

 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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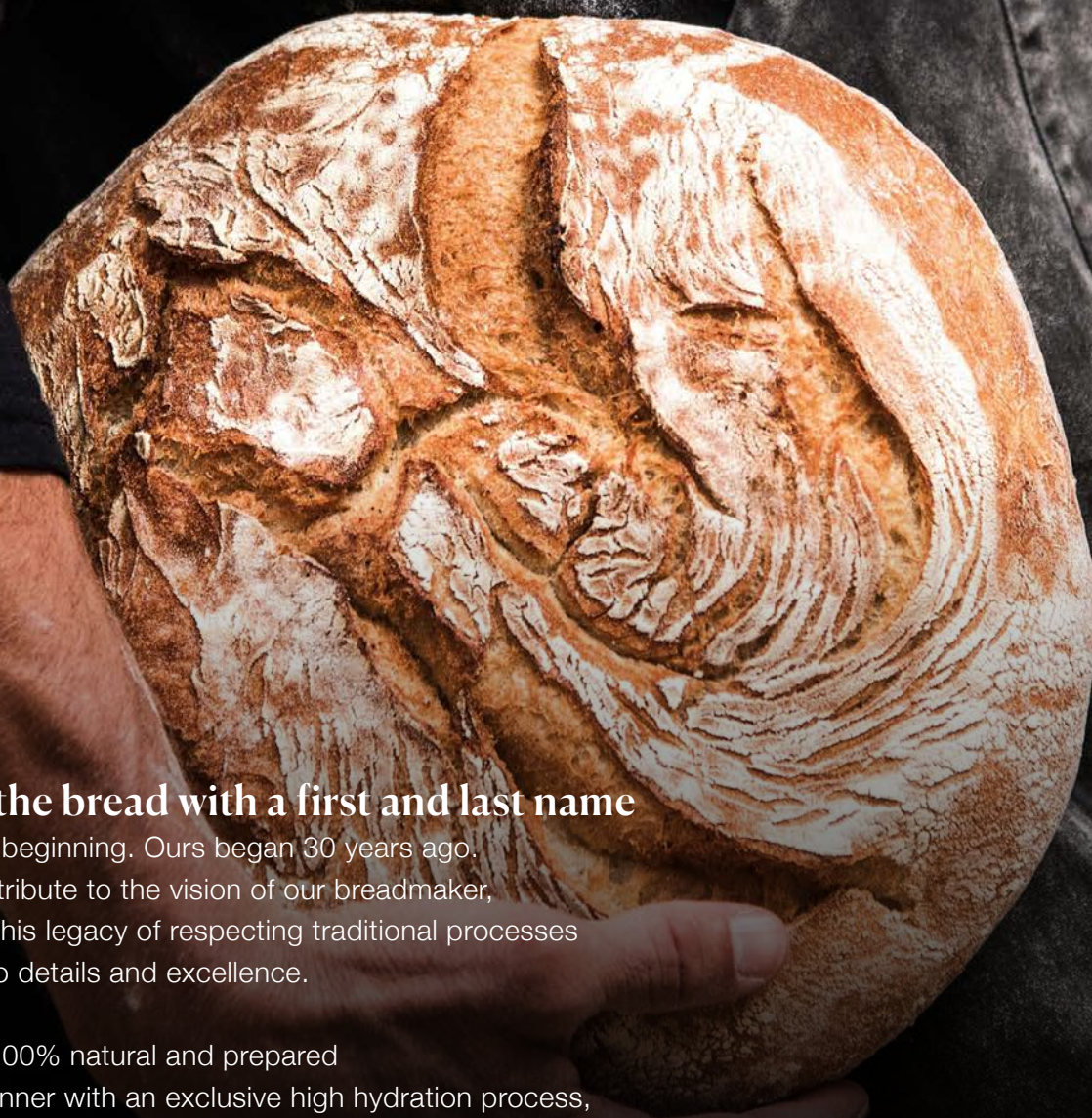
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SAINT HONORÉ

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



63051
Rustic Baguete Kalamata Olives
20 u / 350 g / 6x6 / 60' Thaw
190-200° / 10-15' Oven / 45,5 cm
Sourdough / Clean Label



