

 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.





Index

Bread

- Saint Honoré / 10
- Gran Reserva / 18
- Cristallino / 24
- Bagels / 34
- O Forno Tradicional / 36
- Traditional Bread / 38
- Healthy Bread / 44
- Burger Buns / 46
- Foccacias and Paninis / 48
- Sandwich Bread / 50
- FlatBreads / 52
- Schiacciatas / 54
- Specialties / 56
- Foodservice Bread / 58

Sweet Pastries

- Le Brió / 70
- Viennoiserie Sophie / 74
- Petit Doré / 78
- Caprice / 80
- Sélection d'Or / 84
- Danish Pastry / 86
- Croissants / 90
- Ensaïmadas / 98
- Delights / 102
- Puff-Pastry / 106
- Ruth's American Recipe / 110
- Specialties / 120
- Saudade / 122
- Dots / 124

Bags, Bases and Sheets

- Bases, Sheets, Muffins and Sponge bags / 154

Gluten Free

- Gluten Free / 156

Lykke

- Lykke / 160

Seasonals

- Seasonals / 172

Kitchen

- Koama - Friart -TGB / 182

Kentes

- Pizzas / 190
- Sandwiches / 194

Retail

- Dry and Frozen Multi-Packs / 196



Bread

Saint Honoré / 10	
Classic	12
Wholegrain / Cereals	14
Organic	15
Signature Bread	16
Foodservice	17
Fully Baked	17
Bases	17
Gran Reserva / 18	
Classic	20
Country Loaves	21
Cereals and Seeds	22
Fully Baked	22
Cristallino / 24	
Lungos / Sandwiches	26
Panini	27
Burger Buns	28
Restoration	29
Focaccias	30
Pizzaccias and la Buffone	32
Bagels /34	
Le Brió / Classic	
Cristallino	34
Traditional Bread/ 38	
Rustic Bread	40
Ciabattas	42
White Baguettes	43
Healthy Bread / 44	
Wholegrain, Cereals and Health	45
Panburger / 46	
Classic, Rustic and Mini Buns	47
Italian Bread / 48	
Focaccias & Paninis	49
Sandwich Bread / 50	
Classic, Cereals and Sweet	51
FlatBread / 52	
Schiacciatas / 54	
Specialties / 56	
Foodservice Bread / 58	
Dinner Rolls	60
Mini Dinner Rolls	62
Assortment	64
Molletes	65
Demi Baguettes	66

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



66532
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



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



67352
Vintage Baguette SH
20 u / 280 g / 6x5 / 20-30' Thaw
190-210° / 15-20' Oven / **39 cm**
Sourdough / 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



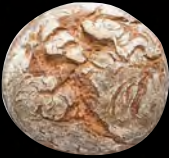
65106
Cereal Country Loaf SH
9 u / 650 g / 6x6 / 40' Thaw
180° / 24' Oven / **33 cm**
Sourdough / Clean Label
Source of Fiber / 100% Natural



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



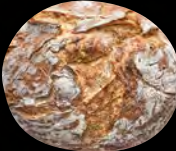
65125
Organic Loaf SH
12 u / 430 g / 6x6 / 30-40' Thaw
180-185° / 15-20' Oven / **27cm**
Sourdough / Source of Fiber
Clean Label / 100% Natural



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 / 30' Thaw
180-200° / 10-12' Oven / **25 cm**
Sourdough / Clean Label
100% Natural



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



62040
Le Noir Saint Honoré
12 u / 505 g / 6x6 / 45' Thaw
190-200° / 15-20' Oven | 27 cm
Sourdough/ 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



61560
Choco & Orange Country Loaf
16 u / 270 g / 4x14 / 50' Thaw
220° / 20-25' Oven / **18 cm**
Sourdough / Source of Fiber



62039
Kombucha Loaf Saint Honoré
12 u / 500 g / 6x6 / 45' Thaw
180-200° / 20-25' Oven | 27 cm
Sourdough/ 100% Natural



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



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



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



Foodservice

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



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



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



61720
Mini Obrador RoundBread 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**



60441
SH Mini Baguette
24 u / 130 g / 6x13
30' Thaw / **25 cm**
Sourdough



PREMIUM
WHEAT

SOURDOUGH

BREAD OF
ORIGIN

Gran Reserva

FROM FIELD TO TABLE



A traditional bread, from the land and authentic

Talking about origin means talking about truth; about authentic things, about the land where the ingredients of our recipes come from, about sustainability and about this responsible commitment with wheat of exclusive origin from Huesca and Albacete that guarantee the implementation of good practices with local producers.



Responsible wheat bread

We strongly believe in sustainable food. A commitment that guarantees the use of certified seeds, the reduction of fertilizer use, crop rotation and the traceability of each ear of corn from the field to customers. tables.



13 Wheat varieties

Our doughs are made with a wide, unique and customized selection of wheat flours. With 13 varieties with their own name, identity and personality. Estero, Califa, Artur Nick, Marco Polo, Idalgo, Berdún and Acorazado; are some of the most representative and with the most differentiating characteristics.

Classics

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



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



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



22681
GR Gourmet
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



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



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



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



22971
GR Linseed Demi-Baguette
40 u / 185 g / 4x7 / 15-20' Thaw
190-200° / 15-20' Oven / 26 cm
Source of Fiber



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



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



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



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



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



Country Loaves

69135
Three Wheats GR Loaf
15 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / 33 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
Vegetarian



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



21981
GR Soya Country Loaf
18 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / 25 cm
Clean Label / Sourdough
Vegetarian / Source of Fiber



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



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



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



21791
GR Multicereal Country Loaf
18 u / 445 g / 4x7 / 25-30' Thaw
170-180° / 35-45' Oven / 25 cm
Clean Label / Sourdough
Vegetarian



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



20023
GR 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



63427
**GR Loaf
Turmeric-Corn**
16 u / 425 g / 4x7 / 25-30' Thaw
170-180° / 30-35' Oven / 25 cm
Sourdough / 100% Natural
Cornmeal



63433
**GR Loaf
Turmeric-Corn**
16 u / 405 g / 4x7
30-45' Thaw / 25 cm
100% Natural



63428
**Gourmet GR
Fully Baked**
75 u / 90 g / 4x7
30-45' Thaw / 17,5 cm
100% Natural



Cereals and Seeds

63432
Multiseeds Baguette
24 u / 215 g / 6x6 / 15-20' thaw
190-210° / 15-18' Oven / 39 cm
Masa Madre



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
12-18' Oven / 16 cm
Sourdough / Source of Fiber



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
Sourdough



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



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



66325
GR Petit Pain Fully Backed
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

67932
Cristallino XXL Loaf
12 u / 470 g / 4x6
45' Thaw / **73 cm**
Olive Oil / Clean Label
Sourdough / 100% Natural



63431
Cristallino Seeds Wholegrain
12 u / 250 g / 4x11
30-40' Thaw / **36 cm**
Sourdough / 100% Natural



64970
Cristal Artisan Bread
12 u / 330 g / 4x8 / 40-50' Thaw
180-200° / 4-6' Oven / **46 cm**
Olive Oil / Clean Label
Sourdough / 100% Natural



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



Cristallino

Sandwiches

63441
**Crystal Sourdough
Demi Baguette
(Precut)**
48 u / 85g / 4x8
40-50' Thaw / **23 cm**
Olive Oil / Clean Label
Sourdough / 100% Natural



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



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



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



Cristallino

Panini

60781
**Natural Cristal
Panini
(Precut)**
36 u / 105g / 4x8
40-50' Thaw / 180-190°
1-2' Oven / **15 cm**



60780
**Panini 100%
Wholegrain
(Precut)**
36 u / 105 g / 4x10
25-30' Thaw / **15 cm**
Olive Oil / Sourdough
High Fibre



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



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



Cristallino

Burger Buns

88833 - 69837 (Precut)
**Sourdough
Burger Bun**
60 u / 75 g / 4x8
20-30' Thaw / **12 cm**
Olive Oil / Clean Label
Sourdough / 100% Natural



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



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



69856
**Burger
Cristallino Kornspitz
(Precortado)**
60 u / 70 g / 4x8
20-30' Thaw / **11,4 cm**
Aceite de Oliva / Clean Label
Fuente de Fibra



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



Cristallino

Restoration

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



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



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



63028
**Mini Ciabatta
Cristallino
Seeds**
60 u / 55 g / 8x7
20' Thaw / **8,5 cm**
100% Natural



