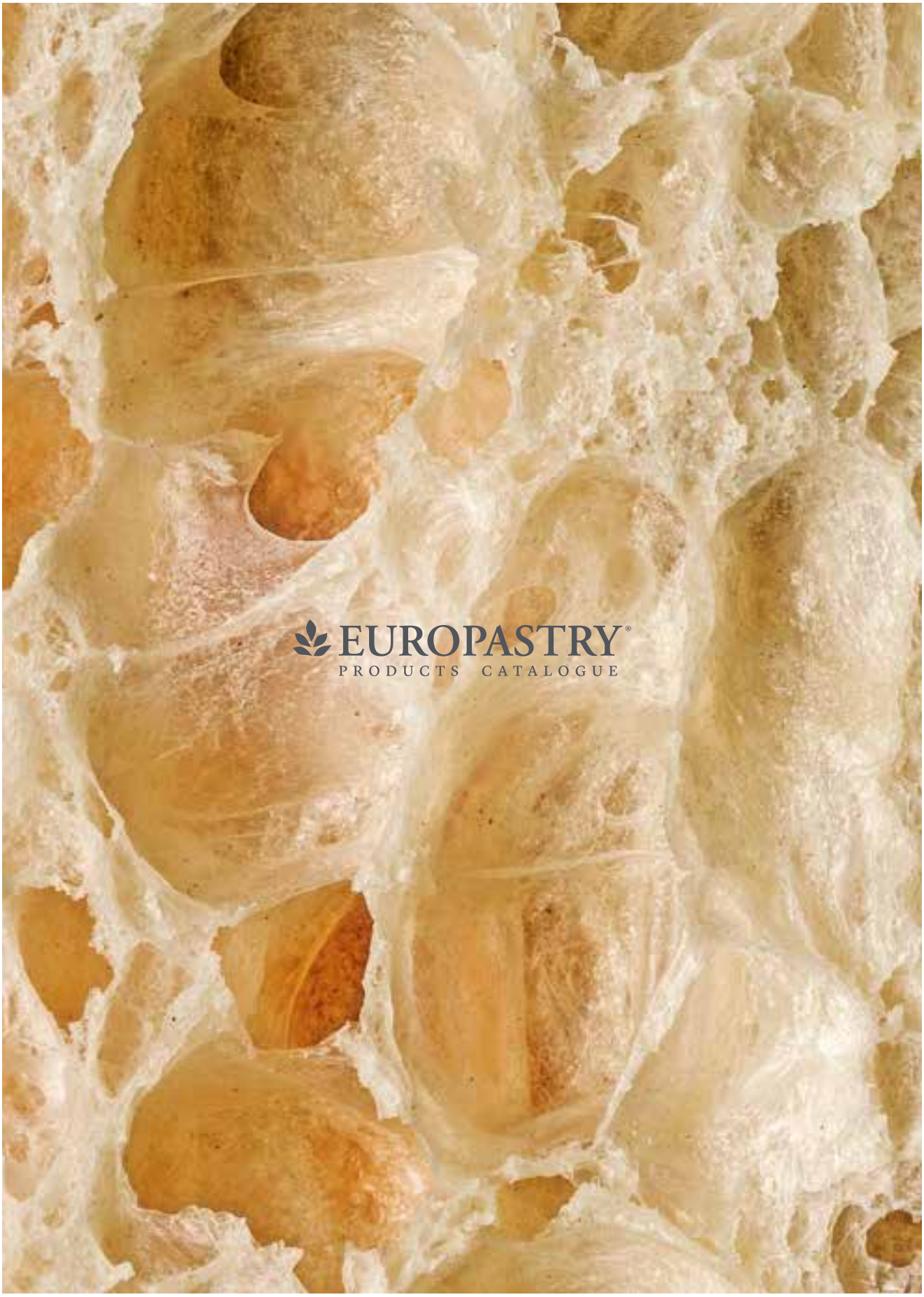
