4x14  
40-50' Thaw / **6,5 cm**  
Butter / No Preservatives



## Brioche Specialties

60550  
**Hot Dog Brioche**  
64 u / 55 g / 4x8  
30' Thaw / **16 cm**  
Butter



81327  
**Brioche Flute Third**  
96 u / 48 g / 4x8  
30' Thaw / **18 cm**  
Butter



61323  
**Mini Hot Dog V3**  
192 u / 25 g / 4x8  
20' Thaw / **12,5 cm**  
Butter



85658  
**Mini Sandwich Le Brió**  
96 u / 26 g / 4x14  
40-50' Thaw / **6,5 cm**  
Butter



## Brioche Specialties

63225

**Swiss Brioche**  
30 u / 55 g / 8x9  
15-30' Thaw / 14 cm  
Sourdough / Butter  
No Preservatives



65425

**Swiss Brioche**  
32 u / 55 g / 4x14  
30' Thaw / 14 cm



81326

**Brioche Chapata**  
48 u / 93 g / 4x8  
20-25' Thaw / 11 cm  
Butter



61157

**Le Brió Bear Bun**  
40 u / 70 g / 4x14  
20' Thaw / 8,5 cm  
Butter



61420

**Mini Brioche**  
75 u / 25 g / 8x9  
20-30' Thaw / 10 cm  
Sourdough / Butter  
No Preservatives



## Rond Brioche

67996

**Le Brió Rond Lemon**  
27 u / 68 g / 8x13  
20' Thaw / 10,5 cm  
No Artificial Flavors



67995

**Le Brió Rond Carrot Cake**  
27 u / 68 g / 8x12  
20' Thaw / 10,5 cm  
No Artificial Flavors  
No Preservatives  
No Artificial Colorants





## 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**  
Croissant Sophie  
50 u / 70 g / 8x9 / 30' Thaw  
170° / 17' Oven / **13 cm**  
Butter - 23%,  
No Preservatives



**24430**  
Caprice XL Croissant Paris  
80 u / 90 g / 8x5 / 20-30' Thaw  
160-180° / 15-18' Oven / **15,5 cm**  
Butter  
No Preservatives



**68212**  
Paris Croissant Selection  
125 u / 60 g / 8x5 / 20-30' Thaw  
160-180° / 15-18' Oven / **14,5 cm**  
Clean Label / Butter  
No Preservatives  
100% Natural



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



**82656**  
Zaatar Croissant  
65 u / 90 g / 8x9 / 20-30' Thaw  
165-175° / 15-17' Oven / **15 cm**  
Butter / No Artificial Colorants  
No Preservatives



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



**67451**  
Curved Croissant Sophie  
56 u / 90 g / 8x7 / 20-30' Thaw  
160-180° / 15-18' Oven / **10,5 cm**  
Clean Label / Butter / No Artificial  
Flavors/ No Preservatives  
100% Natural



**67575**  
Curved Sophie Cereal Croissant  
38 u / 95 g / 8x9 / 40' Thaw  
160° / 178' Oven / **9,3 cm**  
Butter / No Preservatives  
No Artificial Flavors





VIENNOISERIE  
**SOPHIE**  
 PUR  
 BEURRE



**60335**  
 Pain Aux Raisins  
 40 u / 70 g / 8X10 / 10-15' Thaw  
 170-180° / 16' Oven / **10,5 cm**  
 Butter 14%,  
 No Preservatives



**64172**  
 Pain au Chocolat  
 52 u / 90 g / 8X9 / 30-45' Thaw  
 160° / 17-19' Oven / **7,5 cm**  
 Butter 14%,  
 No Preservatives  
 No Artificial Flavors



**61138**  
 Almond Suisse  
 50 u / 90 g / 8X12 / 35-40' Thaw  
 170-175° / 17-18' Oven / **12 cm**  
 Butter  
 No Artificial Flavors



**68105**  
 Mini Sophie  
 386 u / 11 g / 8X14 / 30' Thaw  
 210° / 10' Oven / **5,4 cm**  
 Butter / No Preservatives  
 No Artificial Flavors



**42711**  
 Mini Butter Croissant  
 168 u / 25 g / 8X17 / 20' Thaw  
 180° / 12-15' Oven / **6,6 cm**  
 Butter 14%, / No Preservatives  
 No Artificial Flavors  
 No Artificial Colorants



**66640**  
 Cream Micro Roll  
 220 u / 15 g / 8X17 / 20' Thaw  
 180-190° / 15' Oven / **3,5 cm**  
 Butter / No Preservatives  
 No Artificial Flavors



**66650**  
 Raspberry Micro Roll  
 220 u / 15 g / 8X17 / 20' Thaw  
 180-190° / 15' Oven / **3,5 cm**  
 Butter / No Preservatives  
 No Artificial Flavors



**66645**  
 Cocoa Micro Roll  
 220 u / 15 g / 8X17 / 20' Thaw  
 180-190° / 15' Oven / **3,5 cm**  
 Butter / No Preservatives  
 No Artificial Flavors



# Petit Doré

## SELECTION

### 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.



41920  
**Butter Mini Apple Tart**  
50 u / 70 g / 8x14  
20-30' Thaw / 180-190°  
25-30' Oven / **9,5 cm**  
Butter / No Preservatives



61961  
**Butter Mini Dark Delight**  
110 u / 45 g / 8x9  
20-30' Thaw / 170-180°  
12-15' Oven / **6,6 cm**  
Butter / No Preservatives



40170  
**Mini Chocolate Fripon**  
88 u / 45 g / 8x17  
20-30' Thaw / 170-180°  
12-15' Oven / **12 cm**  
Butter / No Preservatives



60176  
**Mini Raspberry Fripon**  
120 u / 45 g / 8x17  
20-30' Thaw / 170-180°  
12-15' Oven / **12 cm**  
Butter / No Artificial Flavors  
No Artificial Colorants  
No Preservatives



60174  
**Mini Apricot Fripon**  
120 u / 45 g / 8x12  
20-30' Thaw / 170-180°  
12-15' Oven / **12 cm**  
Butter / No Artificial Colorants  
No Preservatives



43510  
**Mini Palmier Cereals**  
240u (7,2kg) / 30 g / 8x11  
30' Thaw / 180-190°  
18-20' Oven / **8 cm**  
Butter / Vegetarian



41950  
**Small Butter Palmier**  
278 u (5Kg) / 18 g / 8x14  
10-15' Thaw / 180-190°  
10-15' Oven / **2,1 cm**  
Butter / No Preservatives





A photograph of a white ceramic coffee cup filled with a latte, topped with a dusting of brown powder. The cup sits on a matching saucer with a folded white napkin underneath. Beside the cup is a golden-brown chocolate croissant, also topped with brown powder. In the background, a white ceramic pitcher is visible on a light-colored marble surface.

# 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 / 20-30' THAW  
160-185' / 15-18' OVEN / **14,5 CM**  
CLEAN LABEL / BUTTER  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



29231  
**CAPRICE CROISSANT PARIS**  
125 U / 60 G / 8X5 / 20-30' THAW  
160-180' / 15-18' OVEN / **14,5 CM**  
BUTTER / NO ARTIFICIAL FLAVORS /  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



64471  
**CAPRICE MIDI PARIS CROISSANT**  
100 U / 45 G / 8X9 / 20-30' THAW  
170-180' / 12-15' OVEN / **11,5 CM**  
BUTTER  
NO PRESERVATIVES



22180  
**CAPRICE MULTICEREAL CROISSANT**  
55 U / 80 G / 8X9 / 20-30' THAW  
170-180' / 18-20' OVEN / **14,5 CM**  
BUTTER / CLEAN LABEL  
100% NATURAL / NO PRESERVATIVES



23710  
**CAPRICE XL PARIS CHOCOLAT CROISSANT**  
48 U / 70 G / 8X9 / 20-30' THAW  
160-180' / 14-18' OVEN / **14,5 CM**  
BUTTER  
NO PRESERVATIVES



22080  
**CAPRICE PARIS CROISSANT CHOCOLATE**  
60 U / 70 G / 8X9 / 20-30' THAW  
170-180' / 15-20' OVEN / **12 CM**  
BUTTER  
NO PRESERVATIVES



22690  
**CAPRICE PAILLE**  
55 U / 90 G / 8X14  
15-25' THAW / 180-190'  
25-30' OVEN / **20 CM**  
BUTTER  
NO PRESERVATIVES



60131  
**SNECKEN CAPRICE**  
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**  
BUTTER  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



69981   
**TORSADE CAPRICE**  
50 U / 90 G / 8X10  
30-45' THAW / 165-170'  
16-17' OVEN / **21 CM**  
BUTTER  
VEGETARIAN



64170  
**CAPRICE PAIN AU CHOCOLAT**  
50 U / 80 G / 8X9  
20-30' THAW / 170-180'  
18-20' OVEN / **9,4 CM**  
BUTTER  
NO PRESERVATIVES



22175  
**PAIN AU CHOCOLAT**  
80 U / 70 G / 8X9  
20-30' THAW / 170-180'  
18-20' OVEN / **8 CM**  
BUTTER  
NO PRESERVATIVES



61105  
**CAPRICE HAZELNUT CROISSANT**  
48 U / 90 G / 8X9 / 20-30' THAW  
170-180' / 15-20' OVEN / **14,5 CM**  
BUTTER / NO ARTIFICIAL FLAVOR  
NO PRESERVATIVES



60230  
**NOCILLA CAPRICE CROISSANT**  
60 U / 70 G / 8X9 / 20-30' THAW  
170-180' / 12-15' OVEN / **13 CM**  
35 Sign and 30 wrappers inside the box  
BUTTER / NO PRESERVATIVES



22133  
**MINI CROISSANT PARIS**  
140 U / 25 G / 8X12  
20-30' THAW / 170-180'  
12-15' OVEN / **9 CM**  
BUTTER  
NO PRESERVATIVES



23721  
**CAPRICE MINI MULTICEREAL CROISSANT**  
140 U / 25 G / 8X12  
20-30' THAW / 165-175'  
12-15' OVEN / **9 CM**  
BUTTER  
NO PRESERVATIVES



29131  
**CAPRICE MINI CHOCOLATE CROISSANT**  
160 U / 25 G / 8X12  
20-30' THAW / 175-180'  
12-15' OVEN / **8 CM**  
BUTTER  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



60165  
**COCOA BICOLOR CROISSANT**  
36 U / 90 G / 8X12 / 20-30' THAW  
165-170' / 17-22' OVEN / **17 CM**  
BUTTER / NO ARTIFICIAL FLAVORS



60155  
**RASBERRY BICOLOR CROISSANT**  
36 U / 90 G / 8X12 / 20-30' THAW  
165-170' / 17-22' OVEN / **17 CM**  
BUTTER



61581  
**MINI PAIN AU CHOCOLAT**  
150 U / 30 G / 8X9  
20-30' THAW / 165-175'  
14-16' OVEN / **7 CM**  
BUTTER  
NO PRESERVATIVES



21791  
**CAPRICE SMALL PAIN AUX RAISINS**  
150 U / 30 G / 8X12  
20-30' THAW / 170-180'  
12-15' OVEN / **6 CM**  
BUTTER  
NO PRESERVATIVES



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



61580 **MINI CAPRICE ASSORTMENT**  
200 U / 27,5 G / 8X9 / 20' THAW / 170' / 16' OVEN  
BUTTER / NO PRESERVATIVES



# 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.



69272  
**Margarine Croissant  
Sélection D'Or**  
60 u / 70 g / 8x9 / 15-30' Thaw  
160-180° / 15-20' Oven / **10 cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants  
No Preservative



67420  
**Margarine Croissant  
Sélection D'Or**  
64 u / 75 g / 8x8 / 20-30' Thaw  
165-175° / 17-19' Oven / **14,5 cm**  
Margarine / No Preservative



67430  
**Multigrain Croissant  
Sélection D'Or**  
56 u / 80 g / 8x9 / 20-30' Thaw  
165-175° / 15-17' Oven / **14,5 cm**  
Margarine / No Preservative



67460  
**Cocoa Croissant  
Sélection D'Or**  
48 u / 90 g / 8x9 / 20-30' Thaw  
165-175° / 15-17' Oven / **14,5 cm**  
Margarine / No Artificial Colorants.



81195  
**Almond Croissant  
Sélection D'Or**  
48 u / 94 g / 8x9 / 20' Thaw  
170° / 18' Oven / **14,5 cm**  
Margarine / No Artificial Flavors.



67410  
**Mini Croissant  
Sélection D'Or**  
200 u / 25 g / 8x9 / 15-20' Thaw  
165-170° / 12-15' Oven / **9 cm**  
Margarine / No Preservative



86732  
**Multigrain Honey  
Croissant**  
48 u / 90 g / 8x9 / 30' Thaw / Rell. 22%  
170° / 30' Oven / **14,5 cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants.  
No Preservative



67421  
**Multigrain Honey Croissant  
Sélection d'Or**  
92 u / 40 g / 8x9 / 10-20' Thaw  
170-175° / 10-14' Oven / **8,2cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants.  
No Preservative



67440  
**Delight Cocoa  
Sélection D'Or**  
42 u / 104 g / 8x9 / 15-20' Thaw  
165-175° / 12-16' Oven / **15 cm**  
Margarine / No Preservative



67220   
**Cinnamon Roll  
Sélection d'Or**  
48 u / 87 g / 8x12  
190° / 18' Oven / **9,6 cm**  
Vegetarian



# 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.



570  
**Dark Plait**  
 58 u / 125 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **14,5 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



40572  
**Apple & Custard Plait**  
 58 u / 125 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **14,5 cm**  
 Margarine / No Preservatives



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



66910  
**Praliné Lattice**  
 54 u / 100 g / 8x16  
 20-30' Thaw / 180-190°  
 15-20' Oven / **18 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



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



10285  
**Custard Bretzel**  
 72 u / 90 g / 8x9  
 180-190° / 15-20' Oven  
**15 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



20280  
**Custard & Almond Bretzel**  
 32 u / 149 g / 8x12  
 20-30' Thaw / 180-190°  
 15-20' Oven / **15,8 cm**  
 Margarine / No Preservatives



42530  
**Chocolate Bretzel**  
 32 u / 149 g / 8x12  
 20-30' Thaw / 180-190°  
 15-20' Oven / **15,8 cm**  
 Margarine / No Preservatives



65970  
**Cocoa Danish Stick**  
 100u (7kg) / 70 g / 8x14  
 15-20' Thaw / 180-190°  
 12-14' Oven / **26,5 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



65921  
**Custard Danish Stick**  
 100u (7kg) / 70 g / 8x14  
 15-20' Thaw / 180-190°  
 12-14' Oven / **26 cm**  
 Margarine



60808  
**Mixed Triangle**  
 35 u / 135 g / 8x12  
 20-30' Thaw / 180-190°  
 15-18' Oven / **14 cm**  
 Margarine / No Artificial Colorants



60807  
**Spinach and Cherry Triangle**  
 35 u / 145 g / 8x12  
 25' Thaw / 185°  
 17' Oven / **14 cm**  
 Margarine



40107  
**Dark Triangle**  
 35 u / 130 g / 8x12  
 30-40' Thaw / 180-190°  
 15-20' Oven / **15 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



25731  
**Pain aux Raisins**  
 50 u / 115 g / 8x12  
 20-30' Thaw / 90-105' Ferm.  
 180-190° / 16-20' Oven  
**5,5 cm**  
 Margarine / No Preservatives



10282  
**Pain aux Raisins & Nuts**  
 60 u / 130 g / 8x12  
 90-120' Ferm. / 180-190°  
 12-15' Oven / **9 cm**  
 Margarine / No Preservatives



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



62457  
**Cinnamon Roll**  
 Incluye 3 bolsitas de icing para decorar  
 30 u / 120 g / 8x9  
 45' Thaw / 180°  
 10-12' Oven / **12 cm**  
 Butter / No Artificial Colorants  
 No Preservatives



67077  
**Mini Cinnamon Roll**  
 100 u / 45 g / 8x9  
 20' Thaw / 165-185°  
 6-7' Oven / **7 cm**  
 No Artificial Flavors  
 No Artificial Colorants  
 No Preservatives



65741  
**Small Pain aux Raisins**  
 180 u / 30 g / 8x14  
 30' Thaw / 30-45' Ferm.  
 180-190° / 14-16' Oven  
**2,5 cm**  
 Butter / No Preservatives