63029
**Mini Round
Spinach Bread**
70 u / 47g / 8x7
30-40' Thaw / **9 cm**
100% Natural



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



63027
**Mini Ciabatta Cristallino
Pumpkin Seeds**
60 u / 55 g / 8x7
20' Thaw/ **8,5 cm**
100% Natural



63031
**Mini Round
Carob Bread**
70 u / 47g / 8x7
30-40' Thaw / **9 cm**
100% Natural



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



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



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



Cristallino

Big Focaccias

67896

Premium Plain Focaccia

6 u / 550 g / 4x11

35-45' Thaw. / **26 cm**

Sourdough / 100% Natural



67897

Premium Olive Focaccia*

6 u / 660 g / 4x11

35-45' Thaw. / **26 cm**

Sourdough / 100% Natural



67902

Cristallino Tomato Focaccia

6 u / 660 g / 4x11

35-45' Thaw. / **26 cm**

Sourdough / 100% Natural



Cristallino

Mini Focaccias

62459

Mini Focaccia with Kalamatas

36 u / 110 g / 4x11

15-30' Thaw / **11x11 cm**



62459

Tomato Mini Focaccia

36 u / 115 g / 4x11

15-30' Thaw / **11x11 cm**



62451

4 Cheese Mini Focaccia

36 u / 105 g / 4x11

15-30' Thaw / **11x11 cm**



62615

Plain Mini Focaccia

36 u / 85 g / 4x11

15-30' Thaw / **11x11 cm**



Cristallino

Rectangular Focaccias

63567

Sugar and Almond Focaccia

With toasted almond.

18 u / 260 g / 4x11

30-40' Thaw / **22 cm**



62675

Cocoa Focaccia

With real chocolate chips.

18 u / 260 g / 4x11

30-40' Thaw / **22 cm**



Cristallino

Pizzaccias and la Buffone

62748

Mini Pizzaccia

24 u / 100 g / 8x8 / 10' Thaw

220° / 14 cm



61574

Pizzaccia

14 u / 250 g / 8x8 / 10' Thaw

220° / 28 cm



65679

La Buffone

12 u / 220 g / 8x8

220° / 4-5' Oven / 30 cm



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
180-200º / 15-20' Oven / **55 cm**



23760
Iberian Baguette
20 u / 395 g / 4x7 / 15-20' Thaw
180-200º / 15-20' Oven / **55 cm**



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



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



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



22614
Baker's French Loaf
25 u / 270 g / 6x6 / 15-20' Thaw
190-210º / 15-20' Oven / **43 cm**



23290
Provenzal Plus
26 u / 290 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **54 cm**



35
Breton Baguette
30 u / 250 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **54 cm**



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



20240
Origin Loaf
22 u / 330 g / 4x7 / 15-20' Thaw
190-210º / 15-20' Oven / **54 cm**



24060
Piedmont Baguette
28 u / 250 g / 4x7 / 20-30' Thaw
180-190º / 13-18' Oven / **54 cm**



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



20610
Country Rustic Baguette
16 u / 460 g / 4x7 / 20-25' Thaw
180-220º / 15-20' Oven / **53 cm**

Sourdough



60120
Dehesa Baguette
20 u / 300 g / 4x7 / 15-20' Thaw
180-200º / 15-20' Oven / **50 cm**

Sourdough



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

Sourdough



62731
Traditional Demi Baguette (
40 u / 150 g / 4x9 / 15-20' Thaw
180-190º / 10-12' Oven / **50 cm**

Sourdough



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

Sourdough



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



69966
Homestead Loaf
20 u / 280 g / 6X5 / 30' Thaw
190º-200º / 10-15' Oven / **47 cm**

Protein Sources



68443
Santa Inés Loaf
16 u / 350 g / 6X6 / 30' Thaw
180-200º / 10-15' Oven / **47 cm**

100% Natural



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



47600
Water Loaf
20 u / 280 g / 6x6 / 15-20' Thaw
190º / 15-20' Oven / **44 cm**

Vegan / Vegetarian



30116
Baker's French Loaf
25 u / 270 g / 6x6 / 15-20' Thaw
190-210º / 15-20' Oven / **43 cm**

Protein Sources



68630
Large Andalusian Bread
30 u / 310 g / 4x8 / 30' Thaw
190º / 12-15' Oven / **35,5 cm**

Vegan / Vegetarian



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

Vegan / Vegetarian



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

Sourdough



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



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

Sourdough / Olive Oil



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



Ciabattas

27771
XL Family Ciabatta
30 u / 300 g / 4x7 / 25-3' Thaw
180-190° / 15' Oven / **35 cm**



27934
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**



53
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
38 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 / 235 g / 4x7 / 20-25' Thaw
180-190° / 16-18' Oven / **51 cm**



10032

Baguette con Salvado

36 u / 235*g / 4x7 / 15-20' Thaw
190-210° / 15-20' Oven / **52,5 cm**



67832*

Baguette Semillada

67833
Baguette Semillada (C/Bolsa)
37 u / 250 g / 4x7 / 20-25' Thaw
180-200° / 20-25' Oven / **54 cm**



22730

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 / **25,5 cm**
Olive Oil / Sourdough



65045

Spelt Frikorn

10 u / 300 g / 4x15 / 20-30' Thaw
170-180° / 22-28' Oven / **24 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 / **25,5 cm**
Sourdough



Health

67203

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
50' Thaw / 12 cm
Sourdough



69443
Soft Bruger
(Precut)
60 u / 92 g / 4x8
50' Thaw / 12 cm
Sourdough



69812
Country Sesame
Burger Roll
60 u / 85 g / 4x8
20-30' Thaw / 12 cm
Olive Oil



65529
Burger Aldeana
(Precortado)
60 u / 80 g / 4x8
30-50' Desc. / 12 cm
Aceite de Oliva



65529
Country Burger
Roll
(Precut)
60 u / 80 g / 4x8
30-50' Thaw / 12 cm
Olive Oil



65933
Brioche
Burger Plus
60 u / 92 g / 4x8
50' Thaw / 11,5 cm
Butter



65932
Brioche
Burger Bun
80 u / 55 g / 4x8
50' Thaw / 9,5 cm
Butter



69813
Sesame
Burger Roll
(Precut)
60 u / 85 g / 4x8
20-30' Thaw / 12,5 cm
Olive Oil



65429
Red
Burger
60 u / 75 g / 4x8
30' Thaw / 11 cm
Butter



Rustic Buns

23790
Rustic Burger
Bun
55 u / 110 g / 4x8
20-30' Thaw / 190-210°
10-15' Oven / 12 cm
Vegan / Vegetarian



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



Mini Burger

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



28031
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
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
Provençal 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° / 10' Oven / **12 cm**
Olive Oil



28850
Italian Focaccia
(Precut)
Chives and oregano
40 u / 105 g / 8x7 / 15-20' Thaw
180-190° / 10' Oven / **12 cm**
Olive Oil



21441
Mediterranean Focaccia
Salt and oil
40 u / 105 g / 8x7 / 15-20' Thaw
180-190° / 10' Oven / **12 cm**
Olive Oil

Bread Paninis



28880
Classic Panini
(Precut)
30 u / 95 g / 8x8 / 15-20' Thaw
180-190° / 6' Oven / **17,5 cm**
Olive Oil



28810
Aegean Panini
(Precut)
Oregano and black olives
30 u / 95 g / 8x8 / 20' Thaw
180-190° / 6' Oven / **17,5 cm**
Olive Oil

Sandwich Bread

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

Let yourself be carried away by the delicacy and fluffiness

Sandwich Bread Classic

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



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



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



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



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

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



Sandwich Bread Cereals

60850 
Wole Wheat
Frisandwich
8 u / 820 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
60' Thaw / 19 cm
Sourdough



Sandwich Bread Sweet



67750
Brioche
Bread
10 u / 330 g / 4x14
90' Thaw / 18 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 / 180 g
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
10' Thaw / 190-200° / 10' Oven
13 cm
Olive Oil
Sourdough



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





Schiacciatas

Bread

Schiacciatas



68751
Tomato Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / **16,5 cm**
Olive Oil



68752
Olives Schiacciata
(Precut)
32 u / 155 g / 4x11
30-35' Thaw / **16,5 cm**
Olive Oil



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



68754
Plain Focaccia
32 u / 155 g / 4x11
30-35' Thaw / **18 cm**
Olive Oil

Bread

Specialties

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



66145 
Potato Dinner Roll
60 u / 95 g / 4x7 / 20-30' Thaw
185-195° / 10' Oven / 11 cm



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



63335
Andalucian Round Bread
80 u / 55 g / 4x14
30' Thaw / 8,2 cm



65080 
English Muffin
48 u / 63 g / 7x12
240' Thaw ./ 10' Oven / 9,5 cm



65875
Brioche Bao Bun
80 u / 32 g / 4x14
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 / 36,5 cm

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

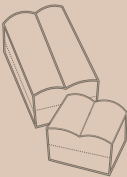
V format:
make a lengthwise cut in the top part and fill it through the center.