61845
Rustic Bar 8 Seeds
18 u / 370 g / 6x6 / 45-70' Thaw
200° / 15-20' Oven / 48 cm



61632
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 / **20cm**
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



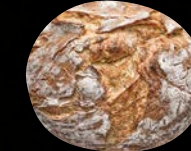
65125
Organic Loaf SH
12 u / 430 g / 6x6 / 30-40' Thaw
180-185° / 15-20' Oven / **27cm**
Sourdough / Source of Fiber
Clean Label / 100% Natural



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**



81126
Three-Cut Flute
80 u / 95 g / 4x8 / 30' Thaw
21,5 cm



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



61720
Mini Obrador Round Bread SH
52 u / 130 g / 6x6 / 40' Thaw
220° / 25' Oven / **12 cm**
Sourdough / Clean Label
100% Natural



Fully Baked

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



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



Gran Reserva

**Our land,
the origin of everything.**

A good harvest is synonymous with success

Flour is to bread what our Gran Reserva breads are to everything we know about it: the care taken from the moment it is planted, its growth stages, its weaknesses, how it is harvested and later ground. It is our key ingredient and, as such, deserves our special attention.

The bread also comes from our land

The quality comes from the land—the Ebro Valley, Huesca and the plains of Albacete—that are the origin of the local wheats we use to make our carefully selected flours that give rise to exquisite loaves that conserve all the authentic flavour of the breads of yesteryear.



Our land, the origin of everything

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



Our grain harvest, 100% sustainable

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

Classics

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



28230
GR Cuveé 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



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



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
 15 u / 500 g / 4x7 / 25-30' Thaw
 170-180° / 35-45' Oven / 32 cm
 Clean Label / Sourdough / Vegan
 Vegetarian / 100% Natural



20023
GR Kalamata Olives Country Loaf
 18 u / 425 g / 4x7 / 25-30' Thaw
 170-180° / 35-45' Oven / 25 cm
 Clean Label / Sourdough
 100% Natural / Olive Oil



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



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



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 / 580 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

65441
Crystal Sourdough Demi Baguette (Precut)
48 u / 85g / 4x8
40-50' Thaw / 25 cm
Olive Oil / Clean Label
Sourdough / 100% Natural



65449
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



67675
Mini Round Wholegrain
85 u / 45g / 8x8
20' Thaw / 9 cm
100% Natural



65029
Mini Round Spinach Bread
70 u / 47g / 8x7
30-40' Thaw / 9 cm
100% Natural



65031
Mini Round Carob Bread
70 u / 47g / 8x7
30-40' Thaw / 9 cm
100% Natural



Cristallino
Rolls

67079
SH Roll
65 u / 45 g / 8x7
20' Thaw / 9 cm
Butter



64055
Oat Mini Flute
80 u / 35g / 8x7
30-40' Thaw / 11 cm
100% Natural



64056
Seeded Mini Flute
80 u / 35g / 8x7
30-40' Thaw / 11,5 cm
100% Natural



64057
Olive Mini Flute Bun
75 u / 35g / 8x7
30-40' Thaw / 11,5 cm
100% Natural



67042
SH Seeds Roll
65 u / 45 g / 8x7
20' Thaw / 9 cm
Butter



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



60780
Panini 100% Wholegrain
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° / **50 cm**
Olive Oil / Clean Label
Sourdough / 100% Natural



25550
Cristal Sand Ciabatta
24 u / 100 g / 4x14 / 20-30' Thaw
180-190° / **25 cm**
Sourdough



65027
Mini Ciabatta Cristallino Pumpkin Seeds
60 u / 55 g / 8x7
20' Thaw / **8,5 cm**
100% Natural



65028
Mini Ciabatta Cristallino Seeds
60 u / 55 g / 8x7
20' Thaw / **8,5 cm**
100% Natural



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
Focaccias

67896
Premium Plain Focaccia
6 u / 550 g / 4x11
50-60' Thaw / **26 cm**



67897
Premium Olive Focaccia*
6 u / 660 g / 4x11
50-60' Thaw / **26 cm**



* Includes an aluminium tray for better heating and serving

Cristallino
Burger Buns

88833 - 69837 (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
Origin 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