43690  
**Mini Bretzel**  
 67 u / 45 g / 8x17  
 30' Thaw / 180-190°  
 8-12' Oven / **8 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



80561  
**Mini Danish Red Fruits**  
 108 u / 30 g / 8x14  
 15-20' Thaw / 12-15' Oven  
 180-190° / **6 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



80562  
**Mini Danish & Apple Cream**  
 108 u / 30 g / 8x14  
 30' Thaw / 20' Oven  
 180° / **6 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives





# 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 Selection

40534  
**Large Magno  
Croissant**  
64 u / 125 g / 8x9  
105-120' Ferm. / 180-190°  
12-15' Oven / **10 cm**  
Margarine  
No Preservatives



42100  
**Dark Label  
Croissant**  
60 u / 87 g / 8x12  
90' Ferm. / 180°  
12-15' Oven / **8,5 cm**  
Butter / Sourdough  
No Preservatives



10255  
**Big Selection  
Margarine Croissant**  
90 u / 88 g / 8x9  
120' Ferm. / 180°  
12-15' Oven / **9 cm**  
Margarine  
No Preservatives



254  
**Selection  
Artisan  
Croissant**  
70 u / 85 g / 8x9  
90' Ferm. / 180°  
12-15' Oven / **9,7 cm**  
Margarine  
No Preservatives



10200  
**Lard  
Selection  
Croissant**  
120 u / 65 g / 8x9  
90' Ferm. / 180°  
12-15' Oven / **8 cm**  
No Preservatives



10208  
**Butter  
Croissant**  
110 u / 75 g / 8x9  
90' Ferm. / 180°  
12-15' Oven / **8,2 cm**  
Butter  
No Preservatives



10250  
**Big Selection  
Lard  
Croissant**  
90 u / 88 g / 8x9  
90' Ferm. / 180-190°  
12-15' Oven / **8,8 cm**  
No Preservatives



42710  
**Small  
Artisan  
Butter  
Croissant**  
168u (4,2kg) / 25 g / 8x17  
90' Ferm. / 180-190°  
12-15' Oven / **6,6 cm**  
Butter  
No Preservatives



265  
**Small Margarine  
Croissant Chef  
Selection**  
240 u (6kg) / 25 g / 8x12  
30' Ferm. / 180°  
12-15' Oven / **5,5 cm**  
Margarine  
No Preservatives



260  
**Mini  
Artisan  
Croissant**  
400 u (10kg) / 25 g / 8x9  
30' Ferm. / 180°  
12-15' Oven / **6,6 cm**  
No Preservatives



40880  
**Multigrain  
Butter  
Mini  
Croissant**  
168u (4,37kg) / 25 g / 8x17  
30' Ferm. / 180°  
12-15' Oven / **6,6 cm**  
Butter  
No Preservatives



## Croissants For Proofing

25051  
**Maxi  
Croissant**  
84 u / 95 g / 8x9 / 20-30' Thaw  
105-120' Ferm. / 180-190°  
14-16' Oven / **10 cm**  
Margarine / No Preservatives



25101  
**Big Margarine  
Croissant**  
84 u / 85 g / 8x9 / 20-30' Thaw  
105-120' Ferm. / 180-190°  
14-16' Oven / **10 cm**  
Margarine / No Preservatives



27251  
**XL Margarine  
Croissant**  
64 u / 110 g / 8x9 / 20-30' Thaw  
105-120' Ferm. / 180-190°  
14-16' Oven / **10,5 cm**  
Margarine / No Preservatives



30256  
**XL Margarine  
Croissant F1**  
84 u / 95 g / 8x8  
90-120' Ferm. / 180-190°  
12-15' Oven / **10cm**  
Margarine / No Preservatives



30254  
**Magno  
Croissant**  
70 u / 110 g / 8x8  
90-120' Ferm. / 180-190°  
12-15' Oven / **10,5 cm**  
Margarine / No Preservatives



25011  
**Artisan  
Croissant**  
84 u / 85 g / 8x9  
20-30' Thaw / 105-120' Ferm.  
180-190° / 14-16' Oven / **10 cm**  
No Preservatives



80201  
**Lard  
Croissant**  
55 u / 70 g / 8x14  
90-120' Ferm. / 180-190°  
12-15' Oven / **9 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



25310  
**XL  
Croissant**  
100 u / 110 g / 8x8  
90-120 h Ferm. / 180-190°  
14-16' Oven / **16,5 cm**  
Margarine / No Preservatives



120  
**Catering  
Croissant**  
259 u (11 kg) / 45 g / 8x9  
65-75' Ferm. / 180-190°  
12-15' Oven / **9 cm**  
Margarine  
No Artificial Flavors  
No Preservatives



62126  
**Sacramento  
Croissant**  
140 u / 45 g / 8x12  
20-30' Thaw / 30' Ferm.  
170° / 16' Oven / **16,5 cm**  
Butter  
No Preservatives



108  
**Butter Mini  
Croissant**  
260 u (6,5kg) / 25 g / 8x12  
30-40' Ferm. / 180-190°  
12-15' Oven / **6,6 cm**  
Margarine  
No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



106  
**Mini  
Croissant**  
460 u (11,5kg) / 25 g / 8x9  
30-60' Ferm. / 180-190°  
12-15' Oven / **7,6 cm**  
Margarine  
No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



25170  
**Classic Mini  
Croissant**  
320 u (8kg) / 25 g / 8x8  
10-15' Thaw / 180-190°  
12-14' Oven / **6 cm**  
Margarine  
No Preservatives



105  
**Margarine  
Mini Croissant**  
545 u (12 kg) / 22 g / 8x9  
30-60' Ferm. / 180-190°  
12-15' Oven / **6,5 cm**  
Margarine  
No Artificial Flavors  
No Preservatives



140  
**Big Cocoa  
Croissant**  
54 u / 110 g / 8x12  
90-120' Ferm. / 180-190°  
12-15' Oven / **15 cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



25050  
**Chocolate Croissant  
3 oz**  
100 u / 85 g / 8x9  
90' Ferm. / 180°  
12-15' Oven / **12,4 cm**  
No Preservatives



81506  
**Chocolate Bar  
Croissant**  
120 u / 85 g / 8x7  
120' Ferm. / 180°  
16' Oven / **12,5 cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



25041  
**Small Margarine  
Croissant**  
545 u (12 kg) / 22 g / 8x9  
30-40' Ferm. / 180-190°  
14-16' Oven / **6,5 cm**  
Margarine  
No Preservatives



100  
**Mini  
Croissant**  
545 u (12kg) / 22 g / 8x9  
30-60' Ferm. / 180-190°  
12-15' Oven / **6,5 cm**  
No Preservatives



104  
**Margarine  
Micro Croissant**  
435 u (6,5kg) / 15 g / 8x12  
30-60' Ferm. / 180-190°  
12-15' Oven / **6,3 cm**  
Margarine  
No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



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



30246  
**Chocolate  
Croissant**  
112 u / 90 g / 8x9  
90' Ferm. / 180°  
12-15' Oven / **12,4 cm**  
No Preservatives



225  
**Triangle Croissant  
Dough**  
126 u / 85 g / 8x9  
90' Ferm. / 180-190°  
12-15' Oven / **14 cm**  
Margarine  
No Preservatives



25182  
**Dark Mini  
Nibbles**  
220 u (6,5kg) / 29 g / 8x12  
65-75' Ferm. / 180-190°  
12-14' Oven / **7,2 cm**  
Margarine  
No Artificial Flavors  
No Preservatives



40118  
**Mini Chocolate  
Butter Croissant**  
260 u / 25 g / 8x12  
20-30' Thaw / 165-175°  
12-15' Oven / **2,5 cm**  
Butter  
No Artificial Flavors  
No Preservatives



30265  
**Mini Classic  
Margarine Croissant**  
240 u (6kg) / 25 g / 8x12  
30-60' Ferm. / 180-190°  
12-15' Oven / **6,7 cm**  
Margarine  
No Preservatives



42160  
**Small White  
Chocolate Croissant**  
220 u (6,49kg) / 30 g / 8x12  
30-60' Ferm. / 180-190°  
12-15' Oven / **7,2 cm**  
Margarine



25371   
**Small Custard  
Croissant**  
182 u (6kg) / 33 g / 8x14  
30' Thaw / 30' Ferm. 180-190°  
15-14' Oven / **7,5 cm**  
Margarine / Vegetarian



80565  
**Mini Almond  
Croissant**  
100 u / 30 g / 8x12  
20' Thaw / 170°  
15-15' Oven / **8 cm**  
Margarine  
No Artificial Flavors  
No Preservatives



82525  
**Mini Croissant  
Apricot**  
92 u / 30 g / 8x12  
30-40' Thaw / 160-170°  
15-17' Oven / **8 cm**  
Margarine  
No Artificial Flavors  
No Preservatives



82524  
**Mini Croissant  
Abricot**  
92 u / 30 g / 8x12  
30-40' Thaw / 160-170°  
15-17' Oven / **8 cm**  
Margarine  
No Artificial Flavors  
No Preservatives





Croissants  
**For Baking**

60741  
**XL Butter  
 Croissant**  
 40 u / 95 g / 8x9  
 20-30' Thaw / 160-180°  
 15-18' Oven / **11 cm**  
 Butter / No Preservatives  
 No Artificial Colorants



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



69221  
**Hand Made  
 Croissant**  
 60 u / 70 g / 8x9  
 30' Thaw / 180°  
 17' Oven / **10cm**  
 No Preservatives



69281  
**Chocolate  
 Croissant Easy**  
 50 u / 100 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **11,8 cm**  
 Margarine / No Hydrogenated Fats  
 No Artificial Colorants.  
 No Preservatives



63650  
**Small Margarine  
 Croissant**  
 200 u / 25 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **9 cm**  
 Margarine / No Preservatives



69261  
**XL Lard  
 Croissant**  
 40 u / 95 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **11,5 cm**  
 No Preservatives  
 No Hydrogenated Fats



29252  
**Catering  
 Croissant**  
 180 u / 45 g / 8x5  
 15-30' Thaw / 160-180°  
 15-20' Oven / **11 cm**  
 Margarine / No Artificial Flavors  
 No Artificial Colorants.  
 No Preservatives



69273  
**Large Margarine Croissant**  
 60 u / 95 g / 8x7 / 40' Thaw  
 160-170° / 18' Oven / **10,5 cm**  
 Margarine / No Preservatives  
 No Artificial Colorants  
 No Artificial Flavors



65090  
**Midi Dark  
 Croissant**  
 190 u / 55 g / 8x12  
 20-30' Thaw / 165-175°  
 15-18' Oven / **12 cm**  
 Margarine / No Preservatives



25390  
**Baby Margarine  
 0.4 OZ**  
 454 u (5kg) / 11 g / 8x12  
 15-20' Thaw / 20-30' Ferm.  
 180-190° / 12-14' Oven / **5,5 cm**  
 Margarine / No Preservatives



62155  
**Sacramento  
 Croissant**  
 75 u / 46 g / 8x12  
 30' Thaw / 170°  
 15' Oven / **15,5 cm**  
 Margarine / No Preservatives



535  
**Catering  
 Croissant**  
 90 u / 45 g / 8x9  
 15-30' Thaw / 180-190°  
 15-20' Oven / **11,5 cm**  
 Margarine



522  
**Straight  
 Croissant**  
 100 u / 70 g / 8x5  
 15-30' Thaw / 160-180°  
 15-20' Oven / **16 cm**  
 Margarine / No Preservatives



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



Croissants  
**Thaw & Serve**

61690   
**Butter  
 Croissant**  
 22 u / 70 g / 8x9  
 30' Thaw / **15 cm**  
 Butter / Vegetarian



61695  
**Paris Croissant  
 T&S**  
 21 u / 52 g / 8x9  
 20-30' Thaw / **19,5 cm**  
 Butter / No Artificial Flavors  
 No Artificial Colorants  
 No Preservatives



62660  
**Catering Croissant  
 T&S**  
 32 u / 45 g / 8x12  
 30-60' Thaw / **12,5 cm**  
 Margarine / Vegetarian



61238   
**Ready-decorated  
 mini Croissants**  
 54 u / 32 g / 18x5  
 120' Thaw / **6 cm**  
 Butter / No Artificial Flavors  
 No Artificial Colorants  
 No Preservatives





# 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  
90-120' Ferm. / 180-190°  
10-12' Oven / **10,5 cm**  
No Preservatives



40400  
**Ensaïmada**  
80 u / 105 g / 8x9  
90-120' Ferm. / 180-190°  
10-12' Oven / **10,5 cm**  
No Preservatives



60451  
**Small Ensaïmada**  
233u (10kg) / 45 g / 8x9  
30' Thaw / 90' Ferm. / 170-180°  
10-12' Oven / **6,5 cm**  
No Preservatives



40450  
**Small Ensaïmada Selection**  
278u (10kg) / 36 g / 8x9  
60-90' Ferm. / 170-180°  
10-12' Oven / **6,5 cm**  
No Preservatives



69430   
**Small Ensaïmada**  
390 u / 18 g / 8x12  
30' Thaw / 45-60' Ferm. / 185°  
10-12' Oven / **5cm**  
No Preservatives



26041   
**Small Custard**  
111u (5kg) / 45 g / 8x14  
30' Thaw / 120' Ferm. / 180-190°  
9-10' Oven / **5,8 cm**




26051   
**Small Cocoa Ensaïmada**  
111u (5kg) / 45 g / 8x14  
30' Thaw / 120' Ferm. / 180-190°  
9-10' Oven / **5,8 cm**



10460  
**Mini Custard Ensaïmada**  
190u (9,5kg) / 50 g / 8x9  
90' Ferm. / 170-180°  
10-12' Oven / **5,8 cm**  
No Preservatives



10465   
**Small Cocoa Ensaïmada**  
190u (9,5kg) / 45 g / 8x9  
30' Thaw / 120' Ferm. / 180-190°  
9-10' Oven / **5,8 cm**



10494  
**Custard Filled Pastry Sticks**  
150u (7,5 kg) / 50 g / 8x12  
30-40' Ferm. / 170-180°  
10-12' Oven / **25 cm**  
No Preservatives



492  
**Dark Filled Stick**  
160u (8kg) / 50 g / 8x12  
30-40' Ferm. / 170-180°  
10-12' Oven / **25 cm**  
No Preservatives



60496  
**Flutes/Shape/Fartons**  
(286u (10kg) / 35 g / 8x9  
60-90' Ferm. / 170-180°  
12-15' Oven / **14,5 cm**  
No Preservatives



61496  
**Big Farton**  
100u / 100 g / 8x9  
60-90' Ferm. / 170-180°  
12-15' Oven / **28 cm**  
No Preservatives



10420  
**Catalan Cake  
Squash filling**  
60 u / 120 g / 8x9  
90' Ferm. / 180°  
10-12' Oven / **12 cm**  
No Artificial Flavors  
No Preservatives



## Ensaïmadas For Baking


29361  
**Preproofed Ensaïmada**  
32 u / 100 g / 8x9/  
20-30' Thaw / 160-180°  
15-20' Oven / **11,5 cm**  
No Preservatives




69371  
**Preproofed Small Ensaïmada**  
84 u / 45 g / 8x9  
20-30' Thaw / 160-180°  
15-20' Oven / **8,5 cm**  
No Preservatives



### Thaw and Serve Ensaïmadas Ready

60990   
**Ensaïmada T&S**  
16 u / 87 g / 8x12  
60' Thaw / **14,5 cm**



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





# 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.

**A crunchy essential  
that sounds like success**

Puff-Pastry  
**For Proofing**

26630  
**Large Chocolate Delight**

75 u / 155 g / 8x11 / 20-30' Thaw  
75-90' Ferm. / 180-190°  
16-18' Oven / **18 cm**  
Margarine  
No Preservatives



354  
**Dark Delight**

100 u / 110 g / 8x9 / 90-120' Ferm.  
180-190° / 12-15' Oven / **14 cm**  
Margarine / No Preservatives



50362  
**Custard Magno Delight**

74 u / 140 g / 8x9 / 90-120' Ferm.  
180-190° / 12-15' Oven / **15,2 cm**  
Margarine / No Preservatives



