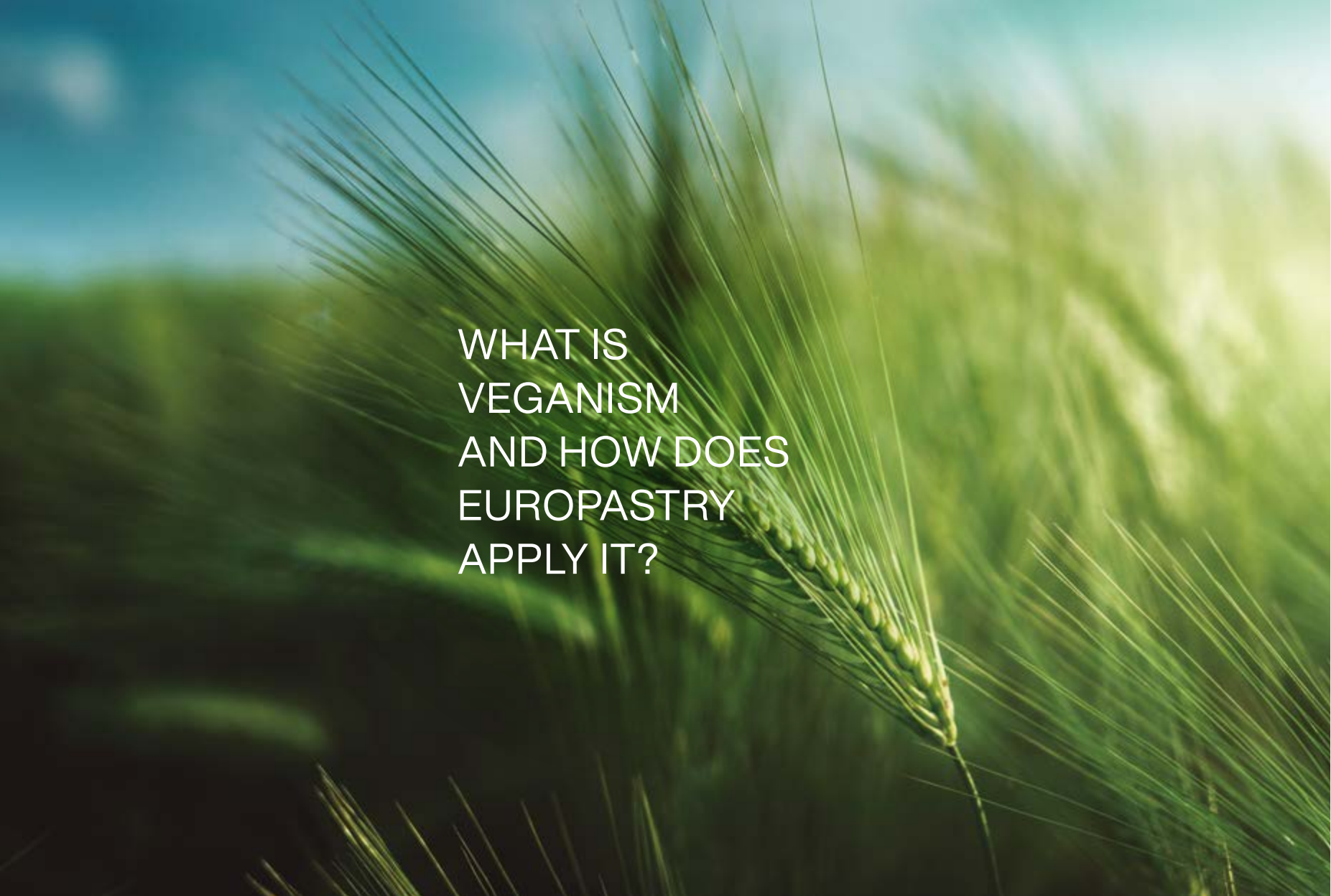




VEGAN SELECTION

A selection adapted
to the needs of vegan diets.