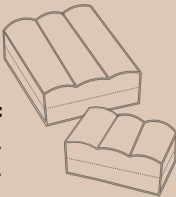
Classic:
You'll need a whole one cut down the middle.



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 / **13 cm**



27301
Petit Pain
90 u / 65 g / 6x7
15-20' Thaw / 180-190°
10-12' Oven / **13 cm**



40028
Petit Pain
76 u / 55 g / 8x7
15' Thaw / 180-190°
16' Oven / **13 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**



67530
Oat Mini Nordic
120 u / 70 g / 4x7
20-30' Thaw / 170-190°
11-14' Oven / **16 cm**



21620
Mini Provenzal Flute
40 u / 40 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **13 cm**
Sourdough



21631
Mini Cereal Flute
55 u / 40 g / 8x14
20-30' Thaw / 180-190°
10-12' Oven / **13 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**



22341
Mini Hazelnut & Linseed Diamon
38 u / 50 g / 8x14
15-20' Thaw / 180-190°
10-12' Oven / **12,8 cm**
Sourdough



63090
Kornspitz Triangle
30 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**



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 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°
8' Oven / **7 cm**
Sourdough



22745
Mini Beer Flute
2,1kg / 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
130 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



69725
Protein Mollete
60 u / 90 g / 6x7
25' Thaw / 13,5 cm
Source of Fiber



28480
Kornspitz Mollete
60 u / 93 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**



27293
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



27453
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**



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



69540
Mini Seeds Flute
90 u / 40 g / 8x8 / 20-30' Thaw
180-190° / 10-15' Oven / **16 cm**



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



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



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.

Sweet Pastries / 68

Le Brió	70
Viennoiserie Sophie	74
Petit Doré	78
Caprice	80
Sélection d'Or	84

Danish Pastry / 86

Løven	88
-------	----

Croissants / 90

For Proofing	95
For Baking	96
Thaw and Serve	97

Ensaimadas / 98

For Proofing	100
For Baking	101
Thaw and Serve	101

Delights / 102

For Proofing	104
For Baking	105
Thaw and Serve	105

Puff Pastry / 106

For Baking	107
------------	-----

Ruth's / 110

Cookies Dough	112
Cookies Pucks	115
Cookies Ready	114
Muffins	116
Tulipes	118

Specialties / 120

Specialties	121
-------------	-----

Saudade / 122

Pastel de Nata	125
Croissants	125

Dots / 124

Original Dots®	126
Classic Dots®	126
Square Dots®	126
Decorated Dots®	127
Rainbow Dots®	129
Filled Dots®	130
Prime Dots®	132
BerliDots®	134
LongDots®	135
CroDots® / MiniDots®	136
PopDots® / Beignets	137

Savory Pastries / 138

Savory Croissants for Proofing	140
Savory Croissants for Baking	141
Puff Pastry for Baking	142
Danish Pastry for Baking	145
Quiches	145
Empanadas	146



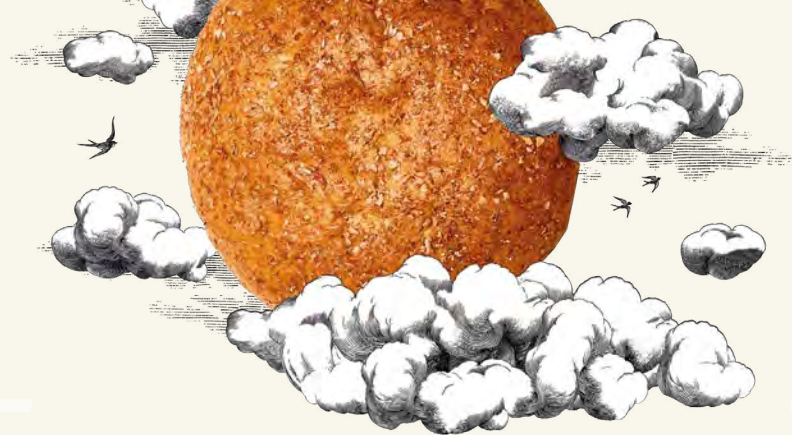
Le BRIÓ

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



65795
Cube Beach Burger
72 u / 68 g / 4x8
20-30' Thaw / **7,8 cm**
Butter



61595
Mushroom Beach Burger
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

85658
Mini Sandwich Le Brió
190 u / 26 g / 4x8
40-50' Thaw / **9 cm**
Butter



60550
Hot Dog Brioche
64 u / 55 g / 4x8
40' 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
30-40' Thaw / **11 cm**
Butter



61157
Le Brió Bear Bun
40 u / 70 g / 4x14
30' 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 plates-8 u / 600 g / 4x14
50-60' Thaw / **36,5 cm**
Butter



63434
Mini Hot Dog Beach
6 plates-18 u / 530 g / 4x14
50' Thaw / **36 cm**
Butter





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



69212
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



62306
Croissant Sophie with Sourdough
40 u / 90 g / 8x9 / 30-40' Thaw
170° / 18-22' Oven / **14 cm**
Sourdough / Butter



89233
Raw Sophie Croissant
160 u / 60 g / 8x9 / 30' Thaw
170° / 17' 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° / 17' 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



61946
Cocoa Hazelnut Panier
70 u / 100 g / 8x9 / 20-30' Thaw
170/180° / 15-20' Oven / **10.5 cm**
Butter

61945
Ham & Cheese Panier
70 u / 100 g / 8x9 / 20-30' Thaw
170-180° / 15-20' Oven / 10.5 cm
Butter

61947
Cream Panier
70 u / 100 g / 8x9 / 20-30' Thaw
170-180° / 15-20' Oven / **10.5 cm**
Butter



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



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

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 / 8x12
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



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



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



41950
**Palmerita
Petit Doré**
278 u (5Kg) / 18 g / 8x14
10-15' Thaw / 180-190°
10-15' Horno / **2,1 cm**
Mantequilla / Sin Conservantes



A high-quality photograph of a breakfast setting. In the foreground, a white ceramic cup with a delicate floral pattern is filled with a light-colored coffee, topped with a dusting of brown powder. The cup sits on a matching saucer, which is placed on a folded white cloth napkin. Next to the cup is a golden-brown croissant, generously topped with dark chocolate chips. In the background, a white ceramic pitcher with a similar floral pattern is visible, slightly out of focus. The entire scene is set on a light-colored, textured surface, possibly a marble table, with soft, natural light illuminating the scene.

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
60 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 / 90 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



CINNAMON MINI PALMIER
278 U / 18 G / 8X14 / 10-15' THAW / 180-190° / 10-15' OVEN / **2,1 CM**
BUTTER



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



67677
CINNAMON S TICK
65 U / 55 G / 8X19
15-20' THAW / 175-180°
10-15' OVEN / **23 CM**
BUTTER
CLEAN LABEL



67903
SNECKEN DE QUESO
36 U / 110 G / 8X10
20-30' THAW / 175-180°
15-20' OVEN / **10 CM**
BUTTER



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



67679
CRUNCHY DELIGHT
47 U / 115 G / 8X19
30' THAW / 180°
16' OVEN / **10,5 CM**
BUTTER



23721
CAPRICE MINI MULTICEREAL CROISSANT
140 U / 25 G / 8X12
20-30' THAW / 175-180°
12-15' OVEN / **9 CM**
BUTTER
NO PRESERVATIVES



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



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



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



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



Sélection D'OR

Exclusive margarine, dressed for success. Little by little, with patience and attention to every detail in their preparation. That's how we make products in the Sélection d'Or range. A combination of the finest ingredients and the most exquisite margarine, with a delicious buttery aroma, and long proofing times. Time becomes a luxury ingredient that gives us golden, flaky finishes that melts in the mouth.