47600
Water Loaf
 20 u / 280 g / 6x6 / 15-20' Thaw
 190° / 15-20' Oven / 44 cm
 Vegan / Vegetarian



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



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



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



Perfect to toast

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
(Pre-cut)
4 u / 1200 g / 8x9
60' Thaw / 28 cm
Sourdough



63497 
White Bread
(Pre-cut)
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 / 150g / 8x11
190-200° / 6-7' Oven
15 cm
Olive Oil
Sourdough



67735
Sobrasada and Goat's Cheese Caccini
30 u / 150g / 8x11
190-200° / 6-7' Oven
15 cm
Olive Oil
Sourdough





Schiacciatas

Bread

Schiacciatas



68751
Tomato Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / 16x15 cm
Olive Oil



61332
Wholegrain Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / 16x15 cm
Olive Oil



68752
Olives Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / 16x15 cm
Olive Oil



68753
Plain Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / 18x15 cm
Olive Oil



68754
Plain Focaccia
32 u / 155 g / 4x11
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

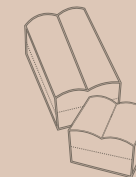
V format:
make a lengthwise cut in the top part and fill it through the center.



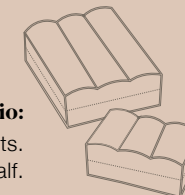
Classic:
You'll need a whole one cut down the middle.



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



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**



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**



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



21631
Mini Cereal Flute
 55 u / 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



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 Diamon
 38 u / 1,9 Kg / 8x14
 15-20' Thaw / 180-190°
 10-12' Oven / **12,8 cm**
 Sourdough



63090
Kornspitz Triangle
 50 u / 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**



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**



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 Piamonte
56 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 / 40 g / 8x8 / 20-30' Thaw
180-190° / 10-15' 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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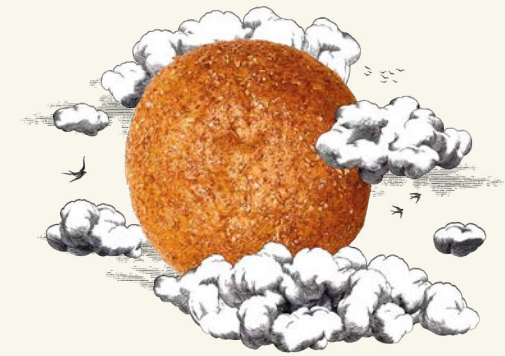
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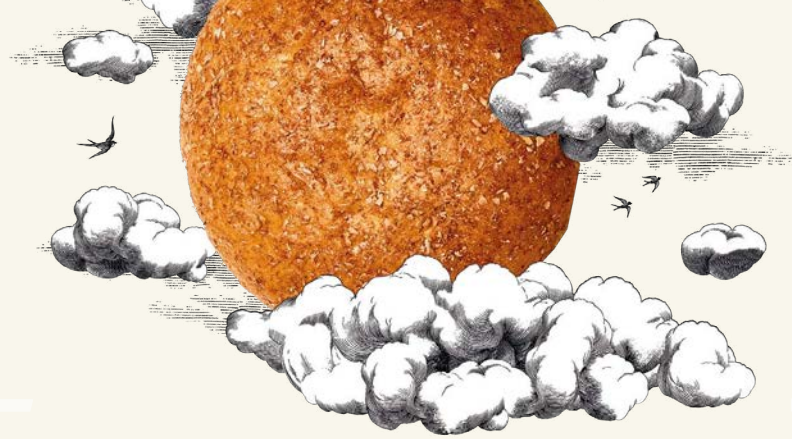
Le BRIÓ