26271  
**Chocolate Delight**

114 u / 97 g / 8x9 / 20-30' Thaw  
80-100' Ferm. / 180-190°  
12-15' Oven / **12 cm**  
Margarine / No Artificial Flavors  
No Preservatives



10358  
**Double Chocolate Delight**

80 u / 125 g / 8x9 / 90-120' Ferm.  
180-190° / 12-15' Oven / **12 cm**  
Margarine / No Preservatives



50364  
**Dark Magno Delight**

84 u / 150 g / 8x9 / 90-120' Ferm.  
180-190° / 12-15' Oven / **15 cm**  
Margarine / No Artificial Flavors  
No Preservatives



30352  
**Custard Delight**

88 u / 120 g / 8x9 / 90-120' Ferm.  
180-190° / 12-15' Oven / **15 cm**  
Margarine / No Preservatives



305 **Mini Chocolate Delights**  
500 **Mini Custard Delight**

333u (5kg) / 15 g / 8x15 / 20-40' Ferm.  
180-190° / 12-15' Oven / **5 cm**  
Margarine / No Preservatives



Puff-Pastry  
**For Proofing**

30125  
**Big Cocoa Cone**

90 u / 117 g / 8x9  
20-30' Thaw / 80-100' Ferm.  
180-190° / 12-15' Oven / **16 cm**  
Margarine / No Preservatives



65320  
**Cocoa Cone**

90 u / 117 g / 8x9  
20-30' Thaw / 95-115' Ferm.  
180-190° / 12-15' Oven / **16 cm**  
Margarine / No Preservatives



128  
**Mini Custard Cone**

150 u / 40 g / 8x12  
12-15' Thaw / 180-190' Ferm.  
180-190° / 12-15' Oven / **7,5 cm**  
Margarine / No Preservatives



Puff-Pastry  
**For Baking**

69345  
**Large Dark Delight**

72 u / 120 g / 8x7 / 15-30' Thaw / 180-  
190° / 15-20' Oven / **15,7 cm**  
Margarine / No Artificial Flavors  
No Preservatives



69313  
**Decorated Cocoa Delight**

84 u / 105 g / 8x7 / 20' Thaw  
170° / 16' Oven / **15cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants



69512  
**Dark Delight Easy**

84 u / 100 g / 8x7 / 30' Thaw  
180-190° / 15-20' Oven / **15 cm**  
No Preservatives



66200 **Custard Mini Nibbles**  
66220 **Dark Mini Nibble**

294u (5kg) / 17 g / 8x14 / 20-30' Thaw  
180-190° / 12-14' Oven / **6 cm**  
Margarine / No Preservatives



69352  
**Super Delight Cream**

72 u / 120 g / 8x7 / 15-30' Thaw /  
180-190° / 15-20' Oven / **15,7 cm**  
Margarine / No Preservatives



69401  
**Decorated Cream Delight**

84 u / 105 g / 8x7 / 20' Thaw  
170° / 16' Oven / **15 cm**  
Margarine / No Preservatives



69303  
**Cream Delight**

84 u / 100 g / 8x9 / 15-30' Thaw  
180-190° / 15-20' Oven / **15 cm**  
Margarine / No Artificial Flavors



69321 **Mini Cream Custard\***  
69333 **Mini Dark Delight**

130 u / 45 g / 8x9 / 30' Thaw  
190° / 20\*-17' Oven / **6,7\*-7 cm**  
Margarine / No Artificial Flavors  
No Preservatives



Delight  
**Ready**  
Thaw and Serve

68890   
**Dark Delight**

20 u / 108 g / 8x11  
30-60' Thaw / **15,5 cm**  
Margarine



60362  
**Dark Delight Selection**

40 u / 115 g / 8x9 / 30-35' Thaw  
165-170° / 17-18' Oven / **12 cm**  
Margarine / No Artificial Flavors  
No Preservatives





# 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**  
Butter / No Preservatives



69795  
**Cocoa Puff Pastry**  
10 u / 600 g / 8x14  
20-30' Thaw / 180-185°  
20-25' Oven / **37,5 cm**  
Butter / No Preservatives



45220  
**XL Cocoa Plus Puff Pastru**  
45 u / 190 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **28 cm**  
Margarine / No Artificial Flavors  
No Preservatives



28270  
**XL Sweet Pumpkin Puff Pastry**  
45 u / 180 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**  
Margarine / No Artificial Flavors



28260  
**XL Cocoa Plus Puff Pastry**  
50 u / 175 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**  
Margarine / No Artificial Flavors  
No Preservatives



28250  
**XL Cust Plus Puff Pastry**  
45 u / 180 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**  
Margarine / No Preservatives



25251  
**Chocolate Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
18-20' Oven / **17,5 cm**  
Margarine / No Artificial Flavors  
No Preservatives



25281  
**Custard Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
18-20' Oven / **17,5 cm**  
Margarine / No Preservatives



25291  
**Sweet Pumpkin Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
25-30' Oven / **17,5 cm**  
Margarine / No Artificial Flavors



Puff-Pastry  
For Baking

85510  
**Butter Palmier**  
90 u / 90 g / 8x9  
20-30' Thaw / 180-190°  
25-30' Oven / **12 cm**



26822  
**King Size Palmier**  
60 u / 155 g / 8x9  
20-30' Thaw / 180-190°  
20-25' Oven / **20 cm**  
No Preservatives



25360  
**Palmier**  
90 u / 100 g / 8x9  
20-30' Thaw / 180-190°  
25-30' Oven / **20 cm**  
Margarine / No Preservatives



65450  
**Apple Pocket**  
70 u / 110 g / 8x9  
30-40' Thaw / 170-180°  
12-17' Oven / **11,4 cm**  
Butter / No Preservatives



66340  
**Cheesecake Roulette**  
58 u / 90 g / 8x12  
20-30' Thaw / 175-185°  
12-15' Oven / **10,5 cm**  
Margarine / No Artificial Flavors



40820  
**Butter King Size Palmier**  
45 u / 130 g / 8x14  
20-30' Thaw / 180-190°  
25-30' Oven / **20 cm**  
Margarine / No Artificial Flavors  
No Artificial Colorants  
No Preservatives



40604  
**King Size Palmier**  
75u / 120 g / 8x8  
20-30' Thaw / 170-180°  
15-20' Oven / **20 cm**  
Margarine / No Preservatives



40220  
**Big Puff Pastry**  
54 u / 150 g / 8x12  
25-30' Thaw / 180-190°  
15-20' Oven / **14 cm**  
Margarine / No Artificial Flavors  
No Preservatives



65453  
**Apple Turnover**  
36 u / 115 g / 8x12  
30' Thaw / 180°  
28' Oven / **19 cm**  
Butter / Vegetarian



66090  
**Small Palmier**  
278u (5kg) / 18 g / 8x14  
20-30' Thaw / 180-190°  
15-20' Oven / **2,1 cm**  
Margarine / No Preservatives



65885  
**Palmier**  
55u / 170 g  
8x14 / **2,8 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



43200   
**Puff Pastry Torsade**  
225 u / 20 g / 8x14  
30-60' Thaw / 180°  
20' Oven / **10 cm**  
Butter / Vegetarian



25440  
**Apple Tart**  
48 u / 170 g / 4x15  
20-30' Thaw / 180-190°  
25-30' Oven / **18 cm**  
Margarine / No Preservatives



63490  
**Mini Sweet PuffPastry Assortment**  
180u (6,84kg) / 58 g / 8x9  
20-30' Thaw / 180-190°  
12-16' Oven / **5 cm**  
Custard, cocoa and raspberry fillings  
Margarine / No Preservatives



49670  
**Mini Apple Pocket**  
65u (2,6kg) / 40 g / 8x17  
30-40' Thaw / 170-180°  
12-17' Oven / **7 cm**  
Margarine / No Artificial Flavors



49510  
**Cacao Half Moon**  
65u (2,6kg) / 40 g / 8x17  
30-40' Thaw / 170-180°  
12-17' Oven / **7 cm**  
Margarine / No Artificial Flavors  
No Preservatives



# 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*





scoopps



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

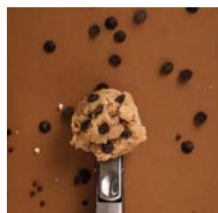


#### Premium

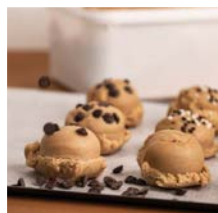
Made with butter and Belgian chocolate chunks



SCOOP



ADD TOPPINGS



BAKE

60888  
**SCOOPS**  
**COOKIE VANILLA**  
4 u / 2 Kg  
12x8 / 24 h Fridge  
180-200° / 18-25' Oven  
**18 cm**



60889  
**SCOOPS**  
**COOKIE CHOCOLATE**  
4 u / 2 Kg  
12x8 / 24 h Fridge  
180-200° / 18-25' Oven  
**18 cm**



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

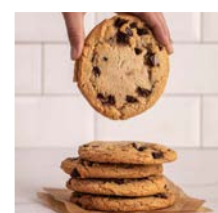
18 months frozen



THAW



BAKE



SERVE

60258  
**COOKIE PUCK**  
**SALTED CARAMEL**  
90 u / 80 g /8x12  
150-155° / 9-11' Oven  
**ø 6,5 cm**



60254  
**COOKIE PUCKS**  
**TRIPLE CHOCOLATE**  
90 u / 80 g /8x12  
150-155° / 9-11' Oven  
**ø 10,5 cm**



60257  
**COOKIE PUCK**  
**WHITE CHOC. RASPBERRY**  
90 u / 80 g /8x12  
150-155° / 9-11' Oven  
**ø 10,5 cm**



60256  
**COOKIE PUCK**  
**DOUBLE CHOCOLATE**  
90 u / 80 g /8x12  
150-155° / 9-11' Oven  
**ø 10,5 cm**



Ruth's  
Ready

Ready

## 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



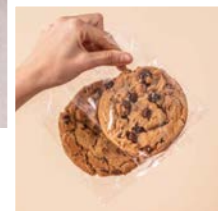
**Boxes**  
34u / box



**Shelf Life**  
18 months frozen/  
2 days room temperature



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



THAW



SERVE

## FULLY BAKED CLASSIC COOKIES

61750   
**COOKIE**  
24 u / 73 g / 8x20  
30' Thaw / **11 cm**  
Butter / Margarine  
Vegetarian



68920   
**CHOCOLATE COOKIE**  
30 u / 65 g / 22x8  
30' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



60920   
**CHOCOLATE COOKIE (**  
24 u / 73 g / 8x20  
30' Thaw / **11 cm**  
Butter / Margarine  
Vegetarian



68910   
**WHITE CHOCOLATE COOKIE**  
30 u / 65 g / 22x8  
60' Thaw / **10 cm**  
Margarine / Vegetarian



## FULLY BAKED CHEWY COOKIES

60251  
**TRIPLE CHOCOLATE COOKIE CUIT**  
34 u / 80 g / 13x13  
120' Thaw / **10,5 cm**



60252  
**DOUBLE CHOCOLATE COOKIE**  
34 u / 80 g / 13x13  
120' Thaw / **10,5 cm**



60253  
**COOKIE WHITE CHOC. RASPBERRY CUIT**  
34 u / 80 g / 13x13  
**10,5 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  
**MUFFIN TRIPLE CHOCOLATE**  
30 u / 132 g / 8x10  
120' Thaw / **8,7 cm**



60663  
**MUFFIN BLUEBERRY CRUMBLE**  
30 u / 132 g / 8x10  
120' Thaw / **8,7 cm**



60666  
**LEMON MUFFIN**  
30 u / 132 g / 8x10  
120' Thaw / **8,7 cm**




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



60777   
**VEGAN MUFFIN CHOCOLATE**  
32 u / 100 g / 8x10  
120' Thaw / **6,8 cm**  
Vegan



60776   
**VEGAN MUFFIN LEMON POPPIES**  
32 u / 100 g / 8x10  
120' Thaw / **6,8 cm**  
Vegan



## TRADITIONAL MUFFINS & DELICAKES

21430  
**YOGHURT & CRANBERRY MUFFIN**  
24 u / 82 g / 8x14  
30-45' Thaw / **8 cm**  
No Preservatives



21560  
**CHOCOLATE CHIP MUFFIN**  
24 u / 82 g / 8x14  
30-45' Thaw / **8 cm**  
No Preservatives



21570  
**MUFFIN DOUBLE CHOCOLATE**  
24 u / 82 g / 8x14  
30-45' Thaw / **8 cm**  
No Preservatives



24130  
**YOGHURT & CRANBERRY MUFFIN**  
24 u / 85 g / 8x14  
40-45' Thaw / **8 cm**  
No Preservatives



65100  
**FAIRY CAKE TULIP MUFFIN**  
24 u / 90 g / 8x14  
20-30' Thaw / **7,5 cm**  
No Preservatives



64100  
**FAIRY CAKE**  
35 u / 55 g / 8x14  
20-30' Thaw / **6,8 cm**  
No Preservatives



21500  
**APPLE & CUSTARD MINI MUFFIN**  
80u (2,2kg) / 28 g / 8x17  
25-30' Thaw / **5 cm**  
No Artificial Flavors



21490  
**DOUBLE CHOC & STRAWBERRY JAM MINI MUFFIN**  
80u (2,2kg) / 28 g / 8x17  
25-30' Thaw / **5 cm**  
No Artificial Flavors



64430  
**APPLE DELICAKE**  
24 u / 110 g / 8x14  
45' Thaw / **8,5 cm**  
Butter  
No Artificial Flavors  
No Artificial Colorants



## TÛLIPES

62840  
**RED VELVET  
TULIP MUFFIN**  
20 u / 110 g / 8x17  
35-45' Thaw  
No Preservatives



60930  
**TULIPE  
COCOA EXTREM**  
20 u / 110 g / 8x17  
35-45' Thaw / **7,2 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



60172  
**NOCILLA  
TULIP MUFFIN**  
20 u / 100 g / 8x17  
30-45' Thaw / **7,5 cm**  
No Preservatives



62150  
**CHEESECAKE  
TULIPE**  
20 u / 110 g / 8x17  
30-45' Thaw / **7,4 cm**  
Butter / No Preservatives



60770  
**CRANBERRY &  
YOGURT TULIPE**  
20 u / 110 g / 8x17  
45' Thaw / **7,5 cm**  
No Preservatives



61980  
**CARAMEL & PECAN  
TULIP MUFFIN**  
20 u / 110 g / 8x17  
30-45' Thaw / **7,3 cm**



## MINI TÛLIPES

62320  
**MINI TÛLIPES  
ASSORT.**  
46 u / 35 g / 8x14  
20-35' Thaw / **5 cm**  
No Preservatives



60180  
**MINI NOCILLA  
TULIP MUFFIN**  
46 u / 33 g / 8x14  
20-30' Thaw / **5 cm**  
No Preservatives

## BIG TÛLIPES

61500  
**DARK BIG TÛLIPE**  
12 u / 140 g / 8x17  
40-45' Thaw / **8,3 cm**  
No Preservatives



61510  
**WHITE BIG TÛLIPE**  
12 u / 140 g / 8x17  
30-60' Thaw / **8,8 cm**  
No Preservatives



## ARTISAN MUFFINS

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

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

Olive Oil / No Artificial Flavors  
No Artificial Colorants  
No Preservatives



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

Olive Oil / No Artificial Flavors  
No Artificial Colorants  
No Preservatives



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

Olive Oil / Butter  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



66680  
**BLUBERRY  
MUFFIN**  
15 u / 110 g / 8x16  
45' Thaw / **8 cm**

Olive Oil / Butter  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



# 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.

Aquesta entrada Especialidades hi ha un texte de saludables. Això s'hauria de canviar



Because being healthier every day is to enjoy an advantage.