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



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



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



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



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



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



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



69282
**White Chocolate
Bar Croissant**
46 u / 105 g / 8x9 / 15-30' Thaw
170/180° / 15-20' Oven / **12 cm**



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



60809
**Chicken Mushroom
Puff Pastry**
42 u / 137 g / 8x17 / 20-30' Thaw
180° / 15-20' Oven / **15 cm**



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



84062
**Burger
Croissant**
24 u / 75 g / 8x13
40' Thaw / **9.1 cm**



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



10285
Custard Bretzel
72 u / 90 g / 8x9
20-30' Thaw / 180-190°
15-20' Oven / **15 cm**
Margarine / No Artificial Flavors
No Preservatives



60808
Mixed Triangle
35 u / 133 g / 8x12
20-30' Thaw / 180-190°
15-18' Oven / **14 cm**
Margarine / No Artificial Colorants



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



40572
Apple & Custard Plait
58 u / 125 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **14,5 cm**
Margarine / 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



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



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



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



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



40107
Dark Triangle
35 u / 130 g / 8x12
30-40' Thaw / 180-190°
15-20' Oven / **15 cm**
Margarine / No Artificial Flavors
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
3,5 cm
Margarine / No Preservatives



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



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



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



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



80562
**Mini Danish
& Apple Cream**
108 u / 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



67983
**Olives and
Rosemary Twist**
50 u / 85 g/ 8x19
15-30' Thaw / 180°
12-16' Oven / **16 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. / **53 cm**
No Artificial Flavors
No Artifical Colorants



67870
Apple Cube Cinnamon
2 plates / 1,82 Kg / 7x6
240' Thaw / **53 cm**
No Artificial Flavors
No Artifical 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

40334
**Large Magno
Croissant**
64 u / 125 g / 8x9
105-120' Ferm. / 180-190°
12-15' Oven / **10 cm**
Margarine
No Preservatives



234
**Selection
Artisan
Croissant**
70 u / 85 g / 8x9
90' Ferm. / 180°
12-15' Oven / **9,7 cm**
Margarine
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



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



10200
**Lard
Selection
Croissant**
120 u / 65 g / 8x9
90' Ferm. / 180°
12-15' Oven / **8 cm**
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



10235
**Big Selection
Margarine Croissant**
90 u / 88 g / 8x9
120' Ferm. / 180°
12-15' Oven / **9 cm**
Margarine
No Preservatives



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



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



10230
**Big Selection
Lard
Croissant**
90 u / 88 g / 8x9
90' Ferm. / 180-190°
12-15' Oven / **8,8 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

25031
**Maxi
Croissant**
84 u / 95 g / 8x9 / 20-30' Thaw
105-120' Ferm. / 180-190°
14-16' Oven / **10 cm**
Margarine / No Preservatives



30236
**XL Margarine
Croissant F1**
84 u / 95 g / 8x8
90-120' Ferm. / 180-190°
12-15' Oven / **10cm**
Margarine / No Preservatives



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



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



30234
**Magno
Croissant**
70 u / 110 g / 8x8
90-120' Ferm. / 180-190°
12-15' Oven / **10,5 cm**
Margarine / 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



27231
**XL Margarine
Croissant**
64 u / 110 g / 8x9 / 20-30' Thaw
105-120' Ferm. / 180-190°
14-16' Oven / **10,5 cm**
Margarine / No Preservatives



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) / 43 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**
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 / **6,3 cm**
No Preservatives



104
**Margarine
Micro Croissant**
433 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°
13-14' Oven / **3,6 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°
13-14' Oven / **7,5 cm**
Margarine / Vegetarian



80563
**Mini Almond
Croissant**
100 u / 30 g / 8x12
20' Thaw / 170°
14-15' Oven / **8 cm**
Margarine
No Artificial Flavors
No Preservatives



82323
**Mini Croissant
Apricot**
92 u / 30 g / 8x12
30-40' Thaw / 160-170°
15-17' Oven / **8 cm**
Margarine
No Artificial Flavors
No Preservatives



82324
**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



69261
**XL Lard
Croissant**
40 u / 95 g / 8x9
15-30' Thaw / 160-180°
15-20' Oven / **10,5 cm**
No Preservatives
No Hydrogenated Fats



62135
**Sacramento
Croissant**
75 u / 46 g / 8x12
30' Thaw / 170°
15' Oven / **15,5 cm**
Margarine / No Preservatives



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



29252
**Catering
Croissant**
180 u / 45 g / 8x5
15-30' Thaw / 160-180°
15-20' Oven / **11,5 cm**
Margarine / No Artificial Flavors
No Artificial Colorants.
No Preservatives



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



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



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



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



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



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



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



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



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



Croissants

Thaw & Serve

61690
**Butter
Croissant**
22 u / 70 g / 8x9
30' Thaw / **13 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



68886
**Croissant
Brioche Bikini**
24 u / 120 g / 8x9
40-50' Thaw / **14 cm**
Butter



61406
**Diamond
Croissant**
30 u / 164 g / 8x8
30-45' Thaw / **12 cm**
Butter



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





**A spiral with
infinite flavour**

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.

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) / 43 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 / **23 cm**

No Preservatives



492
Dark Filled Stick
160u (8kg) / 50 g / 8x12
30-40' Ferm. / 170-180°
10-12' Oven / **23 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 / 135 g / 8x11 / 20-30' Thaw
75-90' Ferm. / 180-190°
16-18' Oven / **18 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



10358
**Double Chocolate
Delight**

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



30352
**Custard
Delight**

88 u / 120 g / 8x9 / 90-120' Ferm.
180-190° / 12-15' Oven / **13 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



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



50364
**Dark Magno
Delight**

84 u / 130 g / 8x9 / 90-120' Ferm.
180-190° / 12-15' Oven / **15 cm**
Margarine / No Artificial Flavors
No Preservatives



305 **Mini Chocolate Delights**
300 **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

69343
**Large
Dark Delight**

72 u / 120 g / 8x7 / 15-30' Thaw / 180-
190° / 15-20' Oven / **13,7 cm**
Margarine / No Artificial Flavors
No Preservatives



69313
**Decorated
Cocoa Delight**

84 u / 103 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 / **13 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 / **13,7 cm**
Margarine / No Preservatives



69401
**Decorated
Cream Delight**

84 u / 103 g / 8x7 / 20' Thaw
170° / 16' Oven / **13 cm**
Margarine / No Preservatives



69303
**Cream
Delight**

84 u / 55 g / 8x7 / 15-30' Thaw
180-190° / 15-20' Oven / **13 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 / **13,5 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

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



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



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



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



28250
XL Cust Plus Puff Pastry
45 u / 180 g / 8x12
20-30' Thaw / 180-190°
20-25' Oven / **26 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 / 135 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 Artifical 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
33u / 170 g
8x14 / **15 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