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



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



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



63473
Beach Burger Bun
4 plates-15 u / 95 g / 4x8
30-40' Thaw / **11,5 cm**
Sourdough



Brioche Specialties

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



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



63225
Swiss Brioche
30 u / 55 g / 8x9
15-30' Thaw / **14 cm**
Sourdough / Butter
No Preservatives



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



63240
Beach Hot Dog
6 placas-8 u / 600 g / 4x14
50-60' Desc. / **36,5 cm**
Mantequilla





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



67898
Almond Croissant
21 u / 120 g / 8x9 / 30-45' Thaw
165° / 15' Oven / **17 cm**
Butter / No Preservatives
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
68 u / 90 g / 8x6 / 30' Thaw
180° / 15-18' 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 / **10,5 cm**
Butter / No Preservatives
No Artificial Flavors





VIENNOISERIE
SOPHIE
 PUR
 BEURRE



60335
 Pain Aux Raisins
 50 u / 110 g / 8X9 / 20' Thaw
 170° / 16' Oven / **10,5 cm**
 Butter 14%,
 No Preservatives



64172
 Pain au Chocolat
 52 u / 90 g / 8X9 / 40' Thaw
 160° / 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° / 9-10' Oven / **5,5 cm**
 Butter / No Preservatives
 No Artificial Flavors



42711
 Mini Butter Croissant
 168 u / 25 g / 8X19 / 20' Thaw
 180-190° / 12-15' Oven / **6,6 cm**
 Butter 14%, / No Preservatives
 No Artificial Flavors
 No Artificial Colorants



66640
 Cream Micro Roll
 220 u / 10 g / 8X17 / 20' Thaw
 180° / 15' Oven / **3,5 cm**
 Butter / No Preservatives
 No Artificial Flavors



66650
 Raspberry Micro Roll
 220 u / 10 g / 8X17 / 20' Thaw
 180° / 15' Oven / **3,5 cm**
 Butter / No Preservatives
 No Artificial Flavors



66645
 Cocoa Micro Roll
 220 u / 10 g / 8X17 / 20' Thaw
 180° / 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 breakfast setting on a marble table. In the foreground, a white ceramic cup filled with coffee sits on a matching saucer, with a chocolate croissant topped with chocolate chips resting on a white napkin. In the background, a white ceramic pitcher is visible. The text 'CAPRICE VIENNOISERIE' is overlaid on the right side of the image.

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



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



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



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



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



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



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



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



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



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



22010
DARK PLAIT
44 U / 127 G / 8X12
15-30' THAW / 160-180'
15-18' OVEN / **13 CM**
BUTTER
NO ARTIFICIAL FLAVORS
NO PRESERVATIVES



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



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



10285
Custard Bretzel
72 u / 90 g / 8x9
20-30' Thaw / 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



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 / 150 g / 8x12
30-40' Thaw / 180-190°
15-20' Oven / **15 cm**
Margarine / No Artificial Flavors
No Preservatives



64566
Cacao Roll
Includes three chocolate piping bags for decorating
30 u / 125 g / 8x9
40-50' Thaw / 180°
10-12' Oven / **12 cm**
Butter / No Artificial Colorants



62457
Cinnamon Roll
Includes 3 bags of icing for decorating
30 u / 110 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
30' Thaw / 180°
8' Oven / **8 cm**
No Artificial Flavors
No Artificial Colorants
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 / 150 g / 8x12
 90-120' Ferm. / 180-190°
 12-15' Oven / **9 cm**
 Margarine / No Preservatives



65741
Small Pain aux Raisins
 180 u / 50 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 / 50 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 / 42 g / 8x12
 30' Thaw / 20' Oven
 180° / **6 cm**
 Margarine / No Artificial Flavors
 No Preservatives



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

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



65512
Cocoa Hazelnut Danish Stick
 100 u / 75 g / 8x14
 15-20' Thaw / 180-190°
 12-14' Oven / **18 cm**



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



67672
Cube Cinnamon
 2 plates / 1,82 Kg / 7x6
 240' Thaw. / **55 cm**
 No Artificial Flavors
 No Artificial Colorants



67870
Apple Cube Cinnamon
 2 plates / 1,82 Kg / 7x6
 240' Thaw / **55 cm**
 No Artificial Flavors
 No Artificial Colorants



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 / 20-50' Thaw
105-120' Ferm. / 180-190°
14-16' Oven / **10 cm**
Margarine / No Preservatives