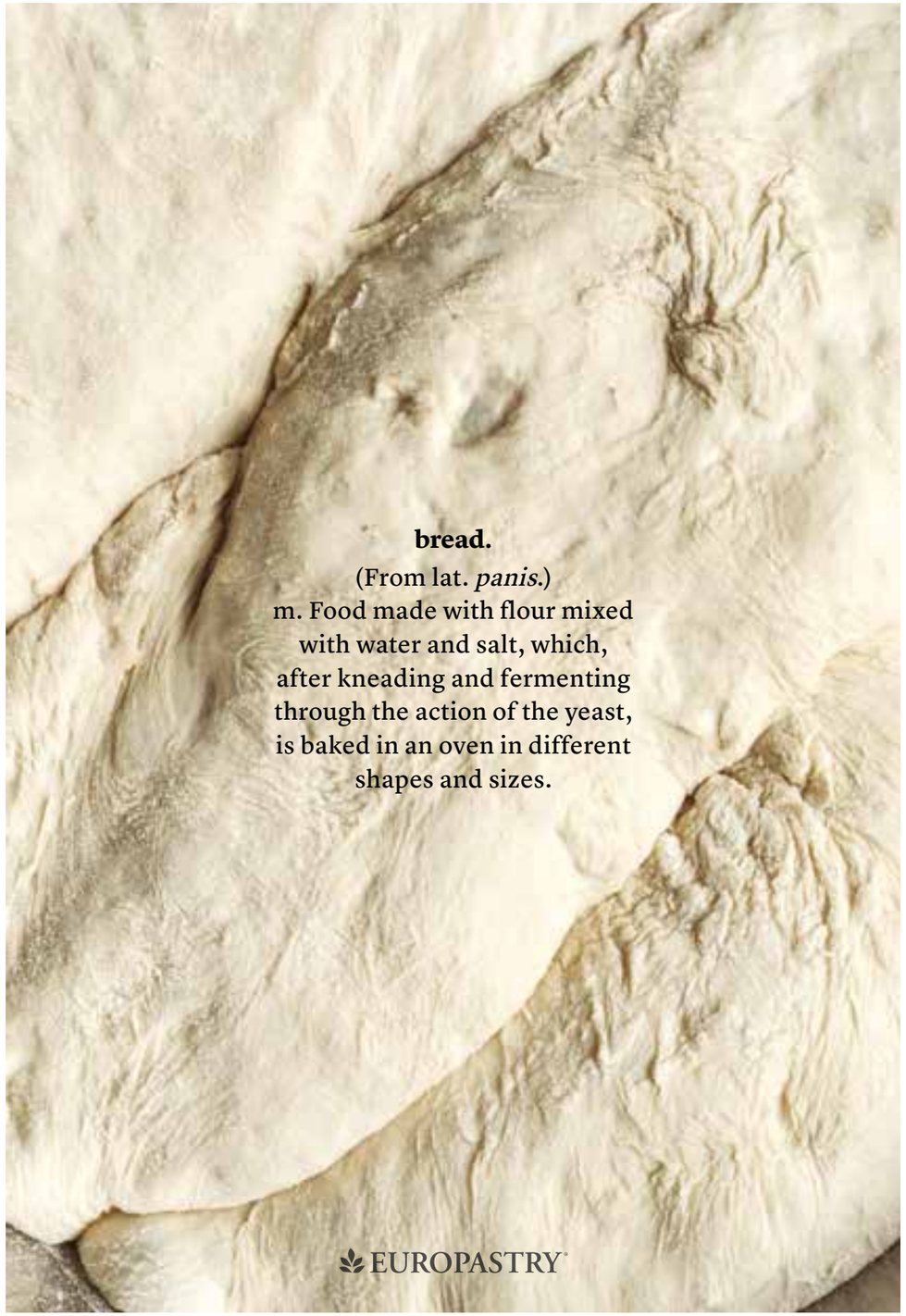