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



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

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



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



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



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



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

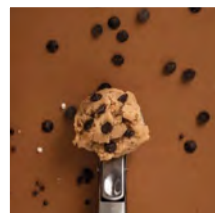




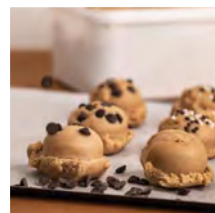
Produced on demand



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



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



Produced on demand



THAW



BAKE



SERVE

60258
COOKIE PUCK
SALTED CARAMEL
90 u / 80 g /8x12
150-155° / 9-11' Oven
ø 4 cm



60254
COOKIE PUCKS
TRIPLE CHOCOLATE
90 u / 80 g /8x12
150-155° / 9-11' Oven
ø 4 cm



60257
COOKIE PUCK
WHITE CHOC. RASPBERRY
90 u / 80 g /8x12
150-155° / 9-11' Oven
ø 4 cm



60256
COOKIE PUCK
DOUBLE CHOCOLATE
90 u / 80 g /8x12
150-155° / 9-11' Oven
ø 4 cm



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

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 CHEWY COOKIES

60251 TRIPLE CHOCOLATE COOKIE CUIT

34 u / 76 g / 13x13
120' Thaw / **10,5 cm**



60252 DOUBLE CHOCOLATE COOKIE

34 u / 76 g / 13x13
120' Thaw / **10,5 cm**



60253 COOKIE WHITE CHOC. RASPBERRY CUIT

34 u / 76 g / 13x13
10,5 cm



FULLY BAKED CLASSIC COOKIES

61750 COOKIE

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



68920 CHOCOLATE COOKIE

30 u / 55 g / 22x8
30' Thaw / **9 cm**
Butter / Vegetarian



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



61589 COOKIE BANANA BREAD

34 u / 76 g / 13x13
30-35' Thaw / **10,5 cm**



62469 COOKIE OATMEAL

34 u / 76 g / 13x13
30-35' Thaw / **10,5 cm**



61783 COOKIE PISTACHIO

34 u / 76 g / 13x13
30-35' Thaw / **10,5 cm**



62579 COOKIE BANANA BROWNIE

34 u / 76 g / 13x13
30-35' Thaw / **10,5 cm**



62575 COOKIE DUBAI STYLE

34 u / 72 g / 13x13
30-35' Thaw / **10,5 cm**



Ruth's
Muffins

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

MUFFINS CROWNS

60662
MUFFIN TRIPLE CHOCOLATE

FILLING INSIDE

30 u / 132 g / 8x10
120' Thaw / **8 cm**



60663
MUFFIN BLUEBERRY CRUMBLE

FILLING INSIDE

30 u / 132 g / 8x10
120' Thaw / **8 cm**



60666
LEMON MUFFIN

FILLING INSIDE

30 u / 132 g / 8x10
120' Thaw / **8 cm**



60668
SALTED CARAMEL MUFFIN

FILLING INSIDE

30 u / 120 g / 8x10
120' Thaw / **8 cm**



62589
MUFFIN DUBAI STYLE

FILLING INSIDE

15 u / 125 g / 8x17
30-60' Thaw / **8,8 cm**



61299
MUFFIN RASPBERRY

FILLING INSIDE

30 u / 110 g / 8x10
30-60' Thaw / **8 cm**



63482
MUFFIN CROWN CAPUCCINO

FILLING INSIDE

30 u / 120 g / 8x10
30-60' Thaw / **8 cm**



60681
MUFFIN TÔLIPE APPLE CINNAMON

FILLING INSIDE

30 u / 110 g / 8x10
30-60' Thaw / **8 cm**



61298
MUFFIN TÔLIPE APRICOT

FILLING INSIDE

30 u / 136 g / 8x10
30-60' Thaw / **8 cm**



TRADITIONAL MUFFINS & DELICAKES

21430
YOGHURT & CRANBERRY MUFFIN

24 u / 82 g / 8x14
30-45' Thaw / **6,5 cm**
No Preservatives



21560
CHOCOLATE CHIP MUFFIN

24 u / 82 g / 8x14
30-45' Thaw / **6,5 cm**
No Preservatives



21570
MUFFIN DOUBLE CHOCOLATE

24 u / 82 g / 8x14
30-45' Thaw / **6,5 cm**
No Preservatives



24130
YOGHURT & CRANBERRY MUFFIN

24 u / 85 g / 8x14
40-45' Thaw / **6,5 cm**
No Preservatives



65100
FAIRY CAKE TULIP MUFFIN

24 u / 90 g / 8x14
20-30' Thaw / **6,5 cm**
No Preservatives



64100
FAIRY CAKE

35 u / 55 g / 8x14
20-30' Thaw / **6,5 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



Vegan

60776 
VEGAN MUFFIN LEMON POPPIES

32 u / 100 g / 8x10
120' Thaw / **8 cm**
Vegan



60776 
VEGAN MUFFIN LEMON POPPIES

32 u / 100 g / 8x10
120' Thaw / **8 cm**
Vegan



MUFFINS TÛLIPES

62840
**RED VELVET
TULIP MUFFIN**
20 u / 110 g / 8x17
35-45' Thaw / **7,5 cm**
No Preservatives



62150
**CHEESECAKE
TULIPE**
20 u / 110 g / 8x17
30-45' Thaw / **7,5 cm**
Butter / No Preservatives



60930
**TULIPE
COCOA EXTREM**
20 u / 110 g / 8x17
35-45' Thaw / **7,5 cm**
No Artificial Flavors
No Artificial Colorants
No Preservatives



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



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



61980
**CARAMEL & PECAN
TULIP MUFFIN**
20 u / 110 g / 8x17
30-45' Thaw / **7,5 cm**



65051
**MUFFIN
PISTACHIO**
20 u / 106 g / 8x17
30' Thaw. / **7.2 cm**



 65061
**MUFFIN MADE
WITH LION**
20 u / 97 g / 8x18
45' Thaw / **7.2 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



MUFFINS BIG TÛLIPES

61500
DARK BIG TÛLIPE
12 u / 140 g / 8x17
40-45' Thaw / **8,5 cm**
No Preservatives



61510
WHITE BIG TÛLIPE
12 u / 140 g / 8x17
30-60' Thaw / **8,5 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 / **6,5 cm**

Olive Oil /No Artificial Flavors
No Artificial Colorants
No Preservatives



64985
**CLASSIC ARTISAN
MUFFIN**
15 u / 100 g / 8x16
45' Thaw / **6,5 cm**

Olive Oil /No Artificial Flavors
No Artificial Colorants
No Preservatives



67295
**YOGHURT/CRANBERRY
ARTISAN MUFFIN**
15 u / 110 g / 8x16
45' Thaw / **6,5 cm**

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



66680
**BLUBERRY
MUFFIN**
15 u / 110 g / 8x16
45' Thaw / **6,5 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**



61562
PRE-CUT PISTACHIO BROWNIE
24 u / 1.150 g / 6x36
240' Thaw



Specialties

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

Because being
healthier every day
is to enjoy an advantage.

61390 Churros

150 u (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



86041 New York Roll Plain

36 u / 62 g / 8x16
30-60' Thaw / **9,5 cm**
Butter / No Artificial Flavors
No Artificial Colorants.
No Preservatives



86052 New York Roll Cacao

36 u / 87 g / 8x16
60' Thaw / **9,5 cm**
Butter / No Artificial Flavors
No Artificial Colorants.
No Preservatives



86061 New York Roll Caramel

36 u / 87 g / 8x16
60' Thaw / **9,5 cm**
Butter / No Artificial Flavors
No Artificial Colorants.
No Preservatives





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 OTS®*
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 / 49 G / 4X13
20' THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO HYDROGENATED FATS



61295
CIAMBELLA SUCRÉ
26 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
20' THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO HYDROGENATED FATS



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



DOTS® CLASSIC

61470
BIG CLASSIC DOTS®
36 U / 72 G / 8X11
15-20' 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 / 9,5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO HYDROGENATED FATS



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



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



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



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



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



81541
STRAWBERRY DOTS®
36 U / 54 G / 8X14
20' THAW / 9,5 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
20' THAW / 9,5 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO ARTIFICIAL FLAVORS



64255
MIX DOTS® SELECT
36 U / 57 G
8X14 / 15-20' / 9.5 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
9.5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO HYDROGENATED FATS



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



DOTS® FILLED

61293
CUSTARD
SUGARED DOTS®
36 U / 70 G / 8X16
30' THAW / 9,5 CM



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



68765
APPLE DOTS®
36 U / 75 G / 8X15
30' THAW / 9,5 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 / 9,5 CM
NO ARTIFICIAL FLAVORS
NO HYDROGENATED FATS



68734
SUGARED DOTS®
COCOA
36 U / 65 G / 8X16
30' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO PRESERVATIVES
NO HYDROGENATED FATS



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



67122
DOTS® COOKIES & WHITE
36 U / 75 G / 8X15
30' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS



67925
DOTS® DUBAI STYLE
36 U / 75 G / 8X16
20-25' THAW / 9,5 CM



61823
DARK DECO FILLED L.
DOTS® ORIGINAL MB RA MB
36 U / 75 G / 8X16
30' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



67180
DOTS® WHITE & RED
36 U / 75 G / 8X15
30' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO PRESERVATIVES
NO PRESERVATIVES



64723
CREAMY STRAWBERRY
DOTS®
36 U / 75 G / 8X16
30' THAW / 9,5 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 / 9,5 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 / 84 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 / 70-72* G / 8X16
30' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