61390

### Churros

150 u (5 boxes) / 17 g / 12x7 / 10' Thaw  
180-200° / 2' Oven / **15 cm**

5 bags of 30 units  
Vegan / Vegetarian



61405

### Mini Xuxo

40 u / 64 g / 8x15  
30' Thaw / **9,5 cm**

No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



66245

### Waffle

30 u / 120 g / 15x7 / 30-60' Thaw  
200° / 1' Oven / **12,5 cm**

Margarine / Vegetarian

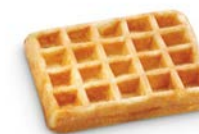


60960

### Waffle

48 u / 120 g / 11x5 / 30-60' Thaw  
200° / 1' Oven / **12,5 cm**

Margarine / Vegetarian



66246

### Mini Waffles

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



64432

### American Pancakes

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

No Artificial Flavors  
No Artificial Colorants.  
No Preservatives



60935

### Sugar Coca

6 u / 460 g / 4X9  
**51 cm**





# Saudade

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



64820  
**Pastel de Nata Go**  
 60 u / 62 g / 8x12 / 20-30' Thaw  
 180-190° / 3-5' Oven / **7,5 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



45161  
**Pastel Nata**  
 104 u / 66 g / 8x9 / 30' Thaw  
 250° / 8-10' Oven / **7,3 cm**  
 Margarine / No Artificial Flavors



40890  
**Mini Pastel de Nata**  
 100 u / 30 g / 8x17 / 20-30' Thaw  
 250° / 8-10' Oven / **5,5 cm**  
 Margarine / No Artificial Flavors  
 No Preservatives



66071  
**Brioche Croissant**  
 26 u / 85 g / 4x21  
 60-90' Thaw / **14 cm**  
 Butter / No Artificial Colorants  
 No Hydrogenated Fats



67571  
**Dark Brioche Croissant**  
 26 u / 100 g / 4x19  
 60-90' Thaw / **14 cm**  
 Butter / No Artificial Colorants  
 No Hydrogenated Fats



66092  
**Mini Brioche Croissant with Praline**  
 25 u / 40 g / 8x19  
 60-90' Thaw / **8,5 cm**



6265  
**BolaDots Beets with Cream**  
 30 u / 110 g / 4x19  
 60-90' Thaw / **8,5 cm**



6270  
**BolaDots Carob with Cream**  
 30 u / 110 g / 4x19  
 60-90' 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  
15-20' THAW / 10,8 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**31740**  
**BIG PLAIN DOTS®**  
48 U / 60 G / 4X15  
20' THAW / 10,8 CM  
NO PRESERVATIVES



**75511 GLAZED DOTS®**  
**65511 GLAZED DOTS®\***  
36/72\* U / 52 G / 8X15/4X15\*  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**65520**  
**PLAIN DOTS®**  
72 U / 44 G / 4X15  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**60590**  
**BIG DOTS® SUGAR**  
48 U / 65 G / 4X15  
15-20' THAW / 10,8 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**65760 - 15514\***  
**SUGARED DOTS®**  
36/72\* U / 49 G / 8X15  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**88741**  
**PLANT BASED SUGAR DOTS®**  
72 U / 75 G / 4X13  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61295**  
**CIAMBELLA SUCRÉ**  
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  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**23100**  
**DARK DOTS®**  
36 U / 60 G / 8X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**23090**  
**WHITE DRIZZLE DOTS®**  
36 U / 75 G / 8X15  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**53120**  
**DARK DRIZZLE DOTS®**  
36 U / 63 G / 8X15  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



# DOTS® CLASSIC

**61470**  
**BIG CLASSIC DOTS®**  
36 U / 72 G / 8X11  
20' THAW / 10 CM  
MARGARINE / NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS / NO HYDROGENATED FATS



# DOTS® DECORATED

**13084**  
**TUTTI DOTS®**  
36 U / 58 G / 8X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**67854**  
**NUTTY DOTS®**  
36 U / 64 G / 8X16  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**81538**  
**TRICOLOUR DOTS®**  
36 U / 72 G / 8X16  
30' THAW / 9,3 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**67126**  
**COOKIES DOTS®**  
36 U / 64 G / 8X14  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**24260**  
**CONFETTI DOTS®**  
36 U / 53 G / 8X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**60661**  
**PINK DOTS®**  
36 U / 60 G / 8X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64920**  
**DOTS® ON THE ROCKS**  
36 U / 88 G / 8X15  
15-20' THAW / 8,4 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**87260**  
**HALF COATED DARK DOTS®**  
72 U / 52 G / 4X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**81541**  
**STRAWBERRY DOTS®**  
36 U / 54 G / 8X14  
20' THAW / 9,3 CM



**22026**  
**SPRINKLED DOTS®**  
36 U / 55 G / 8X15  
20' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS





**64255**  
**FANCY MIX DOTS®**  
 36 U / 57 G  
 8X14 / 15-20' / 9.3 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES



**61640**  
**DOTS® MIX BOX**  
 (3BX12U) / 57 G / 8X11  
 15-20' THAW / 9.5 CM  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**80640**  
**MIX BOX DOTS®**  
 (5BX12U) / 57 G / 8X7  
 15-20' THAW / 9.5 CM  
 (5 TRAYS OF 12 U)  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



## DOTS® RAINBOW

**61135**  
**PURPLE WHITE**  
**DOTS®**  
 36 U / 57 G / 8X15  
 20' THAW / 9.5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**61175**  
**RED COOKIES**  
**DOTS®**  
 36 U / 60 G / 8X14  
 20' THAW / 9.5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**61145**  
**YELLOW FRUTTI**  
**DOTS®**  
 36 U / 56 G / 8X15  
 20' THAW / 9.5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**60675**  
**MARSHMALLOW**  
**PINK DOTS®**  
 36 U / 59 G / 8X14  
 20' THAW / 9.5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



## SQUARE DOTS®

**60115**  
**PINK SQUARE DOTS®**  
 36 U / 64 G / 8X14  
 9.3 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



# DOTS® FILLED

**61293**  
**CUSTARD**  
**SUGARED DOTS®**  
 36 U / 70 G / 8X16  
 30' THAW / 9,3 CM



**60045**  
**DOTS® COCONUT**  
**& CACAO**  
 36 U / 72,5 G / 8X15  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**68765**  
**APPLE DOTS®**  
 36 U / 74,5 G / 8X15  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**39010**  
**LEMON DOTS®**  
 36 U / 73 G / 8X15 - 8X13\*  
 30-45' - 30\*\* THAW / 9,5 CM  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**1549**  
**STRAWBERRY DOTS®**  
 36 U / 76 G / 8X16  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS  
 NO HYDROGENATED FATS



**68734**  
**SUGARED DOTS®**  
**COCOA**  
 36 U / 65 G / 8X16  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**67124**  
**PINK & WHITE DOTS®**  
 36 U / 75 G / 8X16  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**67122**  
**DOTS® COOKIES & WHITE**  
 36 U / 82 G / 8X15  
 30' THAW / 9,5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS



**61823**  
**DARK DECO FILLED L.**  
**DOTS® ORIGINAL MB RA MB**  
 36 U / 70 G / 8X16  
 20' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES



**67180**  
**DOTS® WHITE & RED**  
 36 U / 74 G / 8X15  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS  
 NO PRESERVATIVES  
 NO HYDROGENATED FATS



**64723**  
**CREAMY STRAWBERRY**  
**DOTS®**  
 36 U / 75 G / 8X16  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL COLORANTS  
 NO HYDROGENATED FATS



**67056**  
**DOTS® PISTACHIO**  
 36 U / 73 G / 8X16  
 20' THAW / 9,5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES



**81538 - 85214\***  
**TRICOLOUR DOTS®**  
**DOTS® TRICOLOUR PALM FREE\***  
 36 U / 72 G / 8X16 - 8X14\*  
 30' THAW / 9,3 CM  
 NO ARTIFICIAL FLAVORS / NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES / NO HYDROGENATED FATS



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



**60048**  
**DARK DUET DOTS®**  
 36 U / 72 G / 8X15  
 20' THAW / 9,5 CM  
 NO ARTIFICIAL FLAVORS / NO ARTIFICIAL COLORANTS  
 NO PRESERVATIVES / NO HYDROGENATED FATS



DOUBLE FILLING

**67439**  
**DOTS® CHEESECAKE**  
 36 U / 82 G / 8X15  
 30' THAW / 9,5 CM  
 NO ARTIFICIAL FLAVORS  
 NO ARTIFICIAL COLORANTS



DOUBLE FILLING



# PRIME DOTS®

**65164**  
DOTS®  
**COCOA CRUNCH**  
36 U / 85 G / 8X14  
30' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**65144 - 85218\***  
**COCONUT DOTS®**  
**DOTS® COCONUT PALM FREE\***  
36 U / 73 - 72\*G / 8X16 - 8X13\*  
20' - 30\* THAW / 9,5 - 9,3\* CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**65174 - 85216\***  
**DOTS® COCOA**  
**& HAZELNUT**  
**DOTS® HAZELNUT**  
**PALM FREE\***  
36 U / 70 G / 8X16  
30' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**65134**  
DOTS®  
**MIL K & BOMBÓN**  
36 U / 70 G / 8X16  
20' THAW. / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**60051**  
**BLUEBERRY**  
DOTS®  
36 U / 74 G / 8X14  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**62185**  
**DOTS® NOCILLA®**  
36 U / 72 G / 8X16  
30' THAW / 9,3 CM  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61455**  
**CHUPA CHUPS®**  
DOTS®  
36U / 70 G / 8X16  
30' THAW / 9,3 CM  
NO ARTIFICIAL COLORANTS



**65401**  
**DOTS® LOTUS**  
36 U / 76 G / 8X14  
30' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**62515**  
**DOTS® LION**  
36 U / 83 G / 8X14  
30' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



# BALLDOTS®

**25890**  
**SUGARED BALLDOTS®**  
36 U / 60 G / 8X11  
20-30' THAW / 9,2 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**65880**  
**BIG SUGARED BALLDOTS®**  
27 U / 78 G / 8X11  
20-30' THAW / 10,5 CM  
NO PRESERVATIVES



**35890**  
**PLAIN BALLDOTS®**  
36 U / 55 G / 8X11  
20-30' THAW / 9,2 CM  
NO PRESERVATIVES



**22110**  
**BOSTON CREAM BALLDOTS®**  
36 U / 94 G / 8X11  
45' THAW / 9,2 CM  
NO ARTIFICIAL COLORANTS  
NO HYDROGENATED FATS



**22120**  
**TRICOLOR BALLDOTS®**  
36 U / 90 G / 8X11  
45' THAW / 9,2 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61290**  
**FOREST FRUITS BALLDOTS®**  
36 U / 90 G / 8X11  
45' THAW / 9,2 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64190**  
**CUSTARD & COCOA BALLDOTS®**  
36 U / 100 G / 8X11  
60-75' THAW / 9,2 CM  
NO PRESERVATIVES



**11720**  
**STRAWBERRY JAM SUGARED BALLDOTS®**  
36 U / 85 G / 8X10  
60-75' THAW / 9,2 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**21290**  
**DARK DECO BALLDOTS®**  
36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM  
INCLUDES 24 PYROTINES  
AND 24 IDENTIFIERS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**20290**  
**CUSTARD BALLDOTS®**  
36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM  
INCLUDES 24 PYROTINES  
AND 24 IDENTIFIERS  
NO HYDROGENATED FATS



**65950**  
**NOCILLA® BALLDOTS®**  
24 U / 78 G / 8X15  
45' THAW / 9,2 CM  
INCLUDES 24 PYROTINES  
AND 24 IDENTIFIERS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**42880**  
**CUSTARD MINI BALLDOTS®**  
40 U / 40 G / 8X15  
45' THAW / 7 CM  
NO HYDROGENATED FATS



**42890**  
**DARK MINI BALLDOTS®**  
40 U / 48 G / 8X16  
20-40' THAW / 7 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**66450**  
**CARAMEL MINI BALLDOTS®**  
40 U / 51 G / 8X16  
20-40' THAW / 7 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**66380**  
**COCOA HAZELNUT MINI BALLDOTS®**  
40 U / 51 G / 8X16  
20-40' THAW / 7 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



# LONGDOTS®

**62305**  
**DARK DRIZZLE LONGDOTS®**  
24 U / 105 G / 8X15  
30' THAW / 16 CM  
NO PRESERVATIVES



**62810**  
**COCOA BIG LONGDOTS®**  
24 U / 100 G / 8X15  
20-40' THAW / 16 CM  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



**61305**  
**CREAM BIG LONGDOTS®**  
24 U / 100 G / 8X15  
20-40' THAW / 16 CM  
NO PRESERVATIVES



**20260**  
**CUSTARD LONGDOTS®**  
45 U / 55 G / 8X11  
20-40' THAW / 9,5 CM  
NO PRESERVATIVES



**20270**  
**DARK LONGDOTS®**  
45 U / 70 G / 8X11  
20-40' THAW / 9,8 CM  
NO PRESERVATIVES



## NO PALM OIL NEW DOTS® FAMILY CREATIONS

FREE OF HYDROGENATED FATS,  
WITH NO PALM OIL AND ALL THE FLAVOUR  
OF REGULAR DOTS®.



**66975**  
**CHOCOLATE BALLDOTS®**  
32 U / 98 G / 8X12  
60-90' THAW / 9 CM  
NO ARTIFICIAL COLORANTS  
NO HYDROGENATED FATS

## CRO DOTS®

**69231**  
**CRODOTS®**  
24 U / 80 G / 8X15  
20' THAW / 9,4 CM  
MARGARINE / NO ARTIFICIAL COLORANTS  
NO ARTIFICIAL FLAVORS  
NO HYDROGENATED FATS



**69241**  
**DARK CRODOTS®**  
22 U / 95 G / 8X15  
15-20' THAW / 9,5 CM  
MARGARINE / NO ARTIFICIAL COLORANTS  
NO ARTIFICIAL FLAVORS  
NO HYDROGENATED FATS



**60530**  
**MINICRODOTS® ASSORTMENT**  
54 U / 40 G / 8X11  
40' THAW / 6,8 CM  
BUTTER / NO ARTIFICIAL COLORANTS  
NO ARTIFICIAL FLAVORS  
NO HYDROGENATED FATS



## MINI DOTS®

**29880**  
**CLASSIC**  
**MINIDOTS®**  
65 U / 30 G / 8X11  
20' THAW / 7,3 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**29910**  
**DARK**  
**MINIDOTS®**  
60 U / 34 G / 8X11  
20' THAW / 7,4 CM  
NO ARTIFICIAL COLORANTS  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61432**  
**TRICOLOR**  
**BLACK & WHITE**  
**MINIDOTS®**  
60 U / 31 G / 8X10  
20' THAW / 7,4 CM



**61430**  
**ASSORTMENT OF**  
**DECORATED MINIDOTS®**  
60 U / 31 G / 8X10  
20' THAW / 7,4 CM  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



**29920**  
**WHITE DRIZZLE**  
**MINIDOTS®**  
60 U / 40 G / 8X11  
20' THAW / 7,6 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**29930**  
**DARK DRIZZLE**  
**MINIDOTS®**  
60 U / 36 G / 8X11  
15-20' THAW / 7,4 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61433**  
**MINIDOTS®**  
**PINK & WHITE**  
60 U / 31 G / 8X10  
20' THAW / 7,4 CM



**60240**  
**MINIDOTS®**  
**ASSORTMENT**  
75 U / 35 G / 8X9  
20' THAW / 7 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**66891**  
**DARK**  
**PETITDOTS®**  
80U (2KG) / 25 G / 8X16  
10-15' THAW / 5,3 CM  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**49870**  
**SUGARED**  
**MINIDOTS®**  
75 U / 26 G / 8X11  
20' THAW / 7 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**61431**  
**MINIDOTS®**  
**WHITE & COLOURS**  
60 U / 32 G / 8X10  
20' THAW / 7,4 CM  
NO ARTIFICIAL FLAVORS  
NO PRESERVATIVES



## POP DOTS®

**64210**  
**SUGARED**  
**POPDOTS®**  
100U (1,2KG) / 13 G / 8X16  
20' THAW / 4,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64220**  
**DARK**  
**POPDOTS®**  
100U (1,6KG) / 16 G / 8X16  
15-20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64230**  
**WHITE**  
**POPDOTS®**  
100U (2 KG) / 20 G / 8X16  
20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**68739**  
**SUGARED CACAO**  
**POPDOTS®**  
108 U / 18 G / 8X15  
20' THAW / 4,5 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS



**64225**  
**DARK POPDOTS®**  
**HAZELNUT**  
88U (1,58 KG) / 18 G / 8X16  
15-20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64235**  
**WHITE POPDOTS®**  
**CARAMEL**  
88U (1,94 KG) / 22 G / 8X16  
20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**64245**  
**PINK**  
**POPDOTS®**  
88U (1,85KG) / 21 G / 8X16  
20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