25101
**Big Margarine
Croissant**
84 u / 85 g / 8x9 / 20-50' Thaw
105-120' Ferm. / 180-190°
14-16' Oven / **10 cm**
Margarine / No Preservatives



27251
**XL Margarine
Croissant**
64 u / 110 g / 8x9 / 20-50' 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
20-50' 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' 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



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



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



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



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**



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°
14-15' 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



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



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**



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



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



25131
**Baby Mini
 Croissant**
 400 u (4kg) / 11,5 g / 8x16
 30' Thaw / 180-190°
 15-14' Oven / **4,6 cm**



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



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



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



63885
Palmier
35u / 170 g
8x14 / **15 cm**
No Artificial Flavors
No Artificial Colorants
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



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



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) / 38 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



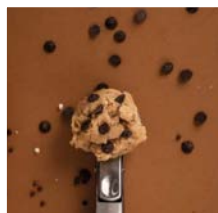
Shelf Life
9 months frozen / 8 days refrigerated



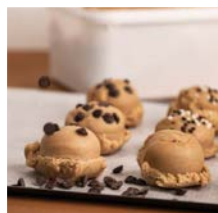
Premium
Made with butter and Belgian chocolate chunks



SCOOP



ADD TOPPINGS

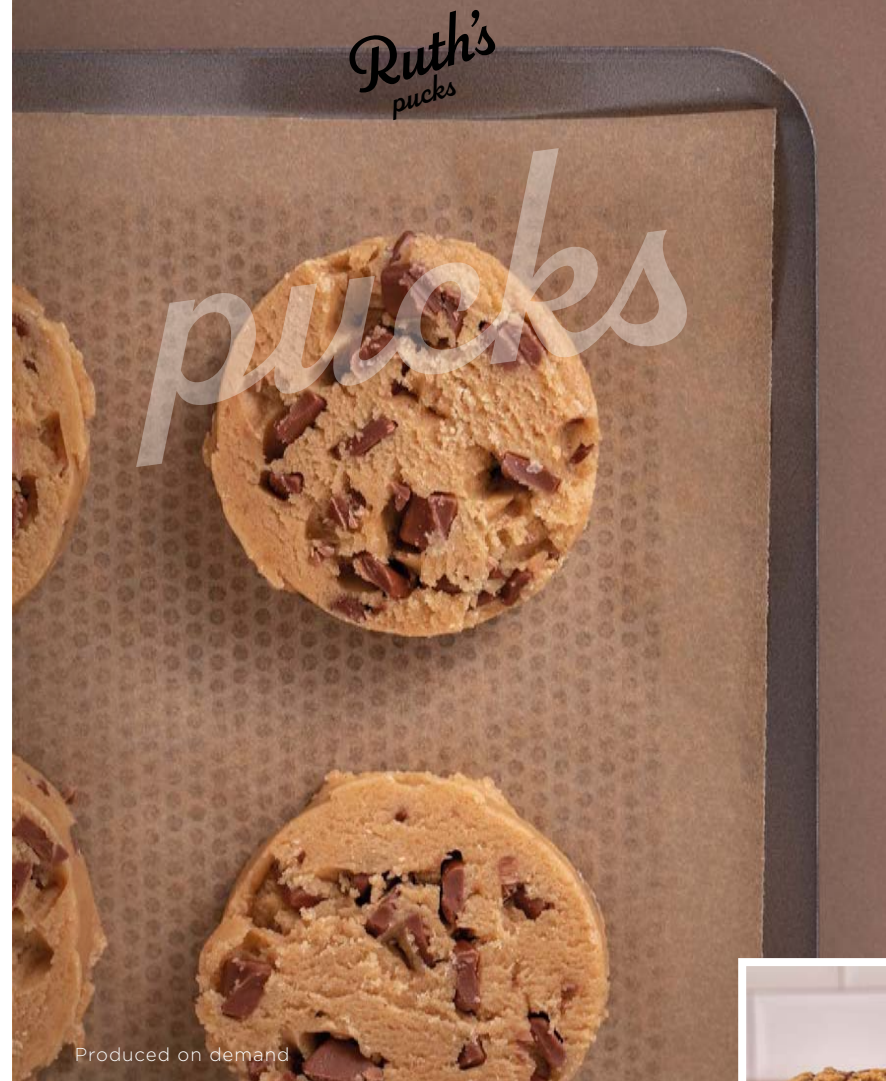


BAKE

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



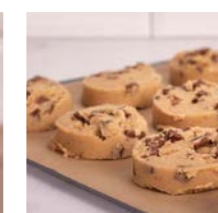
Boxes
90 units



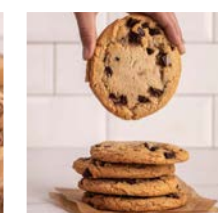
Shelf Life
18 months frozen



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



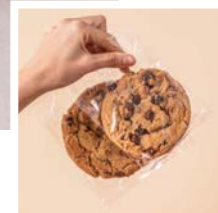
Boxes
34u / box



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



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



BROOKIE / BROWNIE

67674 
BROOKIE
2 plates - 20 u / 2 kg / 7x6
240' Thaw / **53 cm**



67673 
BROWNIE WALLNUTS
2 plates - 20 u / 2,4 kg / 7x6
240' Thaw / **53 cm**



Specialties

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

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 / 90 g / 15x7 / 30-60' Thaw
200° / 1' Oven / **12,5 cm**

Margarine / Vegetarian

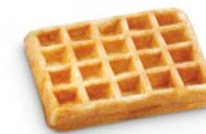


60960

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



67371
Dark Brioche Croissant