65144
COCONUT DOTS®
36 U / 73 G / 8X16
20' THAW / 9,5 CM
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES



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



62185
DOTS® NOCILLA®
36 U / 72 G / 8X16
30' THAW / 9,5 CM
NO PRESERVATIVES
NO HYDROGENATED FATS



61455
CHUPA CHUPS®
DOTS®
36U / 70 G / 8X16
30' THAW / 9,5 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®

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



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



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



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



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



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



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



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



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



20290
CUSTARD BALLDOTS®
36 U / 90 G / 8X11
60-75' THAW / 9,2 CM
INCLUDES 24 PYROTINES
AND 24 IDENTIFIERS
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



60376
BERLIDOTS® SNOW
36 U / 88 G / 8X12
20-30' THAW / 9,2 CM



60379
DARK WAVES BALLDOTS
36 U / 90 G / 8X10
30-45' THAW / 9,5 CM



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



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 / 36 G / 8X11
20' THAW / 7,4 CM
NO ARTIFICIAL COLORANTS
NO PRESERVATIVES
NO HYDROGENATED FATS



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



60377
MINIDOTS®
WHITE NUTTY
60 U / 49 G / 8X12
30' THAW / 7,5 CM



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



60378
MINIDOTS®
BLACK
60 U / 47 G / 8X12
30' THAW / 7,5 CM



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



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



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



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



63052
MINIDOTS®
BISCOFF®
54 U / 41 G / 8X16
25' THAW / 7,5 CM
INCLUDES TOPPERS



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
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
180-190º/ 12-15' Oven / **12 cm**
Margarine



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



549
Mini Delights Assortment
564 (9,03 kg) / 16 g / 8x9
20-40' Ferm. / - Thaw
180-190º / 12-15' Oven / **5 cm**
Margarine



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



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



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



For Baking

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



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



60836
Mixed Delight
52 u / 120 g/ 8x9
20-30' Thaw / 170-180º
15-20' Oven / **15 cm**
Margarine
No Artifical Colorants



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



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



69515
Croissant Paris with Cheese
50 u / 90 g/ 8x8
60' Thaw / 165º
17' Oven / **14,5 cm**
Butter
No Artifical 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
180-190º / 12-14' Oven / **6 cm**
Margarine* / No Preservatives

65842
Mini Puff Pastry Assortment
441 (7,5 kg) / 17 g / 8x11 / 20-30 Thaw
180-190º / 12-14' Oven / **6 cm**
Margarine



Puff Pastry

For Baking

28450
Tuna Puff Pastry
56 u / 135 g / 8x12
20-30' Thaw / 170-180°
15-18' Oven / **14,5 cm**
Margarine / No Preservatives



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



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



21680
Napoli Envoltini
55 u / 135 g / 8x12
20-30' Thaw / 180-190°
12-15' Oven / **14,5 cm**
Margarine / No Preservatives
No Artificial Flavors



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



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



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



43250
Sausage and Ketchup Roll
50 u / 118 g / 8x19
15-30' Thaw / 180°
12-16' Oven / **12 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 / 136 g / 8x9
10' Thaw / 175°
12-15' Oven / **12 cm**
No Artificial Flavors
No Artificial Colorants



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



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



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



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



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



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



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 / 142 g / 8 x12

15-30' Thaw / 175°

13-16' Oven / **14 cm**

No Artificial Flavors

No Artifical Colorants



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 / **5,3 cm**

Margarine



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.

o f o r n o
tradicional

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 / 6x13 / 180-200°
40' Thaw / 35-40' Oven / **33 cm**



62570

1959 Tuna Empanada

5 u / 1800 g / 6x13 / 180-200°
40' Thaw / 35-40' Oven / **39 cm**



62571

1959 Roast Chicken Empanada

5 u / 1800 g / 6x13 / 180-200°
40' Thaw / 35-40' Oven / **33 cm**



Empanadas

Traditional



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
65993
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



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
30 u / 200 g / 9x9 / 180-200° / 35-40' Oven / **17 cm**



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



Empanadas International

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



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



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



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



Empanadas Argentinian

Classic Dough

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



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



32126 **Criolla Empanadilla**
39 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
23 u / 85 g / 8x17 / 120-180' Thaw
180° / 1-2' Oven / **11 cm**
Margarine
No Artifical Colorants



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





Cheespies

69355
**Cheespie
Cheeseburger**
27 u / 100 g / 8x17 / 200°
10-15' Oven / 12x7 cm



69354
**Cheespie
Sicilian Chicken**
27 u / 100 g / 8x17 / 200°
10-15' Oven / 12x7 cm



69353
**Cheespie
Cheddar Jalapeño**
27 u / 100 g / 8x17 / 200°
10-15' Oven / 12x7 cm



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



Revolution Yummies

66116
**Green
Yummies**



66405
**Caprese
Yummies**



66105
**Yellow
Yummies**



66205
**Red
Yummies**



25 u / 85 g / 8x17 / 120-180' Thaw
180° Oven / 1-2' / 12 cm
No Artificial Flavors
No Artificial Colorants

Empanadillas Origen

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



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



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





Bags, Bases and Sheets

Creativity in expert hands.

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

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

Bases and Blocks

Pizza

25500
Pizza Base
25 u / 350 g / 8x12
30' Thaw / 180°
12-15' Oven / **38 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 / 4x13
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 / 4x13
15-20' Thaw / 180-190° /
10-15' Oven / **33,5 cm**
Margarine / No Preservatives



63070
Butter Puff Pastry Sheet
15 u / 1000 g / 4x13
20-30' Thaw / 180-190°
18-20' Oven / **58 cm**
Butter / No Preservatives



660
Special Puff Pastry Sheet
15 u / 1000 g / 4x13
20-30' Thaw / 180-190°
18-20Oven / **58 cm**
Margarine / No Preservatives



26810
Puff Pastry Sheet
16 u / 800 g / 4x13
15-20' Thaw / 170-190°
38,5 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 / **36,5 cm**
Margarine / No Preservatives



64054
Croissant Butter Plate
8 u / 1100 g / 4x15
15-20' Thaw / 105-120' Ferm.
180-190° / 14-16' Oven / **36,5 cm**
Margarine / No Artificial Flavors
No Artifical 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

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



25270
Muffins Dough in Piping Bag
12kg (8u) / 1500 g / 6x10 / 120-180' Thaw
165-175° / 18-20' Oven / **57 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 / **37 cm**
Vegetarians



7520
Cake Sheet
120 u / 10 g / 8x17
30' Thaw / 180°
8-10' Oven / **5,3 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
6u / 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.

62301 
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 / 8x3
60' Thaw / **13,8 cm**
No Artificial Colorants
No Artificial Flavors



64083 
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 (Pretcut)
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 / **33,5 cm**
Vegetarian



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



62234
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 / **23 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



93200

Vienna Sacher Tart
(Pre-cut)

1 u / 1,5 kg / 12x14
180-240' Thaw / **24 cm**
Vegetarian



37532

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



68732

American Carrot Cake
(Pre-cut)

1 u / 1,25 kg / 12x18
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 / 100 g / 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**



66234

Cocoa/Cream Gateau
(Oven21)

21 u / 109 g / 6x18
120-180' Thaw / **8,5x4,5 cm**



66233

Cake Lotus
(Oven21)

21 u / 100 g / 6x18
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**



67453
**Milk Chocolate
Cheesecake AA**
1 u / 1,1 Kg / 15X26
720' Thaw/ **20 cm**



62462
Moka Cake by AA
1 u / 1,000 g / 15x26
12 hours thaw in fridge / **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 Artifical 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 Artifical Colorants



67346
Plumcake Banana Bread
4 u / 450 g / 7x24
6h thaw at room temperature / **21x10x6 cm**



67116
Butter Pound Cake
4 u / 485 g / 7x24
180' Thaw Ambient T. / **21x10 cm**
No Preservatives
No Artifical Colorants



67345
Plumcake Apple Cinnamon
4 u / 500 g / 7x24
6h thaw at room temperature / **21x10x6 cm**



Gateaux

16310

Gateau Strawberry & Cheese

1 u / 1,95 Kg / 6x18

300-360' Thaw / 33,5x27cm

Vegetarian



16322

Yoghurt & Red Fruits Tart

1 u / 2,05 Kg / 6x18

240-300' Thaw / 33,5x27 cm

Vegetarian



63400

Triple Chocolate Gateau

1 u / 1,8 Kg / 6x18

180' Thaw / 33,5x27,5 cm

Vegetarian



16304

Black Forrest Gateau

1 u / 1,9 Kg / 6x18

240-300' Thaw / 33,5x27 cm

Vegetarian



16312

Lemon Gateau

1 u / 2,21 Kg / 6x21

360-420' Thaw / 33,5 cm



16303

Tiramisu Gateau

1 u / 1,8 Kg / 6x18

300-360' Thaw / 33,5x27cm

Vegetarian





16300

Truffle & Cream Gateau

1 u / 1,8 Kg / 6x18

240-300' Thaw / 33,5x27 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



69832

San Marcos Cake

4 u / 430 g / 6x18

120-180' Thaw / 16x13 cm

Vegetarian



18000

Almond Gateau

1 u / 1,28 Kg / 6x18

120-180' Thaw / 36x27 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

60364
Cheesecake Jar
12 u / 100 g / 12x26
720' Thaw 12 h refrigerator -
1 h room temperature
7 cm
No Artificial Flavors



Mochis

63462
**Cheesecake
& Raspberry Mochi**
40 u / 46 g / 6x16
300-360' Thaw / **4,5 cm**