**84258**  
**POPDOTS®**  
**AL CACAO**  
88 U / 23 G / 8X16  
20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**84259**  
**POPDOTS®**  
**STRACIATELLA**  
88 U / 26 G / 8X16  
20' THAW / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS



**84257**  
**POPDOTS®**  
**STRAWBERRY SENSATION**  
88 U / 26 G / 8X16  
THAW 20' / 4,6 CM  
NO ARTIFICIAL FLAVORS  
NO ARTIFICIAL COLORANTS



## BEIGNETS

**84408**  
**BEIGNET**  
**CHOCOLATE HAZELNUT**  
195 U / 26 G / 8X6  
40' THAW / 4,6 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

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



25201  
**Small Hot Dog Croissant**  
 162u (6 kg) / 37 g / 8x12  
 40-60' Ferm. / 15-20' Thaw  
 180-190° / 12-14' Oven / **7,5 cm**



549  
**Mini Delights Assortment**  
 564 (9,05 kg) / 16 g / 8x9  
 20-40' Ferm. / - Thaw  
 180-190° / 12-15' Oven / **5 cm**  
 Margarine



25081  
**Ham & Cheese Croissant**  
 94 u / 103 g / 8x9  
 105-120' Ferm. / 20-30' Thaw  
 180-190° / 14-16' Oven / **12 cm**  
 Margarine



25191  
**Mixed Small Croissant**  
 182u (6 kg) / 33 g / 8x12  
 40-60' Ferm. / 15-20' Thaw  
 180-190° / 12-14' Oven / **7,5 cm**  
 Margarine



10276  
**Mini Savoury Croissant Assortment**  
 204u (6,3kg/caja) / 31 g / 8x12  
 65-75' Ferm. / - Thaw  
 180-190° / 12-15' Oven / **6,5 cm**  
 Margarine / Olive Oil

349  
**Mini Savoury Assortment**  
 665u (10 kg) / 15 g / 8x9  
 20-40' Ferm. / 12-15' Thaw  
 180-190° / 12-15' Oven / **5 cm**  
 Margarine



## For Baking

65841  
**Hot Dog Croissant Campofrio**  
 50 u / 116 g / 8x9  
 20-30' Thaw / 170-180°  
 12-16' Oven / **12,5 cm**  
 Margarine  
 No Artificial Colorants



60835  
**XL Mixed Delight**  
 44 u / 145 g / 8x9  
 20-30' Thaw / 165-175°  
 16-20' Oven / **13,2 cm**  
 Margarine  
 No Artificial Colorants



60583  
**Mixed Delight**  
 50 u / 110 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **13,5 cm**  
 Margarine  
 No Artificial Flavors



67141  
**Ham & Cheese Croissant**  
 52 u / 105 g / 8x9  
 20-30' Thaw / 160-180°  
 15-20' Oven / **12,5 cm**  
 Margarine  
 No Artificial Colorants



65656  
**Mixed Sandwich**  
 50 u / 110 g / 8x9  
 15-30' Thaw / 170-180°  
 15-20' Oven / **10,5 cm**  
 No Artificial Colorants  
 No Hydrogenated Fats



60856  
**Mixed Delight**  
 52 u / 120 g / 8x9  
 20-30' Thaw / 170-180°  
 15-20' Oven / **13 cm**  
 Margarine  
 No Artificial Colorants



69515  
**Croissant Paris with Cheese**  
 50 u / 90 g / 8x8  
 60' Thaw / 165°  
 17' Oven / **14,5 cm**  
 Butter  
 No Artificial Colorants  
 No Preservatives



26602\*  
**Mixed Mini Nibbles**



26162  
**Tuna Mini Nibbles**



26192  
**Sobrasada Mini Nibbles**



294u (5 kg) / 17 g / 8x14 - 8x16\* / 20-30' Thaw  
 180-190° / 12-14' Oven / **6 cm**  
 Margarine\* / No Preservatives

65842  
**Mini Puff Pastry Assortment**  
 441 (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 / 155 g / 8x12  
20-30' Thaw / 170-180°  
15-18' Oven / **14,5 cm**  
Margarine / No Preservatives



21680  
**Napoli Envoltini**  
55 u / 155 g / 8x12  
20-30' Thaw / 180-190°  
12-15' Oven / **14,5 cm**  
Margarine / No Preservatives  
No Artificial Flavors



63420  
**Chicken Puff Pastry**  
52 u / 144 g / 8x12  
20-30' Thaw / 170-180°  
20-25' Oven / **12 cm**  
Margarine / No Preservatives



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



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



66395  
**Pizza Calzone**  
40 u / 110 g / 8x12  
25-30' Thaw / 175-185°  
12-17' Oven / **12 cm**  
Margarine / No Preservatives



63210  
**Carbonara Pocket**  
50 u / 151 g / 8x17  
30' Thaw / 180°  
15-20' Oven / **17,5 cm**  
Margarine / No Preservatives



81872  
**Cheese & Frankfur Puff Pastry**  
60 u / 100 g / 8x12  
30' Thaw / 180°  
18' Oven / **9,5 cm**  
Margarine / No Preservatives



67048  
**Square Caprese**  
48 u / 156 g / 8x9  
10' Thaw / 175°  
12-15' Oven / **12x12 cm**  
No Artificial Flavors  
No Artificial Colorants



44932  
**Cheese and Spinach Midi Square**  
50 u / 75 g / 8x14  
10-20' Thaw / 180°  
12-14' Oven / **9x9 cm**  
No Artificial Flavors  
No Artificial Colorants



67980  
**Cheese Stick**  
40 u / 84 g / 8x17  
180° / 15' Oven  
**26,5 cm**  
Butter  
No Preservatives



63970   
**Cheese Borek**  
60 u / 100 g / 11x8  
180° / 25-30' Oven  
**17,6 cm**  
Vegetarian



64070  
**Mini Savoury Puff Pastry Assortment**  
300u (7,5 kg) / 25 g / 8x9  
20-30' Thaw / 180-190°  
12-15' Oven / **5 cm**  
Margarine



62045  
**Chicken Pocket**  
50 u / 105 g / 8x17  
30-45' Thaw / 170-180°  
10-12' Oven / **12,5 cm**



69650  
**Cheese & Bacon Mini Puff Pastry**  
65 u (2,6 kg) / 55 g / 8x17  
30-40' Thaw / 170-180°  
12-17' Oven / **7 cm**  
Margarine



61410  
**Mixed Puff Pastry**  
65 u (2,6 kg) / 40 g / 8x17  
20-30' Thaw / 180-190°  
12-15' Oven / **7 cm**  
Margarine / No Preservatives



**Kentes**

67170  
**Bacon & Cheese Triangle**  
15500  
**Triangle Ham & Cheese**  
68930  
**Spinach & Bechamel Triangle\***  
38 u / 150 g / 9x9  
30' Thaw. / 180-200 °  
15-20' Oven / **15 cm**  
Margarine  
\*Olive Oil / Vegetarian / Margarine







## Danish Pastry For Baking

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



64980  
**Vegetable  
Lattice**  
56 u / 110 g / 8x12  
20-30' Thaw / 180°  
15-18' Oven / **9,5 cm**  
Margarine / No Preservatives



40297  
**Cheese Bretzel**  
40298  
**Mediterranean Bretzel**  
32 u / 143 g / 8 x12  
15-30' Thaw / 175°  
13-16' Oven / **14 cm**  
No Artificial Flavors  
No Artificial Colorants



24960  
**Spinach Mini Lattice**  
24970  
**Sobrasada Mini Lattice**  
24980  
**Mixed Mini Lattice**  
100u (2,5 kg) / 25 g / 8x16/ 15-20' Thaw  
180-190°/ 12-15' / **5cm**  
Margarine / No Preservatives



## Quiches For Baking

60270  
**Mixed Quiche**  
18 u / 163 g / 8x17  
60-90' Thaw / 200°  
5-7' Oven / **10,9 cm**  
Margarine



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



60250  
**Asparagus & Cured  
Ham Quiche**  
18 u / 168 g / 8x17  
60-90' Thaw / 200°  
5-7' Oven / **10,9 cm**  
Margarine / Olive Oil  
No Artificial Flavors



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



o f o r n o  
t r a d i c i o n a l

## 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.

#### 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 1959

62572

### 1959 Beef Stew Empanada

5 u / 1800 g / 6x15 / 180-200°  
40' Thaw / 35-40' Oven / 59 cm



62570

### 1959 Tuna Empanada

5 u / 1800 g / 6x15 / 180-200°  
40' Thaw / 35-40' Oven / 59 cm



62571

### 1959 Roast Chicken Empanada

5 u / 1800 g / 6x15 / 180-200°  
40' Thaw / 35-40' Oven / 55 cm



Empanadas  
**Traditional**

o f o r n o  
tradicional



65986  
**Tuna 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  
**Traditional Tuna Pie** O Forno Tradicional  
6 u / 1100 g / 17x6 / 180-200°  
40-45' Oven / **27 cm**



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



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



**700g / 19 cm**  
62195  
**Tuna Empanada** O Forno Tradicional  
67253  
**Meat Empanada** O Forno Tradicional



61775  
**Tuna Empanada**  
72 u / 140 g / 8x9 / 20-30' Thaw / 180-200°  
15-20' Oven / **19 cm**  
Olive Oil / No Preservatives

Empanadas  
**Classic**

o f o r n o  
tradicional



**500g / 23 cm**

62543  
**Chicken Carbonara Empanada**  
10 u / 500 g / 12x6 / 180-200°  
40-45' Oven / **23 cm**

Empanadas  
**Premium**



**600g / 23 cm**

67589  
**Tuna Empanada da Ribeira**  
6 u / 600 g / 12x10  
180° / 35-40' Oven / **23 cm**  
Margarine / No Artificial Colorants

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.



# Empanadillas

65982 **Baked Tuna Empanadilla** O Forno Tradicional  
 65984 **Baked Chicken Empanadilla** O Forno Tradicional  
 57 u / 115 g / 8x9 / 150-180 / **20 cm**



65978 **Tunna Empanadilla** O Forno Tradicional  
 65979 **Meat Empanadilla** O Forno Tradicional  
 65981 **Chicken Empanadilla** O Forno Tradicional  
 70 u / 140 g / 7x6 / 180-200° / 35-40' Oven / **21 cm**



61048 **Tunna Empanadilla** O Forno Tradicional  
 50 u / 200 g / 9x9 / 180-200° / 35-40' Oven / **17 cm**



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



# Empanadas International

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



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



32102 **Kebad Empanadilla**  
 44 u / 100 g / 10x11  
 180-200° / 25-30' Oven / **15 cm**  
 Olive Oil



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



# Empanadas Argentinian

Classic Dough

63010 **Argentinean Meat Empanada**  
 24 u / 105 g / 8x17 / 30' Thaw  
 180° / 5' Oven / **12 cm**



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



32126 **Criolla Empanadilla**  
 59 u / 100 g / 10x11 / 180-200°  
 25-30' Oven / **10 cm**  
 Olive Oil



Porteña Dough  
 Made with Margarine and Lard

67869 **Spicy Beef Empanadilla Porteña**  
 25 u / 85 g / 8x17 / 120-180' Thaw  
 180° / 1-2' Oven / **11 cm**  
 Margarine  
 No Artificial Colorants



67889 **Shredded Beef Empanadilla Porteña**  
 25 u / 85 g / 8x17 / 120-180' Thaw  
 180° / 1-2' Oven / **11 cm**  
 Margarine  
 No Artificial Colorants



# Empanadillas Origen

61059 **Soft Beef Empanadilla**  
 40 u / 100 g / 8x17 / 220°  
 12-15' Oven / **7,5 cm**



61055 **Onion & Cheese Empanadilla**  
 40 u / 100 g / 8x17 / 220°  
 12-15' Oven / **7,5 cm**



61057 **Ham & Cheese Empanadilla**  
 40 u / 100 g / 8x17 / 220°  
 12-15' Oven / **7,5 cm**



61056 **Humita Empanadilla**  
 40 u / 100 g / 8x17 / 220°  
 12-15' Oven / **7,5 cm**



61058 **Chicken Empanadilla**  
 40 u / 100 g / 8x17 / 220°  
 12-15' Oven / **7,5 cm**



# Revolution Yummies

66116 **Green Yummies**



66405 **Caprese Yummies**



66105 **Yellow Yummies**



66205 **Red Yummies**



25 u / 85 g / 120-180' Thaw  
 180° Oven / 1-2' / **12 cm**  
 No Artificial Flavors  
 No Artificial Colorants

# Vegan Yummies

67515 **Vegan Caprese Style Empanada**  
 24 u / 90 g / 8x18 / 220°  
 10-12' Oven / **12 cm**



65510 **Vegan Burger Empanada**  
 24 u / 85 g / 8x18 / 220°  
 10-12' Oven / **12 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 / **58 cm**  
 No Preservatives



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



00720  
**Pizza Sheet**  
 12 u / 1000 g / 4x15  
 90-100' Ferm. / 210-220°  
 12-15' Oven / **58 cm**  
 No Preservatives



64975  
**Rustic Pizza Base**  
 9 u / 370 g / 6x7  
 30-40' Thaw / 190-210°  
 5' Oven / **24,5 cm**  
 Vegetarian / Vegan



Bases, Blocks and Sheets

## Hojaldre

25460  
**Puff Pastry Sheet**  
 16 u / 800 g / 4x15  
 15-20' Thaw / 180-190° /  
 10-15' Oven / **53,5 cm**  
 Margarine / No Preservatives



63070  
**Butter Puff Pastry Sheet**  
 15 u / 1000 g / 4x15  
 20-30' Thaw / 180-190°  
 18-20' Oven / **58 cm**  
 Butter / No Preservatives



660  
**Special Puff Pastry Sheet**  
 15 u / 1000 g / 4x15  
 20-30' Thaw / 180-190°  
 18-20' Oven / **58 cm**  
 Margarine / No Preservatives



26810  
**Puff Pastry Sheet**  
 16 u / 800 g / 4x15  
 15-20' Thaw / 170-190°  
**58,5 cm**  
 Margarine / No Preservatives



Bases, Blocks and Sheets

## Croissant

44600  
**Croissant Sheet**  
 8 u / 1500 g / 4x15  
 15-20' Thaw / 105-120' Ferm.  
 180-190° / 14-16' Oven / **56,5 cm**  
 Margarine / No Preservatives



65150  
**Croissant Dough**  
 100 u / 72 g / 8x8  
 15-20' Thaw / 105-120' Ferm.  
 180-190° / 14-16' Oven / **15,5 cm**  
 No Preservatives



Bases, Blocks and Sheets

## Biscuit Gateau

65670   
**Biscuit Gateau**  
 15 u / 190 g / 8x11  
 15' Thaw / **57 cm**  
 Vegetarians



7520  
**Cake Sheet**  
 120 u / 10 g / 8x17  
 30' Thaw / 180°  
 8-10' Oven / **5,5 cm**  
 Margarine / No Preservatives



Dough

## Muffins

26130  
**Chocolate Chips Muffin Dough in Piping Bag**  
 6kg (6u) / 1000 g / 8x14 / 120-180' Thaw  
 165-175° / 18-20' Oven / **52 cm**  
 It depends on the size and dosage of the dough  
 No Preservatives



25270  
**Muffins Dough in Piping Bag**  
 12kg (8u) / 1500 g / 6x10 / 120-180' Thaw  
 165-175° / 18-20' Oven / **52 cm**  
 It depends on the size and dosage of the dough  
 No Artificial Flavors / No Preservatives



66100  
**Whole Wheat Muffin Dough in Piping Bag**  
 6kg (6u) / 1000 g / 8x14 / 120-180' Thaw  
 165-175° / 18-20' Oven / **52 cm**  
 It depends on the size and dosage of the dough  
 No Artificial Flavors / No Preservatives



Dough

## Waffle

66140  
**Waffle Dough in Piping Bag**  
 6 u / 1500 g / 6x10 / 120-180' Thaw / **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' Oven / **20 cm**  
 Olive Oil / Vegan / Vegetarian




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




61021   
**Rustic Gluten Free Half Round**  
 18 u / 85 g / 8x12 / 30' Thaw  
 180° / 8-12' Oven / **22 cm**



61022   
**Gluten Free Rustic Flea**  
 30 u / 50 g / 8x12 / 30' Thaw  
 180° / 8-12' Oven / **10 cm**



67990   
**Gluten Free Burger**  
 20 u / 80 g / 8x10 / 30' Thaw  
 180° / 8-12' Oven / **9,5 cm**  
 Sourdough / Vegetarian




61955   
**Gluten Free Rustic Burger Bun**  
 20 u / 85 g / 8x10  
 30' Thaw / **10 cm**  
 Sourdough / Vegetarian



68551   
**Gluten Free White Bread**  
 6 u / 300 g / 8x12  
 30' Thaw / **16,5 cm**



60955   
**Gluten-Free Cereal Loaf**  
 6 u / 300 g / 8x10  
 30' Thaw / **22 cm**  
 Vegetarian



# Best Gluten Free




## Pastries Gluten Free

All Gluten Free Pastries are packed.