EUROPASTRY®

PRODUCTS CATALOGUE

EUROPASTRY


bread.
(From lat. *panis*.)
m. Food made with flour mixed
with water and salt, which,
after kneading and fermenting
through the action of the yeast,
is baked in an oven in different
shapes and sizes.
EUROPASTRY

EUROPASTRY

What we've always wanted:
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.

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EUROPASTRY

Our commitments:

The better we do it, better for all.

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.

NO ADDITIVES CLEAN LABEL

PRODUCT 100% NATURAL

NATURAL INGREDIENTS

NO PRESERVATIVES

NO ARTIFICIAL COLORS

HIDROGENATED FAT FREE

CERTIFIED SUSTAINABLE PALM OIL RSPO

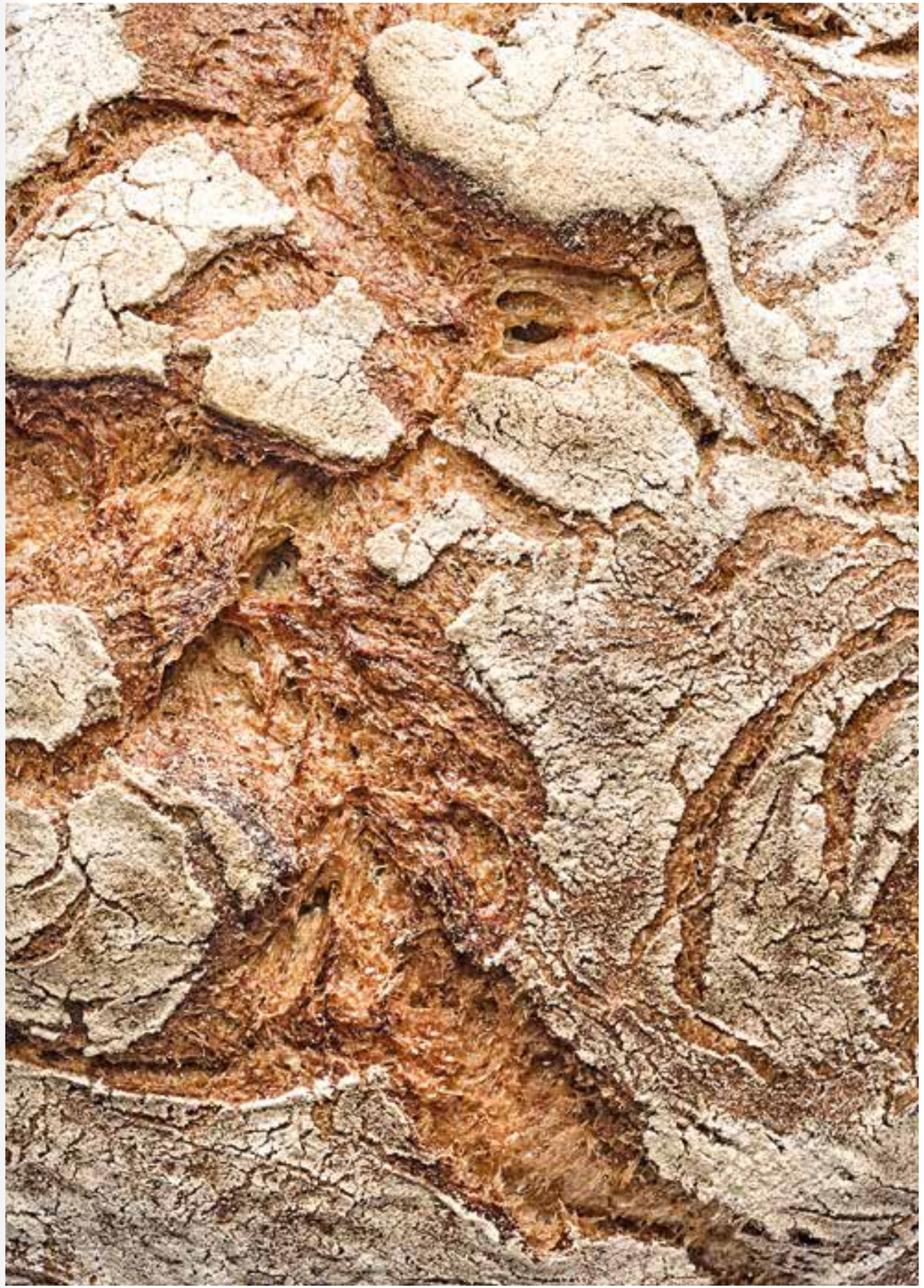
RSPO-1106177

SUGAR REDUCTION

The bread

We've spent a lifetime dedicated to bread,
passionate about it, innovating with it,
always seeking better quality results,
solutions for different types of customers,
adapting to the times and new needs,
and thinking about how to make it reach
as many people as possible.