 26 u / 100 g / 4x19
 60-90' Thaw / **14 cm**
 Butter / No Artificial Colorants
 No Hydrogenated Fats



63452
Pistachio Croissant Saudade
 25 u / 117 g / 4x15
 30' Thaw / 270° / **15 cm**
 No Artificial Colorants
 No Artificial Flavors
 No Preservatives



66092
Mini Brioche Croissant with Praline
 25 u / 40 g / 8x19
 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 / 8X14
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



67676
MATCHA DOTS®
36 U / 76 G / 8X16
15-20' THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO ARTIFICIAL FLAVORS



64255
MIX DOTS® SELECT
 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 SQUAREDOTS®
 36 U / 64 G / 8X14
 9,3 CM
 NO ARTIFICIAL FLAVORS
 NO ARTIFICIAL COLORANTS
 NO PRESERVATIVES
 NO HYDROGENATED FATS



65052
SQUAREDOTS®
GOLDEN CARAMEL
 36 U / 86 G / 8X15
 9,3 CM
 NO ARTIFICIAL FLAVORS
 NO PRESERVATIVES



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 FLAVORS
 NO PRESERVATIVES
 NO HYDROGENATED FATS



67124
PINK & WHITE DOTS®
 36 U / 75 G / 8X16
 30' THAW / 9,3 CM
 NO ARTIFICIAL FLAVORS
 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
 30' THAW / 9,5 CM
 NO ARTIFICIAL FLAVORS
 NO ARTIFICIAL COLORANTS
 NO PRESERVATIVES



61321
YUZU FLOWER DOTS®
 38 U / 84 G / 8X11
 45' THAW / 9,8CM
 NO ARTIFICIAL FLAVORS



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



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



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



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® BISCOFF®
 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®
80 U (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



68223
POPDOTS®
BISCOFF®
88 U / 26 G / 8X18
THAW 40' / 4,6 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



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



68226
POPDOTS®
PISTACHIO
88 U / 24 G / 8X16
THAW 15-20' / 4,6 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



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

65010 **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



65070
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°
18-20Oven / **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



64054
Croissant Butter Plate
8 u / 1100 g / 4x15
15-20' Thaw / 105-120' Ferm.
180-190° / 14-16' Oven / **56,5 cm**
Margarine / No Artificial Flavors
No Artificial Colorants



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



Dough
Muffins

26150
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



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
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 / 12 g / 8x5
 60' Thaw / **15,8 cm**
 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 / 60' 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