62501   
**Gluten Free Muffin**  
 25p x 2u / 37,5 g / 8x12  
 30' Thaw / **7,1 cm**  
 Vegetarian



62776   
**Gluten Free Croissant**  
 50 u / 30 g / 8x12  
 30' Thaw / **8,5 cm**



62771   
**Gluten Free  
Chocolate Muffin**  
 20 u / 85 g / 12x11  
 30' Thaw / **9 cm**




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



63261   
**Gluten Free  
Cheese Sticks**  
 48 u / 10,5 g / 8x6  
 30-40' Thaw  
 No Artificial Colorants  
 No Artificial Flavors




64085   
**Gluten Free Pain au Chocolat**  
 48 u / 60 g / 8x9 / 60' Thaw  
 180° / 1-2' Oven / **7,2 cm**



64081   
**Gluten Free Butter Croissant**  
 48 u / 45 g / 8x9 / 60' Thaw  
 180° / 1-2' Oven / **11 cm**



64082   
**Gluten Free Pain aux Raisins**  
 60 u / 65 g / 8x9 / 30-45' Thaw  
 180° / 2-3' Oven / **7,5 cm**



## Cakes Gluten Free

66285   
**Free Gluten Brownie  
(Precut)**  
 2 u / 1.050 g / 12x14  
 360' Thaw / **28 cm**  
 Butter / Vegetarian





# 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  
120-180' Thaw / **53,5 cm**  
Vegetarian



37585  
**Cheesecake  
Frambuesa (Pre-cut)**  
1 u / 1,65 kg / 12x14  
1440' Thaw / **22,5 cm**  
Butter / Vegetarian



62254  
**Red Fruit Cake**  
6 u / 810 g / 12x9  
180' Thaw / **18 cm**  
No Artificial Colorants  
No Artificial Flavors



69680   
**Cheese&Raspberry  
Cake**  
2 u / 1,5g / 8x11  
240-300' Thaw / **24 cm**  
Vegetarian



37588  
**Apple Vegan  
Cake (Pre-cut)**  
1 u / 1,75 kg / 12x14  
540' Thaw / **25 cm**  
Margarine / Vegetarian



62236  
**Lemon Cake**  
6 u / 550 g / 12x9  
120' Thaw / **18 cm**  
No Artificial Colorants  
No Artificial Flavors




63191  
**Almond Tart**  
4 u / 600 g / 4x14  
60-120' Thaw / **25 cm**  
Margarine / Vegetarian



69860   
**Chocolate Cake**  
2 u / 1 kg / 8x14  
90' Thaw / **28 cm**  
Vegetarian




69670   
**Baviera Cake**  
2 u / 900 g / 8x14  
240' Thaw / **26 cm**  
Vegetarian



63840   
**Apple Tart (Pre-cut)**  
4 u / 1,45 kg / 14x6  
720' Thaw / **24 cm**  
No Artificial Flavors  
No Preservatives/ Vegetarian



69690   
**Cheese & Strawberry  
Cake (Pre-cut)**  
2 u / 1,45 kg / 8x11  
720' Thaw / **24 cm**  
Vegetarian





69440   
**Sacher Tart**  
 (Pre-cut)  
 2 u / 1 kg / 8x11  
 720' Thaw / **24 cm**  
 Vegetarian



69460   
**Sacher Tart**  
 2 u / 1 kg / 8x11  
 720' Thaw / **24 cm**  
 Vegetarian



95200  
**Vienna Sacher Tart**  
 (Pre-cut)  
 1 u / 1,5 kg / 12x14  
 180-240' Thaw / **24 cm**  
 Vegetarian



37552  
**Chocolate Cake**  
 (Pre-cut)  
 1 u / 2 kg / 12x14  
 480' Thaw / **24 cm**  
 Vegetarian



69742  
**American Dark Cake**  
 (Pre-cut)  
 1 u / 1,20 kg / 12x18  
 1440' Thaw / **24 cm**  
 No Artificial Colorants



68752  
**American Carrot Cake**  
 (Pre-cut)  
 1 u / 1,54 kg / 6x7  
 1440' Thaw / **24 cm**  
 No Artificial Colorants



62225  
**Nocilla® Cake**  
 (Pre-cut)  
 1 u / 1,45 kg / 12x14  
 120-180' Thaw / **24 cm**

## Precut Gateaux

66254  
**Cream & Strawberry Gateau**  
 (Oven21)  
 21 u / 1Kg / 6x18  
 360-420' Thaw / **8,5x4,5 cm**



66274  
**Black Forest Gateau**  
 (Oven21)  
 21 u / 8,5 g / 6x18  
 240-300' Thaw / **8,5 cm**



66284  
**Tiramisu Gateau**  
 (Oven21)  
 21 u / 8,3 g / 6x18  
 240-300' Thaw / **8,5 cm**



66264  
**Truffle & Cream Gateau**  
 (Oven21)  
 21 u / 7,8 g / 6x18  
 240-300' Thaw / **8,5 cm**



66254  
**Cocoa/Cream Gateau**  
 (Oven21)  
 21 u / 109 g / 6x18  
 120-180' Thaw / **8,5x4,5 cm**



66253  
**Cake Lotus**  
 (Oven21)  
 21 u / 2 kg / 6x8  
 120-180' Thaw / **4,6-8,5 cm**



# Albert Adrià

## Lykke



Albert Adrià



61584  
**Cheesecake AA**  
1 u / 1,1 Kg / 15X26  
720' Thaw / 20 cm



67455  
**Milk Chocolate Cheesecake AA**  
1 u / 1,1 Kg / 15X26  
720' Thaw / 20 cm



61584 Cheesecake AA  
1 u / 1,100 kg / 15x26 / 720' Thaw / 20 cm  
65124 Cheesecake  
2 u / 1,1 Kg / 7x18 / 720' Thaw / 20 cm



64142 Cheesecake AA  
8 u / 330 g / 6x15 / 720' Thaw / 12,5 cm



67583  
**Lemon Plumcake AA**  
5 u / 415 g / 7x18 / 180' Thaw / 21,5 cm  
No Artificial Flavors  
No Preservatives / No Artificial Colorants



## Sponges

66440  
**Apple & Cinnamon Cake**  
1 u / 1,7 Kg / 6x18  
180' Thaw / 56x27 cm  
Vegetarian



66270  
**Carrot Sponge Cake**  
1 u / 1,8 Kg / 6x18  
180' Thaw / 55x26 cm  
Vegetarian



66170  
**Cocoa Sponge**  
1 u / 1,7 Kg / 6x18  
180' Thaw / 55x26 cm  
Vegetarian



## Plum Cakes

67115  
**Carrot Pound cake**  
4 u / 630 g / 7x24  
180' Thaw Ambient T. / 21x10 cm  
No Preservatives  
No Artificial Colorants



67116  
**Butter Pound Cake**  
4 u / 485 g / 7x24  
180' Thaw Ambient T. / 21x10 cm  
No Preservatives  
No Artificial Colorants



# Gateaux

16310  
**Gateau Strawberry & Cheese**

1 u / 1,95 Kg / 6x18  
300-360' Thaw / **53,5x27cm**  
Vegetarian



16322  
**Yoghurt & Red Fruits Tart**

1 u / 2,05 Kg / 6x18  
240-300' Thaw / **53,5x27 cm**  
Vegetarian



67303  
**Square Tiramisu Gateau**

4 u / 390 g / 6x18  
120-180' Thaw / **16x12,5 cm**  
Vegetarian



67304  
**Square Selva Negra Gateau**

4 u / 405 g / 6x18  
120-180' Thaw / **16x12,5 cm**  
Vegetarian



63400  
**Triple Chocolate Gateau**

1 u / 1,8 Kg / 6x18  
180' Thaw / **53,5x27,5 cm**  
Vegetarian



16304  
**Black Forrest Gateau**

1 u / 1,9 Kg / 6x18  
240-300' Thaw / **53,5x27 cm**  
Vegetarian



67520  
**Square Cream & Strawberry**

4 u / 485 g / 6x18  
120-180' Thaw / **16x12,5 cm**  
Vegetarian



17319  
**Square Cheese & Strawberry**

4 u / 410 g / 6x18  
120-180' Thaw / **16x12,5 cm**  
Vegetarian



16312  
**Lemon Gateau**

1 u / 2,21 Kg / 6x21  
360-420' Thaw / **53,5 cm**



16305  
**Tiramisu Gateau**

1 u / 1,8 Kg / 6x18  
300-360' Thaw / **53,5x27cm**  
Vegetarian



69852  
**San Marcos Cake**

4 u / 450 g / 6x18  
120-180' Thaw / **16x15 cm**  
Vegetarian



18000  
**Almond Gateau**

1 u / 1,28 Kg / 6x18  
120-180' Thaw / **56x27 cm**  
Margarine / Vegetarian



16300  
**Truffle & Cream Gateau**

1 u / 1,8 Kg / 6x18  
240-300' Thaw / **53,5x27 cm**  
Vegetarian

61250  
**Brownie Traybake**

48 u / 85 g / 9x18  
180° / 3-5' Oven  
45' Thaw / **11,8x4,2 cm**  
Butter / Vegetarian



61731  
**Brownie Pre-cut**

20 u / 2,30 Kg / 6x21  
240' Thaw / **24x27,5 cm**



## Sweet Jars

60364  
**Cheesecake Jar**  
12 u / 100 g / 12x26  
720' Thaw 12 h refrigerator -  
1 h room temperature  
**7 cm**  
No Artificial Flavors



60366  
**Cocoa Cookie Sweet Jar**  
12 u / 95 g / 12x26  
720' Thaw 12 h refrigerator -  
1 h room temperature  
**7 cm**  
No Artificial Colorants



## Mochis

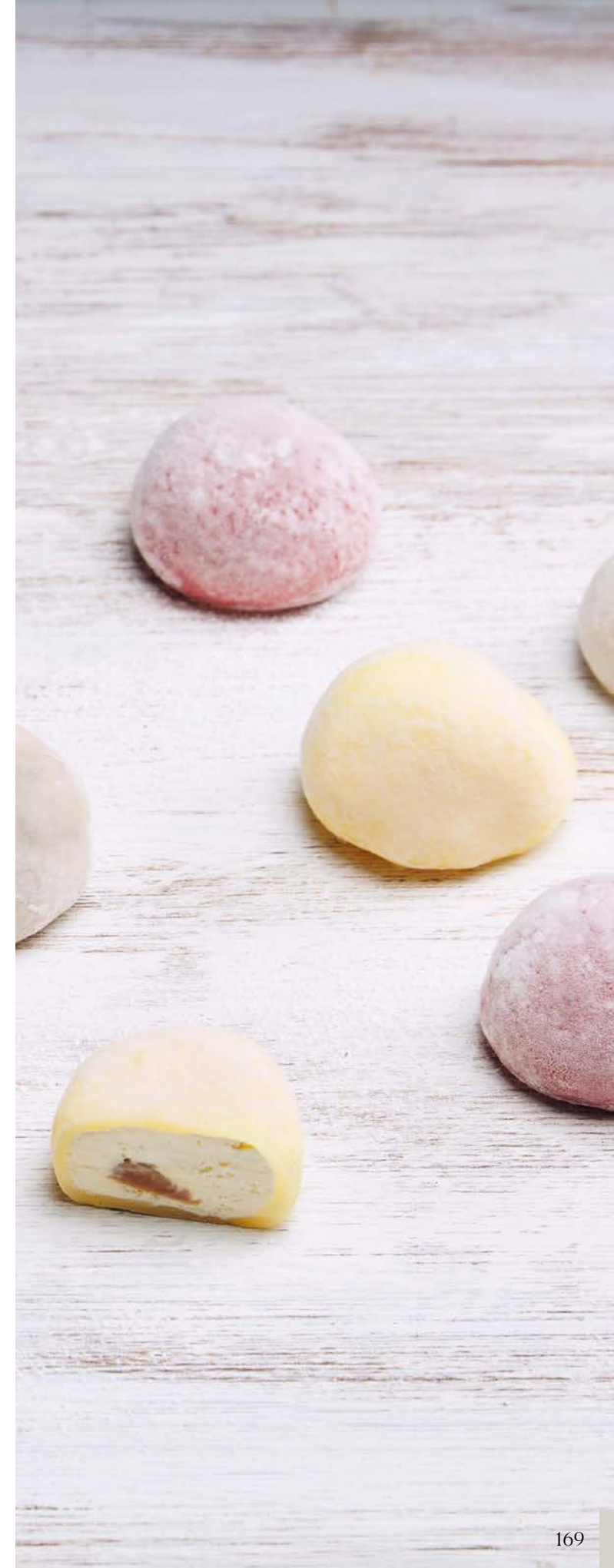
63462  
**Cheesecake & Raspberry Mochi**  
40 u / 46 g / 6x16  
300-360' Thaw / **4,5 cm**




63463  
**Passion Fruit & Caramel Mochi**  
40 u / 34 g / 6x16  
180-240' Thaw / **4,5 cm**



63464  
**Truffle & Praline Mochi**  
40 u / 34 g / 6x16  
180-240' Thaw / **4,5 cm**



# Pastries

62200   
**Petits Ovens Assortment**  
 154 u / 21 g / 6x15 / 360-480' Thaw / **5,2 cm**  
 Vegetarian



39120   
**Assortment Mini Cakes**  
 2 u / 275 g / 12x18 / 30' Thaw  
 Butter / Margarine / Vegetarian



69522  
**Midi Lykke Plait**  
 24u / 150g / 8x8 / 90' Thaw / **17 cm**  
 Butter / No Artificial Colorants



61782   
**Mini Puff Pastry Assortment**  
 4 u / 609 g / 8x7 / 300' Thaw / **58,8cm**  
 (1 tray)



61512   
**Classic Macarons**  
 144 u / 462 g / 8x14 / 240' Thaw / **2,95 cm**  
 Butter / Vegetarian



63520   
**Assortment Salad Canape**  
 68 u / 11,5 g / 6x33 / 180-480' Thaw / **3,5 cm**  
 Butter / Margarine



62950   
**Cocoa Crêpe**  
 28 u / 80 g / 15x17  
 1h Thaw / 180' Ferm.  
 3-4' Oven / **20 cm**  
 Butter / Vegetarian



64290  
**Chocolate Fondant**  
 24 u / 85 g / 8x14  
**6,5 cm**  
 No Preservatives



63024  
**Large Cream Caramel Roll**  
 5 u / 400 g / 7x24  
 90-120' Thaw / **16 - 8 cm**



63734  
**Sacher Mini Cake Roll**  
 12 u / 110 g / 6x18  
 45-60' Thaw / **11 cm**



61585  
**Mini Cheesecake**  
 24 u / 100 g / 6x18  
 60-120' Thaw / **8,2 cm**  
 No Artificial Flavors  
 No Preservatives / No Artificial Colorants



39151  
**Coulant Chocolate**  
 24 u / 90 g / 16x15  
 12-15' Thaw / 200° / **3,7 cm**  
 Butter / Vegetarian



63022 - 63021 (Pre-cut)  
**Large Dark C  
runch Roll**  
 5-30 u / 400 g / 7x24  
 90-120' Thaw / **16 cm**



67310   
**Mini Tiramisu**  
 10 u / 110 g / 10x22  
 60-120' Thaw / **11 cm**  
 Vegetarian



84300  
**Round Apple Tart**  
 25 u / 90 g / 8x17  
 30' Thaw / 180°  
 30' Oven / **11,5 cm**  
 Butter / No Preservatives




1018   
**Raspberry Tartlet**  
 30 u / 110 g / 6x11  
 240' Thaw / **25,6 cm**  
 Butter / Vegetarian