Our bread, reborn every day.
And it's infinite.



Saint Honoré. 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.

SAINT
HONORÉ

SAINT
HONORÉ

by Pere Gallés

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

Classics

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL

61140 SH Ancienne Baguette

22 u | 220 g | 6X6 | 46 cm
20' | °C 190-200º | 10-15'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | RICH IN FIBER

63620 SH 100% Wholegrain

24 u | 300 g | 6X6 | 46 cm
20' | °C 200º | 10-15'

VEGAN PRODUCT | SOURCE OF FIBER

69960 SH Homestead Loaf

16 u | 280 g | 6x6 | 47 cm
30' | °C 190-200º | 10-15'

VEGAN PRODUCT | SOURCE OF FIBER

68440 SH Santa Inés Loaf

15 u | 350 g | 6x6 | 47 cm
30' | °C 190-200º | 10-15'

VEGAN PRODUCT

66665 SH Marquesa Loaf

18 u | 240 g | 6X6 | 45 cm
30' | °C 190-200º | 15'

VEGAN PRODUCT | SOURCE OF FIBER

68371 SH Homestead Sandwich Bread

45 u | 115 g | 6x6 | 25 cm
30-45' | °C 200º | 8-10'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL

66532 SH Obrador Rustic Bread

16 u | 280 g | 6x6 | 43 cm
30' | °C 190-200º | 10-20'

VEGAN PRODUCT | CLEAN LABEL | SOURCE OF FIBER

61632 SH Big Country Loaf

10 u | 560 g | 6x6 | 44 cm
60' | °C 180-200º | 20-25'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL

61161 SH Demi Baguette Ancienne

24 u | 130 g | 6x6 | 27 cm
20' | °C 190-200º | 10-15'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL

61281 SH Delirium Loaf

16 u | 390 g | 6x6 | 44 cm
30' | °C 190-200º | 10-15'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | OLIVE OIL

66675 SH Alma Loaf

15 u | 250 g | 4x8 | 38 cm
30' | °C 180-200º | 10-12'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | RICH IN FIBER

63610 SH 100% Wholegrain Demi

40 u | 160 g | 6x6 | 24,5 cm
20-30' | °C 180-200º | 10-15'

Cereals

SOURDOUGH | CLEAN LABEL | 100% NATURAL | SOURCE OF FIBER | OLIVE OIL

69125 SH Alma Semiwholegrain

12 u | 345 g | 4x8 | 46 cm
40-50' | °C 180-200º | 4-6'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | SOURCE OF FIBER

66985 SH Cereal Loaf

20 u | 350 g | 6x6 | 44 cm
30' | °C 180-200º | 10-12'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL

68792 SH Spelt Loaf

20 u | 300 g | 6x6 | 44 cm
30' | °C 190-200º | 10-15'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | SOURCE OF FIBER

68191 SH Spelt Demi Baguette

48 u | 150 g | 6x6 | 27 cm
30-45' | °C 200º | 15'

SOURDOUGH | SOURCE OF FIBER

69145 SH Demi Cerealis

50 u | 120 g | 6x6 | 20 cm
20-30' | °C 180-200º | 10-15'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL

65105 SH Pumpkin Seeds Country Loaf

8 u | 650 g | 4x8
40' | °C 180º | 24' | 33 cm

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | SOURCE OF FIBER

65085 SH Cereal Country Loaf

8 u | 650 g | 4x8 | 40'
°C 180º | 24' | 32 cm

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | RICH IN FIBER

65850 SH Wholegrain Country Loaf

8 u | 460 g | 4x14
50' | °C 220º | 25' | 21 cm

SOURDOUGH | CLEAN LABEL | 100% NATURAL | SOURCE OF FIBER | BUTTER

61150 SH Summum Round Bread

8 u | 430 g | 4x14 | 16,5 cm
60' | °C 180-200º | 20-25'

Bio

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | BIO

SOURCE OF FIBER

61271 SH Organic Buckwheat Loaf

12 u | 500 g | 6x6 | 60'
°C 180-200º | 20-25' | 33 cm

SOURCE OF FIBER

65135 SH Organic Spelt Loaf

12 u | 430 g | 6x6 | 30-40'
°C 190-195º | 22-28' | 28 cm

SOURCE OF FIBER

65125 SH Organic Loaf

12 u | 430 g | 6x6 | 30-40'
°C 190-195º | 22-28' | 27 cm

61070 SH BIO Obrador Round Bread

6 u | 420 g | 4x14 | 45-60'
°C 180-200º | 20-25' | 17,5 cm

SOURCE OF FIBER

60030 SH BIO Spelt Quinoa Round Bread

8 u | 430 g | 4x14
45-60' | °C 180-200º | 20-25' | 17 cm

Dinner Rolls

68150 SH Dinner Roll
50 u | 70 g | 6x6 | 15 cm
30-45' | °C 200º | 8-10'

61720 SH Mini Obrador Round Bread
52 u | 130 g | 6x6 | 12 cm
40' | °C 220º | 25'

66555 SH Sibarit
72 u | 90 g | 4x8 | 18 cm
30-45' | °C 190-210º | 8-10'

68140 SH Turtle Bread
80 u | 70 g | 6x6 | 17 cm
30-45' | °C 200º | 8-10'

Fully Baked

60445 SH Aqua Fully Baked
16 u | 280 g | 6x6 | 40-45'
°C 180-200º | 4-6' | 46 cm

60435 SH Demi Aqua Fully Baked Loaf
40 u | 130 g | 6x9 | 40-45'
°C 180-200º | 4-6' | 22 cm

Bases

67795 SH Pinsa di Nico
15 u | 265 g | 8x9 | 30 cm
30' | °C 220º | 5-7'

Premium Bread

61536 Raisin&Walnut Country Loaf
8 u | 465 g | 4x14 | 22,5 cm
30-40' | °C 190-210º | 20-25'

61541 Spelt Loaf
6 u | 465 g | 4x14 | 24 cm
50' | °C 180º | 20-25'

61610 Corn Loaf
12 u | 270 g | 4x14 | 23 cm
20-30' | °C 170-190º | 20-25'

61526 3 Cheese Country Loaf
6 u | 470 g | 4x14 | 24,5 cm
20-30' | °C 180-190º | 14-18'

85810 Cheese Flute
30 u | 180 g | 4x7 | 48 cm
20-30' | °C 195-210º | 6-7'

45170 Spelt & Honey Country Loaf
10 u | 265 g | 6x11 | 23 cm
30-40' | °C 190-210º | 10-15'

61551 Beer Loaf
6 u | 450 g | 4x14 | 22 cm
30-45' | °C 170-190º | 20-30'

61560 Orange & Cacao Loaf
16 u | 270 g | 4x14 | 18 cm
30-40' | °C 170-190º | 20-25'

65290 Rustic Bread 1/2kg
6 u | 460 g | 4x14 | 20 cm
40' | °C 220º | 25'

Rustic preparation with flavours for a new century

A new family of breads made with natural yeast, with no artificial additives or preservatives, following the original recipes of the breadmakers of decades past.

Baked in a stone-floor oven, they combine traditional artisanal preparation with a quest to find the most innovative and surprising flavours.

SOURDOUGH | CLEAN LABEL

Gran Reserva.
This is the bread

If we have a flagship bread,
it is our Gran Reserva.
Made with carefully selected
wheats and prepared according
to the triple-proofing,
high-hydration
“Gallés Bread” process.