63463
**Passion Fruit
& Caramel Mochi**
40 u / 34 g / 6x16
180-240' Thaw / **4,5 cm**



63464
**Truffle
& Praline Mochi**
40 u / 34 g / 6x16
180-240' Thaw / **4,5 cm**



Pastries

62200 
Petits Ovens Assortment
154 u / 21 g / 6x13 / 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 / 130g / 8x8
90 'Thaw / **17 cm**
Butter / No Artifical 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



63320 
Assortment Salad Canape
68 u / 11,5 g / 6x33 / 180-480' Thaw / **3,5 cm**
Butter / Margarine



62950 
Cocoa Crêpe
28 u / 80 g / 15x17
1h Thaw / 180' Ferm.
3-4' Oven / **20 cm**
Butter / Vegetarian



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



64290
Chocolate Fondant
24 u / 85 g / 8x14
6,3 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**



61726
Pistachio Mini Cheesecake
24 u / 80 g / 6x18
60' Thaw / **8,2 cm**



39151
Coulant Chocolate
24 u / 90 g / 16x13
12-13' Thaw / 200° / **3,7 cm**
Butter / Vegetarian



63022 - 63021 (Pre-cut)
Large Dark C runch Roll
5-30 u / 400 g / 7x24
90-120' Thaw / **16 cm**



67310 
Mini Tiramisu
10 u / 110 g / 10x22
60-120' Thaw / **11 cm**
Vegetarian



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



84300
Round Apple Tart
25 u / 90 g / 8x17
30' Thaw / 180°
30' Oven / **11,5 cm**
Butter / No Preservatives



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



1021 
Chocolate Tartlet
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



68631
**Strawberry
& Cheese Heart**
1 u / 180 g / 6x18
25-30' Thaw. / **15 cm**
No Artifical Colorants



63681
**Red Heart
Cookie**
30 u / 47 g / 11x14
45' Thaw. / **9,7 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



81635
**Yolk Hearts
and Cream Cocoa**
8u / 75 g / 9x12
30' Thaw / **8 cm**
Vegetarian



62686
**Dots
Pink Heart**
36 u / 83 g / 8x15
30' Thaw / **9,4 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



600170029
**Red Velvet
Cookie**
30 u / 80 g / 13x13
120' Thaw / **10,5 cm**



62687
**Dots
Pink Heart**
36 u / 83 g / 6x6
90' Thaw



Christmas

63691
**Christmas Tree
Cookies**
30 u / 47 g / 11x14
30' Thaw / **9,4 cm**
Butter
No Artificial Flavors
No Preservatives



67537
**Christmas Tree
Cake**
1 u / 90 g / 6x18
30' Thaw / **15 cm**
No Artifical Colorants



84315
**Christmas
PopDots**
264 u / 22 g / 8x6
20' Thaw / **4,6 cm**



63855
Christmas Dots
36u / 62 g
8x14 / 120' Thaw
No Artificial Flavors
No Artifical Colorants
No Preservatives



63856
Christmas Dots
36x2 u / 124 g
6x6 / 120' Thaw
No Artificial Flavors
No Artifical 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



63231
Dots Halloween
36p x 2u / 74 g / 6x6
60' Thaw / **9 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



Summer

64157
Summer Dots
36u / 75g / 8x16
30' Thaw / **9,5 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



64156
Summer Dots
36x2u / 75g / 8x6
90' Thaw / **9,5 cm**
No Artificial Flavors
No Artifical Colorants
No Preservatives



King's Cakes

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



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



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



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 / **38 cm**
Margarine



886
Tortel con Fruta y Mazapán 500g
Includes crown, figure, card and bean
13 u / 512 g / 8x9 / 110-130' Ferm.
170-180° / 15-17' Oven / **19 cm**
Margarine



Thaw and Serve

40885
Tortel Mediano Listo
Includes box, crown, figure, card and beanfigura, tarjeta y haba
6 u / 550 g / 4x6
120' Thaw / **26 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**



68025
Roscón Mediano 500 gr
Includes crown and figure
10 u / 517 g / 8x12 / 30' Thaw
170° / 15-17' Oven / **19 cm**



40883
Roscón Grande 1 kg
Includes crown and figure
6 u / 1 kg / 8x9
170-180° / 18-20' Oven / **36 cm**



King's Cakes

Thaw and Serve

68450
Roscón Pequeño Listo
Includes crownandfigure
15 u / 285 g / 6x6
60-90' Thaw / **19 cm**
Butter



68241
Roscón con Nata Listo
Includes box, crown, figure and card
6 u / 1 Kg / 4x6
60-90' Thaw / **27 cm**
Butter



68272
Roscón con Tru-fa Listo
Includes crown, figure, card and bean
6 u / 1 Kg / 4x6
60-90' Thaw / **27 cm**
Butter



68231
Roscón Mediano Listo
Includes box, crown, figure and card
6 u / 1 Kg / 4x6
60-90' Thaw / **27 cm**
Butter



68270
Roscón con Tru-fa Listo
Includes box, crown, figure and card
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



68770
Roscón Crema Listo
Includes box, crown, figure and card
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 / **43 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 / 1kg / 4x9
90-120' Ferm. / 175-185°
15-20' Oven / **43 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 / 1kg / 4x7
30-40' Thaw / **46 cm**



90060
**Coca de Fruta
Grande Lista**
Individual box. Includes card
4 u / 1,4 kg / 6x7
30-40' Thaw / **46 cm**



90071
**Coca Fruta
Mediana Lista**
Individual box. Includes card
6 u / 600 g / 6x6
30-40' Thaw / **41 cm**



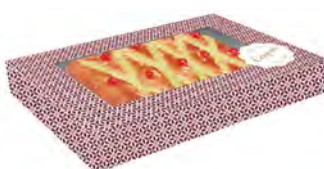
90140
**Coca Crema
670gr Lista**
Includes card
10 u / 670 g / 4x7
30-40' Thaw / **41 cm**
Margarine



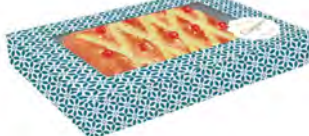
90310
**Coca de Crema
Grande Lista**
Includes Cake Holder
5 u / 1,4 kg / 4x7
30-40' Thaw / **46 cm**
Margarine



90320
**Coca de Crema
1,4 Kg Lista**
Individual box. Includes card
4 u / 1,4 kg / 4x7
30-40' Thaw / **47 cm**
Margarine



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



90021
**Coca Cacao
Mediana Lista**
Individual box. Includes card
6 u / 650 g / 6x6
30-40' Thaw / **41 cm**
No Preservatives



San Juan Puff Pastry

For Baking



10875
Coca de Chocolate 800 g
7 u / 800 g / 8x16
10' Thaw / 170-175°
16-18' / **37 cm**
Margarine
No Preservatives



879
Coca de Hojaldre con Crema 1 kg
15 u / 1 kg / 8x6 /
20-30' Thaw / 170-75°
23-25' Oven/ **37 cm**
Margarine



878
Coca de Hojaldre con Crema y Cabello de Ángel 1 kg
15 u / 1 kg / 8x6
20-30' Thaw / 170-75°
23-25' Oven/ **37 cm**
Margarine



876
Coca de Hojaldre con Cabello de Ángel 1 kg
15 u / 1 kg / 8x6
20-30' Thaw / 165-175°
23-25' Oven / **37 cm**
Margarine
No Preservatives



Koama

With excellent quality products, our chefs and R&D team work in all the recipes of the ready meals to offer the best solutions to the most demanding kitchens. Pasteruized, packed and deep frozen dishes, designed by and for professionals with a clear goal: never give up on flavour, making the most of the proposals.