1021   
**Chocolate Tartet**  
 40 u / 80 g / 6x11  
 240' Thaw / **25,6 cm**  
 Butter



1019   
**Lemon Tartlet**  
 40 u / 80 g / 6x11  
 240' Thaw / **25,6 cm**



64553   
**Blini**  
 400 u / 10 g / 9x7  
 240' Thaw / 140° / 5' Oven  
**6 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 / 1050 g / 6x18  
30' Thaw / **8 cm**  
Vegetarian



65681  
**Red Heart  
Cookie**

30 u / 47 g / 11x14  
45' Thaw / **9,7 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



62686  
**Dots  
Pink Heart**

36 u / 85 g / 8x15  
30' Thaw / **9,4 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



62687  
**Dots  
Pink Heart**  
36 u / 85 g / 6x6  
90' Thaw



68631  
**Strawberry  
& Cheese Heart**

1 u / 180 g / 6x18  
25-30' Thaw. / **15 cm**  
No Artificial Colorants



81635  
**Yolk Hearts  
and Cream Cocoa**

8u / 75 g / 9x12  
30' Thaw / **8 cm**  
Vegetarian



600170029  
**Red Velvet  
Cookie**

30 u / 80 g / 15x13  
120' Thaw / **10,5 cm**



## Christmas

67154  
**Christmas Tree  
Cookies**

30 u / 47 g / 11x14  
30' Thaw / **9,4 cm**  
Butter  
No Artificial Flavors  
No Preservatives



84315  
**Christmas  
PopDots**

264 u / 22 g / 8x6  
20' Thaw / **4,6 cm**



67537  
**Christmas Tree  
Cake**

1 u / 90 g / 6x18  
30' Thaw / **15 cm**  
No Artificial Colorants



63855  
**Christmas Dots**

36u / 62 g  
8x14 / 120' Thaw  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



63856  
**Christmas Dots**

36x2 u / 124 g  
6x6 / 120' Thaw  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



## Easter

61253  
**Easter Dots**  
36 u / 71 g / 8x15  
30' Thaw / **9,5 cm**



84322  
**Easter PopDots**  
264 u / 22 g / 8x6  
40' Thaw / **4,6 cm**



40480  
**Buñuelos  
de Viento Listos**  
136 u (1,5 kg) / 11 g / 8x15  
20-30' Thaw / **4,2 cm**



891   
**Buñuelos  
de Viento**  
500 u (5 kg) / 12 g  
8x17 / 30' Thaw  
175° / 5' Oven / **3,2 cm**  
Vegetarian



## Halloween

84353  
**PopDots Halloween**  
264 u / 24 g / 8x16  
30-40' Thaw / **4,6 cm**



80252  
**Halloween Cookie**  
45 u / 76 g / 8x12 / 120' Thaw



600292012   
**Halloween Muffin**  
24 u / 90 g / 8x10 / 120' Thaw



62755  
**Dots Halloween**  
36 u / 74 g / 8x15  
25-30' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



63231  
**Dots Halloween**  
36p x 2u / 74 g / 6x6  
60' Thaw / **9 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



## Summer

64157  
**Summer Dots**  
36u / 75g / 8x16  
30' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



64156  
**Summer Dots**  
36x2u / 75g / 8x6  
90' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives





## For Proofing

68040  
**Tortel con Fruta y Mazapán 330g**  
 Includes crown, figure, card and bean  
 16 u / 331 g / 8x9  
 30' Thaw / 60-90' Ferm. / 170-180°  
 10-12' Oven / **14 cm**  
 Margarine



68060  
**Tortel con Fruta y Mazapán 920 g**  
 Includes crown, figure, card and bean  
 6 u / 941 g / 8x9 / 90-105' Ferm. /  
 30' Thaw 30' Thaw / 170-180°  
 14-16' Oven / **58 cm**  
 Margarine



40870  
**Roscón Mini**  
 48 u / 110 g / 8x9  
 175-185° / 12-14' Oven / **9 cm**



00881  
**Roscón Pequeño 250 gr**  
 Includes crown and figure  
 26 u / 256 g / 8x9  
 175-185° / 13-15' Oven / **14 cm**



68050  
**Tortel con Fruta y Mazapán 600g**  
 Includes crown, figure, card and bean  
 10 u / 612 g / 8x9  
 30' Thaw / 75-90' Ferm. / 170-180°  
 12-14' Oven / **20 cm**  
 Margarine



886  
**Tortel con Fruta y Mazapán 500g**  
 Includes crown, figure, card and bean  
 15 u / 512 g / 8x9 / 110-130' Ferm.  
 170-180° / 15-17' Oven / **19 cm**  
 Margarine



68025  
**Roscón Mediano 500 gr**  
 Includes crown and figure  
 10 u / 517 g / 8x12 / 30' Thaw  
 170° / 15-17' Oven / **19 cm**



68020  
**Tortel con Fruta sin Mazapán 600g**  
 Includes crown, figure, card and bean  
 10 u / 617 g / 8x9  
 30' Thaw / 75-90' Ferm. / 170-180°  
 12-14' Oven / **20 cm**  
 Margarine



### Thaw and Serve

40885  
**Tortel Mediano Listo**  
 Includes box, crown, figure, card and bean  
 6 u / 550 g / 4x6  
 120' Thaw / **26 cm**  
 Margarine



40885  
**Roscón Grande 1 kg**  
 Includes crown and figure  
 6 u / 1 kg / 8x9  
 170-180° / 18-20' Oven / **56 cm**



## Thaw and Serve

68450  
**Roscón Pequeño Listo**  
 Includes crown and figure  
 15 u / 285 g / 6x6  
 60-90' Thaw / **19 cm**  
 Butter



68231  
**Roscón Mediano Listo**  
 Includes box, crown, figure and card  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



68241  
**Roscón con Nata Listo**  
 Includes box, crown, figure and card  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



68270  
**Roscón con Trufa Listo**  
 Includes box, crown, figure and card  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



68770  
**Roscón Crema Listo**  
 Includes box, crown, figure and card  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



68272  
**Roscón con Trufa Listo**  
 Includes crown, figure, card and bean  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



68244  
**Roscón con Nata Listo**  
 Includes crown, figure, card and bean  
 6 u / 1 Kg / 4x6  
 60-90' Thaw / **27 cm**  
 Butter



69050  
**Roscón Pequeño con Nata Listo**  
 Includes box, crown, figure and card  
 6 u / 544 g / 5x6  
 60-90' Thaw / **19 cm**  
 Butter





Brioche San Juan's Cake  
**For Proofing**

24500  
**Coca de Brioche  
 sin Fruta 250g**  
 30 u / 250 g / 8x7  
 90-120' Ferm. / 175-185°  
 12-16' Oven / **27 cm**  
 No Artificial Flavors  
 No Preservatives



24450  
**Coca de Brioche  
 sin Fruta 500g**  
 20 u / 500 g / 8x7  
 90-120' Ferm. / 175-185°  
 15-20' Oven / **37 cm**  
 No Artificial Flavors  
 No Preservatives



24400  
**Coca de Brioche  
 sin Fruta 1 kg**  
 10 u / 950 g / 4x9  
 90-120' Ferm. / 175-185°  
 15-20' Oven / **45 cm**  
 No Artificial Flavors  
 No Preservatives



24350  
**Coca de Brioche  
 con Fruta 280g**  
 30 u / 282 g / 8x5  
 90-120' Ferm. / 175-185°  
 12-16' Oven / **28 cm**  
 No Artificial Flavors



24300  
**Coca de Brioche  
 con Fruta 500g**  
 20 u / 521 g / 8x5  
 90-120' Ferm. / 175-185°  
 15-20' Oven / **37 cm**  
 No Artificial Flavors



24250  
**Coca de Brioche  
 con Fruta 1 kg**  
 10 u / 1 kg / 4x9  
 90-120' Ferm. / 175-185°  
 15-20' Oven / **45 cm**  
 No Artificial Flavors



Brioche San Juan's Cake  
**Thaw and Serve**

90080  
**Coca de Fruta  
 Mediana Lista**  
 Includes Cake Holder and card  
 10 u / 600 g / 4x7  
 30-40' Thaw / **41 cm**



90050  
**Coca de Fruta  
 Grande Lista**  
 Includes Cake Holder  
 5 u / 1 kg / 4x7  
 30-40' Thaw / **46 cm**



60002  
**Coca 2 Cacaos  
 Mediana Lista**  
 Includes Cake Holder  
 10 u - 6 u / 620g / 4x7  
 30-40' Thaw / **41 cm**  
 No Artificial Colorants  
 No Hydrogenated Fats



90071  
**Coca Fruta  
 Mediana Lista**  
 Individual box. Includes card  
 6 u / 600 g / 6x6  
 30-40' Thaw / **41 cm**



90140  
**Coca Crema  
 670gr Lista**  
 Includes card  
 10 u / 670 g / 4x7  
 30-40' Thaw / **41 cm**  
 Margarine



90310  
**Coca de Crema  
 Grande Lista**  
 Includes Cake Holder  
 5 u / 1,4 kg / 4x7  
 30-40' Thaw / **46 cm**  
 Margarine



90060  
**Coca de Fruta  
 Grande Lista**  
 Individual box. Includes card  
 4 u / 1,4 kg / 6x7  
 30-40' Thaw / **46 cm**



90041  
**Coca Crema  
 Mediana Lista**  
 Individual box. Includes card  
 6 u / 670 g / 6x6  
 30-40' Thaw / **41 cm**  
 Margarine



90010  
**Coca Cacao  
 Mediana Lista**  
 Includes card  
 10 u / 650 g / 4x7  
 30-40' Thaw / **41 cm**  
 No Preservatives



90320  
**Coca de Crema  
 1,4 Kg Lista**  
 Individual box. Includes card  
 4 u / 1,4 kg / 4x7  
 30-40' Thaw / **47 cm**  
 Margarine



90021  
**Coca Cacao  
 Mediana Lista**  
 Individual box. Includes card  
 6 u / 650 g / 6x6  
 30-40' Thaw / **41 cm**  
 No Preservatives



San Juan Puff Pastry  
**For Baking**



10875  
**Coca de Chocolate 800 g**  
7 u / 800 g / 8x16  
10' Thaw / 170-175°  
16-18' / **37 cm**  
Margarine  
No Preservatives



879  
**Coca de Hojaldre con Crema 1 kg**  
15 u / 1 kg / 8x6 /  
20-30' Thaw / 170-75°  
25-25' Oven / **37 cm**  
Margarine



878  
**Coca de Hojaldre con Crema y Cabello de Ángel 1 kg**  
15 u / 1 kg / 8x6  
20-30' Thaw / 170-75°  
25-25' Oven / **37 cm**  
Margarine



876  
**Coca de Hojaldre con Cabello de Ángel 1 kg**  
15 u / 1 kg / 8x6  
20-30' Thaw / 165-175°  
25-25' Oven / **37 cm**  
Margarine  
No Preservatives



# 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 / 450 g / 10x11 / 175-180°\*



20008 \*  
**Iberian Ham Croquette**  
Olive Oil



67690  
**Boletus Mushroom Croquettes**  
Olive Oil  
Vegetarian



90055  
**Spinach Croquette**  
Olive Oil  
Vegetarian



63700 \*  
**Croquette Chicken & Ham**  
Olive Oil  
Butter



92009 \*  
**Iberian Chorizo Croquette**



90028  
**Octopus Croquette**  
Olive Oil



63720 \*  
**Bacon & Banana Croquette**  
Vegetarian



67550 \*  
**Hake & Seaweed Croquette**  
Olive Oil  
Butter  
Vegetarian

## Oven Croquettes

Croquettes for Oven 6 bags / 158 u / 450 g / 10x11 / 200° / 5-6' Oven



60705  
**Fried Iberian Ham Croquette**  
Olive Oil



## La croqueta

*Nandu Jubany*

(4bx14u) / 56 u / 40 g / 18x8  
180° / 2-3' Oven / 5 cm  
Olive Oil / No Artificial Flavors  
No Artificial Colorants/ No Preservatives

68321   
**Croquette Roast Chicken by Nandu Jubany**



68522   
**Croquette Chorizo by Nandu Jubany**



68523   
**Croquette Ham by Nandu Jubany**



68524   
**Croquette Mushrooms by Nandu Jubany**





## Appetiziers Creams

99624  
**Lobster Cream**  
16 u / 200 g / 10x11  
240-360' Thaw / 90-100° / 10-12' Oven  
Olive Oil / Margarine  
Vegetarian



## Appetiziers A Bite

92011  
**Apple & Foie  
Mini Tatin**  
3 b x 28 u / 600g  
10x11 / 120-180 Thaw  
Olive Oil / Margarine  
Vegetarian



92012  
**Tail & Roasted  
Pepper Mini Tatin**  
3 b x 28 u / 700g  
10x11 / 120-180 Thaw  
Olive Oil / Margarine



## Appetiziers Gyozas

90077  
**Pork Shitake  
Mushrooms Gyoza**  
16 b / 6 u / 120g  
10x11 / 120-240' Thaw  
Olive Oil



90078  
**Chicken Curry  
Gyoza**  
16 b / 6 u / 120g  
10x11 / 120-240' Thaw  
Olive Oil



## Appetiziers With Stick

20004  
**Japanese Bread  
with Shrimp**  
10 b x 15 u / 250 g / 10x11



90075  
**Praw Spiral  
Coconut/Curry**  
10 b x 12 u / 250 g / 10x11  
155-160°  
Olive Oil



92007  
**Prawn in Black  
Tempura**  
8 b x 15 u / 250 g / 10x11  
175-180°



90019  
**Praw Spiral  
& Kimchi**  
10 b x 14 u / 250 g / 10x11  
Butter



92002  
**Goat Cheese Lollipop  
with Tomato Jam**  
7 b x 20 u / 250 g / 10x11  
175-180°  
Vegetarian



92025  
**Crispy Lamb  
Lollipop**  
7 b x 18 u / 200 g / 10x11  
175-180°  
Olive Oil



92006  
**100% Chicken  
Brochette**  
6 b x 13 u / 300 g / 10x11  
30' Thaw  
Olive Oil



## Burgers

69019  
**Bovine & Caramelized  
Onion Burger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw



90015  
**Kobe Beef  
Hamburger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw



90014  
**Angus Beef  
Hamburger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw



90017  
**Ecological Veal  
Burger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw



90079  
**Free Range  
Chicken Burger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw / 65' Oven



91010  
**Pork & Tuna  
Burger**  
12 b x 2 u / 250g / 10x11  
360-480' Thaw  
Olive Oil





## Pulled's



66865  
**Pulled Tikka  
Massala**  
6 u / 700 g / 10x11



66875  
**Pulled  
Cochinita Pibil**  
6 u / 700 g / 10x11



66855  
**Pulled Pork**  
6 u / 700 g / 10x11

## Sandwiches



62051  
**Pulled BBQ Cheddar  
Flat Grill Sandwich**  
6 u / 1,2 Kg / 6x10  
180-240' Thaw / 180-190°  
3-5' Oven / 15 cm



62052  
**Ham and Cheese  
Flat Grill Sandwich**  
6 u / 1,2 Kg / 6x10  
180-240' Thaw / 180-190°  
3-5' Oven / 15 cm

## Main Dishes Rolls

90062  
**Pork Feet Stuffed  
with Mushrooms**  
6 u / 550 g / 10x11 / 540' Thaw  
90-100° / 12-15' Oven  
Olive Oil



69001  
**Bovine Tail  
Roll**  
3 u / 725 g / 10x11 / 600-720' Thaw  
160-180° / 15-20' Oven  
Olive Oil



90005  
**Veal  
Cheeks**  
3 u / 1000 g / 10x11 / 720' Thaw  
160-180° / 8-10' Oven  
Olive Oil



## Main Dishes Entire Pieces

69024  
**Pork Knuckle**  
8 u / 420 g / 10x11 / 780' Thaw  
160-180° / 15-20' Oven  
Olive Oil



90068  
**Veal Knuckle with Bone**  
2 u / 3 Kg / 10x11 / 1200' Thaw  
180-190° / 25-30' Oven  
Olive Oil