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



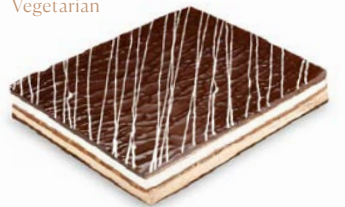
16322
Yoghurt & Red Fruits Tart

1 u / 2,05 Kg / 6x18
240-300' Thaw / **53,5x27 cm**
Vegetarian



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



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



16300
Truffle & Cream Gateau

1 u / 1,8 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



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



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



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 Kg / 6x21
240' Thaw / **24x27,5 cm**



Sweet Jars

60564
Cheesecake Jar
12 u / 100 g / 12x26
720' Thaw 12 h refrigerator -
1 h room temperature
7 cm
No Artificial Flavors



60566
Cocoa Cookie Sweet Jar
12 u / 95 g / 12x26
720' Thaw 12 h refrigerator -
1 h room temperature
7 cm
No Artificial Colorants



Mochis

65462
Cheesecake & Raspberry Mochi
40 u / 46 g / 6x16
300-360' Thaw / **4,5 cm**




65463
Passion Fruit & Caramel Mochi
40 u / 34 g / 6x16
180-240' Thaw / **4,5 cm**



65464
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 / 6x55 / 180-480' Thaw / **5,5 cm**
 Butter / Margarine



62950 
Cocoa Crêpe
 28 u / 80 g / 15x17
 1h Thaw / 180' Ferm.
 5-4' Oven / **20 cm**
 Butter / Vegetarian



61585
Mini Cheesecake
 24 u / 100 g / 6x18
 60-120' Thaw / **8,2 cm**
 No Artificial Flavors
 No Preservatives
 No Artificial Colorants



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**



65465
Mini Cheesecake Speculoos
 24 u / 90 g / 6x18
 30' Thaw / **7 cm**
 No Artificial Flavors
 No Artificial Colorants



39151
Coulant Chocolate
 24 u / 90 g / 16x15
 12-15' Thaw / 200° / **5,7 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 / 8x18
 30' Thaw / 180°
 30' Oven / **11,5 cm**
 Butter / No Preservatives




1018 
Raspberry Tartlet
 30 u / 110 g / 6x11
 240' Thaw / **9 cm**
 Butter / Vegetarian




1021 
Chocolate Tartet
 40 u / 80 g / 6x11
 240' Thaw / **9 cm**
 Butter



1019 
Lemon Tartlet
 40 u / 80 g / 6x11
 240' Thaw / **9 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



63681
**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

63691
**Christmas Tree
& Cheese 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



63251
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
 figura, tarjeta y haba
 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' / **57 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 / **57 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 / **57 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 / **57 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



64974
Pan Cristallino L
12 u / 330 g / 4x8
40-50' Thaw / **36 cm**
Olive Oil / CleanLabel
Sourdough / 100% Natural



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



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



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



60031
Ciabatta Cristallino Wholegrain
28p x 2 u / 95 g / 4x10
30' Thaw / **11,5 cm**
Sourdough / Olive Oil



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



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

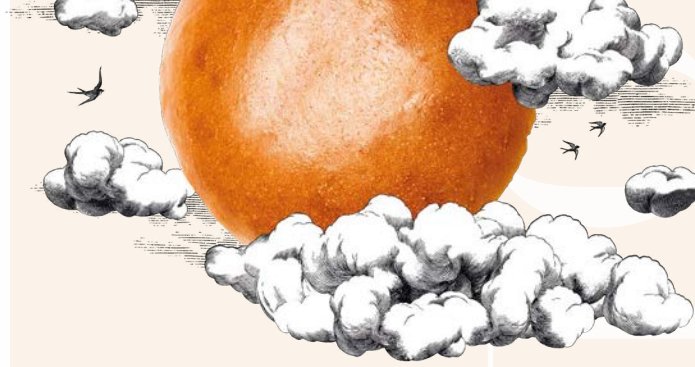


Dry Multi Packs Molletes

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 **Brioche 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

86305
Tiramisú Cake
8 u / 260 g / 9x15
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**