WHAT IS VEGANISM AND HOW DOES EUROPASTRY APPLY IT?

It is a way of understanding life that goes far beyond mere food, being configured as a philosophy that is driven by respect for animals and opposition to the exploitation of them. Instead, vegetable products are the main source of food for vegans.

In the constant search for innovation, trends and sustainability, Europastry is one of the main companies whose objective is to complete a wide range of products adapted to the benefits of this type of food. And it devotes a large part of its resources to the research, development and production of a wide selection of bread and pastries.





SWEET PASTRIES

SAVORY PASTRIES

BASES,
STOVETOPS
& BAKERIES



SWEET PASTRIES

Same quality, same taste, new benefits.

Croissants, puff pastries, empanadas...
An excellent selection. We continue to develop our products with excellent quality for those customers who have chosen this lifestyle. So we share a wide portfolio of vegan products that you cannot miss in your establishment.



CROISSANTS TO FERM.

30236

XL Margarine Croissant

84 u / 95 g / 8x8
90-120' Ferm. / 180-190°
12-15' Oven / **10cm**



25101

Big Margarine Croissant

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



25031

Maxi Croissant

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



27231

XL Margarine Croissant

64 u / 110 g / 8x9 / 20-30' Thaw
1,45-2 h Ferm. / 180-190°
14-16' Oven / **10,5 cm**



27231

XL Magno Margarine Croissant

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



10235

XL Margarine Croissant

90 u / 88 g / 8x9
120' Thaw / 180°
12-15' Oven / **9 cm**



40334

Large Magno Croissant

64 u / 125 g / 8x9
105-120' Ferm. / 180-190°
12-15' Oven / **10 cm**



25310

XL Croissant

100 u / 110 g / 8x8
90-120' Ferm. / 180-190°
14-16' Oven / **16,5 cm**



120

Catering Croissant

259u (11 kg) / 43 g / 8x9 / 65-75' Thaw
180-190° / 12-15' Oven / **9 cm**



106

Mini Croissant

460u (11,5kg) / 25 g / 8x9 / 30-60' Ferm.
180-190° / 12-15' Oven / **7,6 cm**



25041

Small Margarine Croissant

545u (12 kg) / 22 g / 8x9 / 30-40' Ferm.
180-190° / 14-16' Oven / **6,5 cm**



00105

Margarine Mini Croissant

545u (12 kg) / 22 g / 8x9 / 30-60' Ferm.
180-190° / 12-15' Oven / **6,5 cm**



104

Margarine Micro Croissant

433u (6,5kg) / 15 g / 8x12 / 30-60' Ferm.
180-190° / 12-15' Oven / **6,3 cm**



25390

Baby Margarine

454u (5kg) / 11 g / 8x12 / 15-20' Thaw
20-30' Ferm. / 180-190° / 12-14' Oven / **5,5 cm**



265

Small Margarine Croissant Chef Selection

240u (6kg) / 25 g / 8x12 / 30' Ferm.
180° / 12-15' Oven / **5,5 cm**



30265

Mini Classic Margarine Croissant

240u (6kg) / 25 g / 8x12 / 30-60' Ferm.
180-190° / 12-15' Oven / **6,7 cm**



PUFF-PASTRY FOR PROOFING

140
Big Cocoa Croissant
54 u / 110 g / 8x12
90-120' Ferm. / 180-190°
12-15' Oven / **15 cm**



26650
Large Chocolate Delight
75 u / 135 g / 8x11 / 20-30' Thaw
75-90' Ferm. / 180-190°
16-18' Oven / **18 cm**



354
Dark Delight
100 u / 85g / 8x9
90-120' Ferm. / 180-190°
12-15' Oven / **14 cm**



26271
Chocolate Delight
114 u / 97 g/ 8x9 / 20-30' Thaw
80-100' Ferm. / 180-190°
12-15' Oven / **12 cm**



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



50564
Dark Magno Delight
84 u / 130 g / 8x9
90-120' Ferm. / 180-190°
12-15' Oven / **15 cm**



305
Mini Chocolate Delights
333u (5kg) /15 g /8x15
20-40' Ferm. / 180-190°
12-15' Oven / **5 cm**



66220
Dark Mini Nibble
294u (5kg) / 17 g / 8x14
20-30' Thaw / 180-190°
12-14' Oven / **6 cm**



CONES FOR PROOFING

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



Sélection
D'OR

OUR DISTINCT
VEGAN TOUCH.