We are talking about a bread
that stays fresh for a long time,
with a crunchy, golden crust,
a spongy honeycomb crumb,
and exquisite flavour that
is our greatest inheritance
and into which we pour all
of our know-how.

Gran
Reserva

A good harvest is synonymous with success

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

The bread also comes from our land

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

Only natural ingredients

CLEAN LABEL

The fewer additives, the better the bread
"Only" natural yeast and flour from Gran Reserva wheat grains. This is our best selection.

SOURDOUGH

A long proofing time means a long life
It facilitates digestion and assimilation of the nutrients in the bread.

The attributes of our Gran Reserva range

Classics

23671 GR French Stick
26 u | 295 g | 4x7 | 55 cm
20-25' | °C 180-190º | 20-25'

22001 Baguette
26 u | 260 g | 4x7 | 53 cm
15-20' | °C 180-200º | 15-20'

22900 GR Multicereal Baguette
26 u | 275 g | 4x7 | 53 cm
15-20' | °C 180-200º | 15-20'

22910 GR Wholegrain Baguette
26 u | 275 g | 4x7 | 53 cm
15-20' | °C 180-200º | 15-20'

28230 GR Cuve Baguette
26 u | 260 g | 4x7 | 53 cm
15-20' | °C 180-200º | 15-20'

28862 GR Large Baguette
20 u | 370 g | 4x7 | 51 cm
20-25' | °C 180-190º | 20-25'

22415 GR Large French Loaf
26 u | 295 g | 4x7 | 48 cm
20-25' | °C 180-190º | 20-25'

22411 GR Barra Gran Reserva
28 u | 295 g | 4x7 | 40 cm
20-25' | °C 180-190º | 20-25'

62215 GR Spelt Loaf
23 u | 225 g | 6x6 | 40 cm
15-20' | °C 180-200º | 15-20'

62990 GR Loaf
18 u | 355 g | 4x7 | 35 cm
20-25' | °C 180-190º | 20-25'

Bags included

28240 GR Cuve Demi Baguette
44 u | 155 g | 4x7 | 27 cm
15-20' | °C 180-200º | 15-20'

22971 GR Linseed Demi-Baguette
40 u | 185 g | 4x7 | 26 cm
15-20' | °C 190-200º | 15-20'

22421 GR Sandwich Baguette
50 u | 150 g | 4x7 | 25,5 cm
20-25' | °C 180-190º | 15-20'

22681 GR Gourmet Demi Baguette
80 u | 95 g | 4x7 | 17,5 cm
15-20' | °C 180-190º | 15-20'

28120 GR Multigrain Roll
80 u | 100 g | 4x7 | 17,5 cm
15-20' | °C 180-190º | 15-20'

20341 GR Petit Pain
110 u | 70 g | 4x7 | 14 cm
15-20' | °C 180-190º | 15-20'

Country Loaves

69135 GR Three Wheats Loaf
15 u | 445 g | 4x7 | 33 cm
25-30' | °C 170-180º | 35-45'

20041 GR Rustic Country Loaf
13 u | 500 g | 4x7 | 32 cm
25-30' | °C 170-180º | 35-45'

20011 GR Classic Country Loaf
16 u | 425 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

20021 GR Olives Country Loaf
18 u | 425 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

21981 GR Soya Country Loaf
18 u | 445 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

21971 GR Multicereal Country Loaf
18 u | 445 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

28221 GR Multi-grain Country Loaf
18 u | 445 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

63315 GR Seeds Loaf
16 u | 425 g | 4x7 | 25 cm
25-30' | °C 170-180º | 35-45'

Bags included

Traditional
A traditional bread with a modern look

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.