Innovation + Stable price +
Storage reduction + time =
Cost reduction

Appetiziers

Croquettes

Croquettes 6 bags / 25 u / 450 g / 10x11 / 175-180°*



20008 *
**Iberian
Ham
Croquette**
Olive Oil



67690
**Boletus
Mushroom
Croquettes**
Olive Oil
Vegetarian



90055
**Spinach
Croquette**
Olive Oil
Vegetarian



63700 *
**Croquette
Chicken & Ham**
Olive Oil
Butter



92009 *
**Iberian
Chorizo
Croquette**



90028
**Octopus
Croquette**
Olive Oil



63720 *
**Bacon & Banana
Croquette**
Vegetarian



67550 *
**Hake & Seaweed
Croquette**
Olive Oil
Butter
Vegetarian

Oven

Croquettes

Croquettes for Oven 6 bags / 138 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 Artifical Colorants/ No Preservatives

68321
**Croquette Roast Chicken
by Nandu Jubany**



68322
**Croquette Chorizo
by Nandu Jubany**



68323
**Croquette Ham
by Nandu Jubany**



68324
**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.





Kentel 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



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 / 335 g / 6x13
180° / 7-9' Oven / 27 cm



66383
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 / 13 cm



66393
**Bacon & Cheddar
Mini Pizza**
24 u / 125 g / 6x8
180° / 7-9' Oven / 13 cm



66396
**Mini Pizza
Cooked Ham**
24 u / 125 g / 6x8
180° / 7-9' Oven / 13 cm



66394
4 Cheese Mini Pizza
24 u / 120 g / 6x8
180° / 7-9' Oven / 13 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 / 23 cm
Sourdough/ Vegetarian
Olive Oil



Sandwiches



90265
Ham & Brie Cheese Sandwich
13 u / 205 g / 8x9
120-180' Thaw / 190-210°
4-5' Oven



68720
Ham & Cheese Sandwich
13 u / 225 g / 8x9
120-180' Thaw / 190-210°
5-6' Oven
Sourdough



10100
Tuna Peppers Sandwich
13 u / 275 g / 8x9
180-240' Thaw / 190-210°
2-3' Oven
Sourdough / Olive Oil



67940
Pork&Cheese Sandwich
13 u / 225 g / 8x9
120-180' Thaw / 190-210°
5-6' Oven
Sourdough/ Olive Oil



87861
Iberian Ham & Tomato Sandwich
13 u / 235 g / 8x9
120-180' Thaw / 190-210°
2-3' Oven



80024
Bacon & Cheese Sandwich
13 u / 235 g / 8x9
120-180' Thaw / 190-210°
5-6' Oven



84791
Chicken & Cheese Sandwich
13 u / 280 g / 8x9
180-240' Thaw / 190-210°
5-6' Oven



86920
Spanish Omelette Sandwich
13 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



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



63249
Cristallino Seeds Wholegrain
(Pre-cut)
14b x 6u / 60 g / 4x11
30' Thaw / **11 cm**
Sourdough/ 100% Natural



60996
Semiwholegrain Cristallino
(Pre-cut)
14p x 6 u / 50 g / 4x11
30' Thaw / **11 cm**



64375
Burger Cristallino
(Pre-cut)
14p x 4 u / 75 g / 4x8
20-30' Thaw / **11,5 cm**
Olive Oil/ CleanLable
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



63446
Media Cristalina
16p x 2 u / 85 g / 4x14
30' Thaw / **25 cm**
Olive Oil / Clean Label
Sourdough/ 100% Natural



61975
Bagel Cristallino
14p x 4 u / 55 g / 4x8
30' Thaw / **11,4 cm**
Olive Oil / Sourdough
No Artificial Flavors



67322
Cristallino Ciabatta
28p x 2 u / 95 g / 4x8
50' Thaw / **11,5 cm**
Olive Oil / Clean Label
Sourdough/ 100% Natural
Vegan / Vegetarian



65405
Cristallino Gouda Ciabatta
28p x 2 u / 95 g / 4x10
25' Thaw / **11 cm**
Olive Oil / Sourdough



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



60032
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



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



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



64974
Pan Cristallino L
12 u / 175 g / 4x8
40-50' Thaw / **36 cm**
Olive Oil/ CleanLable
Sourdough / 100% Natural



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



84524
Cristallino 100% Wholegrain Realfooding
20p x 4 u / 50 g / 4x11
30' Thaw / **11 cm**
Olive Oil/ CleanLable
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**



64541 
**Cereal & Seeds
Sandwich Sliced**
4 u / 1,2 Kg / 8x9
60' Thaw / **28 cm**



67751
**White
Bread**
10 u / 330 g / 4x14
-' Thaw/ **18 cm**
Butter / Sourdough



65542 
**3 Spelt Sandwich
Bread Sliced**
6 u / 400 g / 12x8
60' Thaw / **19 cm**



65543 
**High Protein
Sandwich
Bread Sliced**
6 u / 400 g / 12x8
60' Thaw / **19 cm**



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



65345
**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



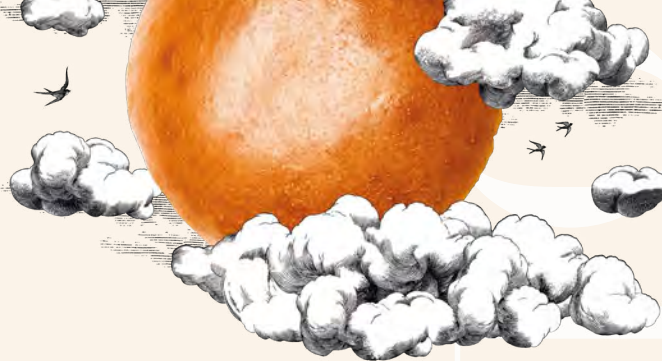
Dry Multi Packs

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 Artirical Colorants / No Preservatives



67110
Burger Brioché
14p x 4 u / 67,5 g / 4x8
30-40' Thaw / **10,5 cm**



67165
Hot Dog Brioché
18p x 4u / 55 g / 4x8
30-40' Thaw/ **16 cm**



82036
Ciabatta Le Brió
16p x 2u / 93 g / 6x8
25-30' Thaw / **11 cm**



85766
Brioché Mini Burger
12p x 6u / 25 g / 6x10
40' Thaw / **9 cm**

Lineal Seco

Dots & PopDots

85560
Pack Dots Glazed
8p x 4 u / 52 g / 6x14
90' Thaw / **9,5 cm**
No Artificial Colorants
No Preservatives
No Hydrogenated Fats



82929
Dark Deco Filled Dots
8p x 4 u / 75 g / 6x14
30' Thaw / **9,5 cm**



64526
Dots Pink
36p x 2 u / 57 g / 6x6
20' Thaw / **9,5 cm**
No Artificial Flavors
No Artificial Colorants
No Preservatives
No Hydrogenated Fats



2026
Sprinkled Dots
60 u / 60 g / 4x15
90' Thaw / **9,5 cm**
No Artificial Colorants
No Preservatives
No Hydrogenated Fats



85115
Pack Dots Sugar
8p x 4 u / 49 g / 6x14
90' Thaw / **9,5 cm**
No Artificial Flavors
No Artificial Colorants
No Preservatives



67591
White Drizzle Dots
8p x 4 u / 74 g / 6x15
90' Thaw / **9,5 cm**
No Artificial Flavors
No Artificial Colorants
No Preservatives



64527
Dots Black & White
36p x 2 u / 71 g / 6x6
60' Thaw / **9,5 cm**



69738
Dots Kit Kat® Individual
60 u / 73 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



61263
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



87003
Pack Balldots Sugar
5b x 12 u / 54 g / 8x7
20' Thaw / **9,5 cm**
No Preservatives



89003
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



Pastry

Single Pack



69422
Lykke Braid
8 u / 540 g / 4x14
90' Thaw / **33 cm**
Butter
No Artificial Colorants

Pastry

Sweet Pastries

86303
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



23 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**





Notes

Lined area for notes on the left page, consisting of 30 horizontal dotted lines.



Notes

Lined area for notes on the right page, consisting of 25 horizontal dotted lines.