As always, we elaborate the dough with long preparation times and pay special attention to every detail. We use the best ingredients and margarine of the highest quality, to achieve the delicious buttery aroma that is so characteristic.

MADE WITH
MARGARINE

READY TO BAKE

67420

**Margarine Croissant
Sélection D'Or**

64 u / 75 g / 8x8
20-30' Thaw / 165-175°
17-19' Oven / **14-15 cm**



67460

**Cocoa Croissant
Sélection D'Or**

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



67430

**Multigrain Croissant
Sélection D'Or**

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



67440

**Delight Cocoa
Sélection D'Or**

42 u / 104 g / 8x9
15-20' Thaw / 165-175°
12-16' Oven / **13 cm**



67410

**Mini Croissant
Sélection D'Or**

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



PUFF PASTRIES

40604

King Size Palmier

75u / 120 g / 8x8
20-30' Thaw / 170-180°
15-20' Oven / **20 cm**



25360

Palmier

90 u / 100 g / 8x9
20-30' Thaw / 180-190°
25-30' Oven / **20 cm**



26822

King Size Palmier

60 u / 135 g / 8x9
20-30' Thaw / 180-190°
20-25' Oven / **20 cm**



66090

Small Palmier

278u (5kg) / 18 g / 8x14
20-30' Thaw / 180-190°
15-20' Oven / **2,1 cm**



40220

Big Puff Pastry

54 u / 130 g / 8x12
25-30' Thaw / 180-190°
15-20' Oven / **14 cm**



SPECIALTIES

876

Sweet Pumpkin Coca 1 kg

15 u / 1 kg / 8x6
20-30' Thaw / 165-175°
23-25' Oven / **37 cm**



60935

Sugar Coca

6 u / 460 g / 4X9 / **51,5 cm**





SAVORY PASTRIES

Mouthfuls for a new lifestyle.

Whatever our convictions, there are some things no one should have to give up. So we've also adapted some of our savory pastry hits, so that everyone has a choice. With our best ingredients, a new version to keep our customers happy.





YUMMIES / EMPANADAS

66515

**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**



32104

Vegan Empanadilla

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





BASES, STOVETOPS & BAKERIES

Creativity in expert hands.

Everything prepared and adapted so that you can continue to awaken your inner creativity without missing the slightest opportunity. An assortment elaborated with ingredients of the highest quality, indispensable to adapt your offer to new demands and to more and more demanding customers with a healthy lifestyle.



BASES AND BLOCKS

660 Special Puff Pastry Sheet

15 u / 1000 g / 4x13
20-30' Thaw / 180-190°
18-20' Oven / **38 cm**



26810 Puff Pastry Sheet

16 u / 800 g / 4x13
15-20' Thaw / 170-190°
38,5 cm



44600 Croissant Sheet

8 u / 1500 g / 4x15
15-20' Thaw / 105-120' Ferm.
180-190° / 14-16' Oven / **36,5 cm**



25460 Puff Pastry Sheet

16 u / 800 g / 4x13
15-20' Thaw / 180-190°
10-15' Oven / **33,5 cm**



00225 Triangle Croissant Dough

126 u / 85 g / 8x9
90' Ferm. / 180-190°
12-15' Oven / **14 cm**



Lykke



37588
**Apple Vegan
Cake Pre-cut**
1 u / 1,75 kg / 12x14
9h Thaw / **23 cm**



DOTS®



69231
CroDots
24 u / 80 g / 8x15
20' Thaw / **9,4 cm**

We are bakers
🌿 europastry®

www.europastry.com