## Main Dishes Chicken Strings

69309  
**Chicken Strings**  
8 u / 500 g / 10x11 / 360-480' Thaw  
Olive Oil



85694  
**Chicken Breast  
Confit**  
6 u / 1,2 Kg / 6x10 / 1440' Thaw




65121  
**Cajun Braised  
Chicken Breast**  
5 u / 1,2 Kg / 6x10 / 1440' Thaw



Friart

## Pasta & Rices

73801 

### Mushrooms Risotto

12 u / 300 g / 9x15


900 W / 6' micro

Olive Oil / Margarine  
Vegetarian



Friart

## Tapas

73504 

### BBQ Chicken Wings


125 u / 37,5 g / 8x12 / 150-170°

900 W / 5-10' micro



Friart

## Meats

71230 

### Grilled Chicken Breast


107 u / 39 g / 14x9 / 200°

900 W / 5-10' micro



Friart

## Treats

60311 


### Spanish Omelette

10 u / 800 g / 8x11 / 200°

900 W / 15-20' micro / 22 cm

Olive Oil / Vegetarian



74580 


### Spanish Omelette

5 u / 1,2 Kg / 12x10 / 200°

900 W / 15-20' micro / 22,5 cm

Olive Oil / Vegetarian



65600 


### Hard-Boiled Egg Bar

10 u / 300 g / 15x19

850 W / 7-8' micro / 19 cm

Vegetarian



74590 


### Artisan Omelette

5 u / 1,2 Kg / 12x9 / 180°

900 W / 20' micro / 23 cm

Olive Oil / Vegetarian



60300 

### Square Spanish Omelette

20 u / 750 g / 8x6 / 200°

900 W / 15-20' micro / 27 cm

Olive Oil / Vegetarian



\* 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 Margarita Pizza**  
6 u / 390 g / 6x9  
180° / 9-11' Oven / 27 cm



67255  
**Classic Barbecue Pizza**  
6 u / 500 g / 6x9  
180° / 9-11' Oven / 27 cm



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



62671  
**Classic Tomato Base**  
8 u / 250 g / 6x8  
180° / 27 cm



61248  
**Classic Pizza Base**  
6 u / 200 g / 6x9  
180° / 27 cm



## Pizzas Thin

66388  
**Margherita Thin Pizza**  
6 u / 265 g / 6x13  
180° / 7-9' Oven / 27 cm



66386  
**Thin Pizza Oven Cheese**  
6 u / 340 g / 6x13  
180° / 7-9' Oven / 27 cm



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



66389  
**Veggie Thin Pizza**  
6 u / 370 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough / Olive Oil



66382  
**Bacon Portobello Thin Pizza**  
6 u / 355 g / 6x13  
180° / 7-9' Oven / 27 cm



66385  
**BBQ Thin Pizza**  
6 u / 375 g / 6x13  
180° / 7-9' Oven / 27 cm



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



66378  
**Ham & Cheese Thin Pizza**  
6 u / 305 g / 6x13  
180° / 7-9' Oven / 27 cm





Pizzas  
**Mini**

66392  
**Tunna & Olives  
Mini Pizza**  
24 u / 125 g / 6x8  
180° / 7-9' Oven / 15 cm



66393  
**Bacon & Cheddar  
Mini Pizza**  
24 u / 125 g / 6x8  
180° / 7-9' Oven / 15 cm



66396  
**Mini Pizza  
Cooked Ham**  
24 u / 125 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   
**Cheese Pizza 30x40**  
6 u / 1120 g / 6x9  
90' Thaw / 180°  
12-16' Oven / 30 cm



63344   
**Pizza Carbonara  
and Truffle**  
6 u / 1200 g / 6x9  
90' Thaw / 180°  
12-16' Oven / 30 cm



63346   
**Ham, Cheese  
& Mushroom Pizza**  
6 u / 1200 g / 6x9  
90' Thaw / 180°  
12-16' Oven / 30 cm



63343   
**Barbecue Pizza 30x40**  
6 u / 1050 g / 6x9  
90' Thaw / 180°  
12-16' Oven / 30 cm



63347   
**Chicken Pizza  
30x40**  
6 u / 1200 g / 6x9  
90' Thaw / 180°  
12-16' Oven / 30 cm



64975  
**Rustic Pizza Base**  
6 u / 145 g / 6x9  
30-40' Thaw / 180°  
5' Oven / 24,5 cm  
Vegetarian / Vegan



Pizzas  
**Baguette**

Pizza Bread

60301   
**Cheese Pizza  
Bread**  
20 u / 155 g / 11x8  
120-180' Thaw / 180°  
7-11' Oven / 25 cm  
Vegetarian



60302   
**Cheese & Vegetable  
Pizza Bread**  
20 u / 150 g / 11x8  
120-180' Thaw / 180°  
7-11' Oven / 25 cm  
Vegetarian / Olive Oil



60303   
**Ham & Cheese  
Pizza Bread**  
20 u / 155 g / 11x8  
120-180' Thaw / 180°  
7-11' Oven / 25 cm



Rustic Pizza

60315   
**Ham & Cheese  
Rustic Pizza**  
20 u / 167 g / 11x8  
60' Thaw / 180°  
7-11' Oven / 25 cm  
Olive Oil



60385   
**Vegan  
Rustic Pizza**  
20 u / 172 g / 8x11  
60' Thaw / 200°  
7-11' Oven / 25 cm  
Vegetarian / Olive Oil



Cristal Pizza

60425   
**Oven Cheeses  
Crystal Pizza**  
30 u / 90 g / 11x8  
Thaw 60' / 180°  
7-11' Oven / 25 cm  
Sourdough/ Vegetarian  
Olive Oil



# Sandwiches

90265  
**Ham & Brie Cheese Sandwich**  
 15 u / 205 g / 8x9  
 120-180' Thaw / 190-210°  
 4-5' Oven



68720  
**Ham & Cheese Sandwich**  
 15 u / 225 g / 8x9  
 120-180' Thaw / 190-210°  
 5-6' Oven  
 Sourdough



10100  
**Tuna Peppers Sandwich**  
 15 u / 275 g / 8x9  
 180-240' Thaw / 190-210°  
 2-3' Oven  
 Sourdough / Olive Oil



67940  
**Pork & Cheese Sandwich**  
 15 u / 225 g / 8x9  
 120-180' Thaw / 190-210°  
 5-6' Oven  
 Sourdough / Olive Oil



87861  
**Iberian Ham & Tomato Sandwich**  
 15 u / 235 g / 8x9  
 120-180' Thaw / 190-210°  
 2-3' Oven



80024  
**Bacon & Cheese Sandwich**  
 15 u / 235 g / 8x9  
 120-180' Thaw / 190-210°  
 5-6' Oven



84791  
**Chicken & Cheese Sandwich**  
 15 u / 280 g / 8x9  
 180-240' Thaw / 190-210°  
 5-6' Oven




86920  
**Spanish Omelette Sandwich**  
 15 u / 315 g / 8x9  
 180-240' Thaw / 190-210°  
 5-6' Oven



90007  
**Mixed Sandwich**  
 39 u / 145 g / 8x9  
 120-180' Thaw / 150°  
 2' Oven  
 Sourdough



66870   
**Croque Monsieur**  
 24 u / 170 g / 8x12  
 15' Thaw / 200°  
 15' Oven / **12 cm**  
 Butter



**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

64969  
**Cristallino Bread**  
(Pre-cut)  
14p x 6 u / 50 g / 4x11  
30 Thaw / 210° / 5' Oven  
**12,5 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural



60996  
**Semiwholegrain Cristallino**  
14p x 6 u / 50 g / 4x11  
30' Thaw / **11 cm**



64575  
**Burger Cristallino**  
(Pre-cut)  
14p x 4 u / 75 g / 4x8  
20-30' Thaw / **11,5 cm**  
Olive Oil/ CleanLabel  
Source of Fiber / Sourdough  
100% Natural



69865  
**Cristallino Sliced**  
10p x 6 u / 71 g / 4x8  
20-30' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural



67322  
**Cristallino Ciabatta**  
28p x 2 u / 95 g / 4x8  
50' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural  
Vegan / Vegetarian



60052  
**Ciabatta Cristallino Beer Bread**  
28p x 2 u / 98 g / 4x8  
40-50' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural  
Vegan / Vegetarian



80045  
**Cristallino Burger 100% Wholegrain Realfooding**  
14p x 4 u / 75 g / 4x8  
30' Thaw / **11 cm**  
Olive Oil/ Source of Fiber  
Protein Source / Sourdough



65446  
**Media Cristalina**  
16p x 2 u / 85 g / 4x14  
30' Thaw / **25 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural



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



60036  
**Cristallino Ciabatta Kornspitz**  
28p x 2 u / 98 g / 4x8  
20-30' Thaw / **11,5 cm**  
Olive Oil / Clean Label  
100% Natural / Vegan Vegetarian



84524  
**Cristallino 100% Wholegrain Realfooding**  
20p x 4 u / 50 g / 4x11  
30' Thaw / **11 cm**  
Olive Oil/ CleanLabel  
Source of Fiber / Sourdough  
100% Natural



61975  
**Bagel Cristallino**  
14p x 4 u / 55 g / 4x8  
30' Thaw / **11,4 cm**  
Olive Oil / Sourdough  
No Artificial Flavors



64979  
**Cristallino Precut**  
20p x 4u / 50 g / 4 x 11 / 30 Thaw  
210° / 5' Oven / **12,5 cm**  
Olive Oil / Clean Label  
Sourdough/ 100% Natural  
Vegan



64974  
**Pan Cristallino L**  
12 u / 350 g / 4x8  
40-50' Thaw / **36 cm**  
Olive Oil/ CleanLabel  
Sourdough / 100% Natural



Cristallino  
100% NATURAL

Lineal Seco

# Panes Soft

65541 **Cereal & Seeds Sandwich Bread Sliced**  
6 u / 400 g / 12x8  
60' Thaw / **19 cm**



65542 **3 Spelt Sandwich Bread Sliced**  
6 u / 400 g / 12x8  
60' Thaw / **19 cm**



64541 **Cereal & Seeds Sandwich Sliced**  
4 u / 1,2 Kg / 8x9  
60' Thaw / **28 cm**



65543 **High Protein Sandwich Bread Sliced**  
6 u / 400 g / 12x8  
60' Thaw / **19 cm**



67751 **White Bread**  
10 u / 350 g / 4x14  
- Thaw / **18 cm**  
Butter / Sourdough



65546 **White Sandwich Bread Sliced**  
6 u / 400 g / 12x8  
60' Thaw / **19 cm**



Lineal Seco

# Loaves



85102 **Maestra Cereals**  
10 u / 450 g / 6x10  
150-180' Thaw / **17 cm**  
Sourdough



85101 **Classic Maestra**  
7 u / 450 g / 6x10  
150-180' Thaw / **17 cm**  
Sourdough



65545 **Maestra 100% Wholegrain**  
7u / 450 g / 6x10  
180' Thaw / **16,5 cm**  
Sourdough



67035 **Maestra XL Classic (**  
6 u / 1,1 Kg / 4x8  
150-180' Thaw / **40 cm**



67032 **Maestra XL Cereals**  
6 u / 1,1 Kg / 4x8  
150-180' Thaw / **40 cm**

# Pizzas

89167 **Pizza Base Thin Wholemeal**  
12b x 2u / 140 g / 6x11  
15' Thaw / 180-200° / **27 cm**  
Olive Oil/ Source of Fiber  
Sourdough

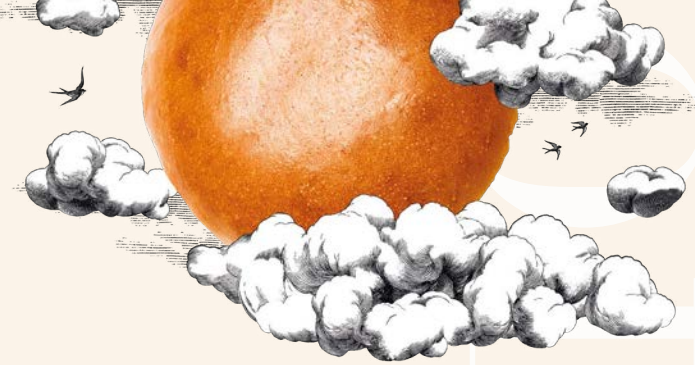


# Dry Multi Packs Molletes

65800 **Mollete**  
16p x 4 u / 90 g / 6x7  
20-25' Thaw / **12,5 cm**



65407 **Whole Bread Croissant**  
6 u / 352 g / 8x8  
60' Thaw / **20 cm**



# Le BRIÓ

*C'est magnifique!*

Sourdough / No Artificial Flavors  
No Artificial Colorants / No Preservatives



67110 **Burger Brioche**  
14p x 4 u / 67,5 g / 4x8  
30-40' Thaw / **10,5 cm**



67165 **Hot Dog Brioche**  
18p x 4u / 55 g / 4x8  
30-40' Thaw / **16 cm**



82036 **Ciabatta Le Brió**  
16p x 2u / 93 g / 6x8  
25-30' Thaw / **11 cm**



85766 **Brioché Mini Burger**  
12p x 6u / 25 g / 6x10  
40' Thaw / **9 cm**

Lineal Seco

# Dots & PopDots

85560  
**Pack Dots Glazed**  
8p x 4 u / 52 g / 6x14  
90' Thaw / **9,5 cm**  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



82929  
**Dark Deco Filled Dots**  
8p x 4 u / 75 g / 6x14  
30' Thaw / **9,5 cm**



64526  
**Dots Pink**  
36p x 2 u / 57 g / 6x6  
20' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



2026  
**Sprinkled Dots**  
60 u / 60 g / 4x15  
90' Thaw / **9,5 cm**  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



85115  
**Pack Dots Sugar**  
8p x 4 u / 49 g / 6x14  
90' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



67591  
**White Drizzle Dots**  
8p x 4 u / 74 g / 6x15  
90' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



64527  
**Dots Black & White**  
36p x 2 u / 71 g / 6x6  
60' Thaw / **9,5 cm**



69738  
**Dots Kit Kat® Individual**  
60 u / 75 g / 4x15  
30' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



85570  
**4 Pack Dark Dots**  
8p x 4 u / 60 g / 6x14  
90' Thaw / **9,5 cm**  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



61265  
**Dark Deco Balldots**  
36 u / 90 g / 6x5  
45' Thaw / **9,2 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



82644  
**BallDots Cream**  
30 u / 90 g / 8x8  
45' Thaw / **9,2 cm**  
No Artificial Flavors



83152  
**Dots Party**  
18p x 4 u / 220 g / 6x6  
20' Thaw / **9,5 cm**  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives  
No Hydrogenated Fats



87005  
**Pack Balldots Sugar**  
5b x 12 u / 54 g / 8x7  
20' Thaw / **9,5 cm**  
No Preservatives



89005  
**Pack Dark Balldots**  
5b x 12 u / 60 g / 8x7  
20' Thaw / **9,5 cm**  
No Preservatives



84316  
**Dark Pop Dots® Hazelnut**  
84317\*  
**White Pop Dots® \***  
**Candy**  
84318\*\*  
**Pink Pop Dots®\*\***  
42p x 3 u / 18-22\*-21\*\*g / 8x9  
20' Thaw / **4,6 cm**



## Pastry Single Pack



69422  
**Lykke Braid**  
8 u / 540 g / 4x14  
90' Thaw / **53 cm**  
Butter  
No Artificial Colorants

## Pastry Sweet Pastries



82769  
**Croissant Realfooding**  
20 p x 2u / 68 g / 4x12  
30-40' Thaw / **17 cm**  
Source of Fiber  
No Artificial Flavors  
No Artificial Colorants  
No Preservatives



86305  
**Tiramisu Cake**  
8 u / 260 g / 9x13  
210' Thaw / **8,5 cm**  
Vegetarian



86304  
**Cookie Cake**  
8 u / 420 g / 9x15  
180' Thaw / **8,5 cm**  
Vegetarian

## Yummies

69205  
**Red Yummies Flowpack**



69305\*  
**Veggie Yummies Flowpack**  
Vegan



69105  
**Yellow Yummies Flowpack**



69115\*  
**Green Yummies-Flowpack**  
Vegan



25 u / 85 g / 8x17  
120-180' Thaw  
180° / 1-2' Oven / **12 cm**

## Dry Multi Packs Salty Pastries



65975  
**Empanadilla Tuna Fully Baked**  
24b x 2u / 115 g / 8x9  
150-180' Thaw / **20 cm**



