

Sweet Pastries

For the most tender moments





61685

Sophie Croissant

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

165-180° / 18' Oven / **15 cm**

Made with 23% Butter



89233

Large Sophie Croissant

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

180° / 16' Oven / **10,5 cm**



69212

Select Paris Croissant

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

160-180° / 15-18' Oven / **14,5 cm**

Clean Label



67451

Curved Sophie Croissant

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

160° / 17-18' Oven / **17 cm**



67575

Cereal Curved Croissant Sophie

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

160-180° / 15-18' Oven / **10 cm**

Made with Butter / No Preservatives
No Artificial Colors



60335

Sophie Pain aux Raisins

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

170° / 16' Oven / **10,5 cm**

Made with 14% Butter



64172

Pain Choc Sophie

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

165-170° / 17-19' Oven / **7,5 cm**

CAPRICE

VIENNOISERIE



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



22180
Caprice Multicereal Croissant
55 u / 80 g / 8x9 / 20-30' Thaw
170-180° / 18-20' Oven / 14,5 cm
Clean Label / 100% Natural



23710
Caprice Large Paris Chocolate
48 u / 90 g / 8x9 / 20-30' Thaw
160-180° / 14-18' Oven / **14,5 cm**



22080
Caprice Paris Chocolate Croissant
60 u / 70 g / 8x9 / 20-30' Thaw
170-180° / 15-20' Oven / **13 cm**



60230
Nocilla Caprice Croissant
60 u / 70 g / 8x9 / 20-30' Thaw
170-180° / 12-15' Oven / 13 cm



22133
Mini Paris Croissant
140 u / 25 g / 8x12
20-30' Thaw / 170-180°
12-15' Oven / **9 cm**



29131
Caprice Mini Chocolate Croissant
160 u / 25 g / 8x12
20-30' Thaw / 175-180°
12-15' Oven / **8 cm**



23721
Paris Mini Multicereal Croissant
140 u / 25 g / 8x12
20-30' Thaw / 165-175°
12-15' Oven / **9 cm**

CAPRICE

VIENNOISERIE



60165
**Choco Bicolor
Croissant**
36 u / 90 g / 8x12 / 20-30' Thaw
165-170' / 17-22' Oven / **17 cm**



60155
**Raspberry Bicolor
Croissant**
36 u / 90 g / 8x12 / 20-30' Thaw
165-170' / 17-22' Oven / **17 cm**



69981
Caprice Torsade
50 u / 90 g / 8x10 / 20' Thaw
165-170' / 16' Oven / **17,5 cm**



22010
Dark Plait
44 u / 127 g / 8x12 / 15-30' Thaw
160-180' / 15-18' Oven / **13 cm**



22175
Caprice Pain au Chocolat
80 u / 70 g / 8x9 / 20-30' Thaw 170-180' / 18-20' Oven / **8 cm**



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

Sélection
D'OR



67460

Cocoa Croissant

48 u / 90 g / 8x9 / 20-30' Thaw
165-175° / 15-17' Oven / **14,5 cm**



67430

Multigrain Croissant

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



69273

Super Margarine Croissant

60 u / 95 g / 8x9 / 20-30' Thaw
160-180° / 15-20' Oven / **11,5 cm**



67410

Mini Croissant

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

olive

Huile d'olive / Sans conservateurs
Pas de colorants artificiels
Pas d'arômes artificiels



67250
Cocoa
Artisan Muffin
15 u / 115 g / 8x16
45' Thaw / 7,5 cm



67295
Cranberry
Artisan Muffin
15 u / 110 g / 8x16
45' Thaw / 7,5 cm



66680
Blueberry Artisan
Muffin
15 u / 100 g / 8x16
45' Thaw / 8 cm



64985
Clasic
Artisan Muffin
15 u / 110 g / 8x16
45' Thaw / 8 cm

Petit Doré



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



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



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



42530
Custard & Almond Bretzel
32 u / 149 g / 8 x 11 / 180-190°
15-20' Oven / **14 cm**



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



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



25731
Pain aux Raisins
50 u / 115 g / 8x12 / 20-30' Thaw
90-105' Fermentation
180-190° / 16-20' Oven / **9,5 cm**
Margarine



65741
Small Pain aux Raisins
180 u / 30 g / 8x14
30' Thaw / 30-45' Fermentation
180-190° / 14-16' Oven / **5,7 cm**
Butter



41920
**Butter Mini
Apple Tart**

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



41950
**Small
Butter Palmier**

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



40170
**Caprice Mini
Chocolate Flute**

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



60174
**Mini Fripon
Apricot**

120 u / 45 g / 8x12 / 20-30' Thaw
170-180° / 12-15' Oven / **12 cm**



60176
**Mini Raspberry
Flute**

120 u / 45 g / 8x12 / 20-30' Thaw
170-180° / 12-15' Oven / **12 cm**

We are bakers
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