Rustic Bread

22091 Large Rustic Baguette
20 u | 395 g | 4x7 | 55,5 cm
15-20' | °C 180-200º | 15-20'

23760 Iberian Baguette
20 u | 395 g | 4x7 | 55,5 cm
15-20' | °C 180-200º | 15-20'

66900 7 Cut Rustic Bread
28 u | 310 g | 4x7 | 55 cm
20-30' | °C 180-190º | 15-20'

65050 7 Sliced Loaf
32 u | 275 g | 4x7 | 55 cm
20-30' | °C 180-200º | 15-20'

24770 Baker's Baguette
34 u | 250 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

66931 Tahona Baguette
32 u | 250 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

23290 Large Provenzal Bread
26 u | 290 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

00035 Round Bread
30 u | 250 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

27110 Provenzal Bread
34 u | 240 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

20240 Toscany Loaf
34 u | 240 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

24060 Piedmont Baguette
28 u | 250 g | 4x7 | 54 cm
20-30' | °C 180-190º | 13-18'

22265 Medium Rustic Baguette
32 u | 215 g | 4x7 | 54 cm
20-30' | °C 185-190º | 13-18'

20610 Country Rustic Baguette
16 u | 415 g | 4x7 | 53 cm
20-25' | °C 180-220º | 15-20'

60120 Dehesa Baguette
20 u | 300 g | 4x7 | 50 cm
15-20' | °C 180-190º | 15-20'

62731 Traditional Demi Baguette
40 u | 150 g | 4x9 | 50 cm
15-20' | °C 180-190º | 10-12'

62751 Olives Demi Baguette
40 u | 150 g | 4x9 | 50 cm
15-20' | °C 180-190º | 10-12'

80630 Sourdough Loaf
24 u | 270 g | 6x6 | 45,5 cm
15-20' | °C 190-210º | 15-20'

27021 Galician Bread
18 u | 290 g | 6x6 | 44 cm
15-20' | °C 190-195º | 12-14'

47600 Water Loaf
20 u | 280 g | 6x6 | 44 cm
15-20' | °C 185-190º | 10-11'

22614 Baker's French Loaf
25 u | 270 g | 6x6 | 43 cm
15-20' | °C 190-210º | 15-20'

28350 Rustic Bread
18 u | 270 g | 6x6 | 40 cm
15-20' | °C 190-210º | 15-20'

26360 Arlequin Loaf
23 u | 285 g | 6x6 | 38 cm
15-20' | °C 180-190º | 15-20'

68630 Large Andalusian Bread
30 u | 315 g | 4x8 | 35,5 cm
40' | °C 195º | 12-15'

67871 Andalusian Bread
40 u | 150 g | 6x7 | 19,5 cm
40' | °C 195º | 10-12'

66940 Cantabrian Loaf

20 u | 270 g | 6x6 | 30-45' | °C 180-200º | 10-15' | 38,5 cm

61235 Rosca

10 u | 425 g | 6x7 | 50-60' | °C 190-210º | 20-25' | 25,5 cm

26310 Aranda Flat Bread

25u | 115 g | 8x8 | 20-30' | °C 180-190º | 8-10' | 15 cm

Thaw and serve

No baking · No waste
Minimum regeneration time
On demand

63430 Country Bread

2 u | 1,75 kg | 4x11 | 44,5 cm

Ciabattas

27771 XL Family Ciabatta
30 u | 300 g | 4x7 | 35 cm
25-35' | °C 180-190º | 18-25'

21711 Raisin & Nut Ciabatta
22 u | 375 g | 4x8 | 30 cm
15-20' | °C 180-190º | 10-12'

27934 Traditional Ciabatta
22 u | 400 g | 4x7 | 33 cm
20' | °C 190º | 15'

37631 XL Sandwich Ciabatta
44 u | 170 g | 4x9 | 28 cm
15-20' | °C 180-190º | 12-15'

62290 Ciabificelle
64 u | 110 g | 6x7 | 27 cm
20-25' | °C 180-190º | 10-14'

27623 Family Ciabatta
34 u | 220 g | 4x7 | 26 cm
25-35' | °C 180-190º | 18-25'

27950 Sandwich Ciabatta
44 u | 130 g | 4x9 | 25 cm
15-20' | °C 180-190º | 12-16'

44480 4 Cereal Ciabatta
22 u | 375 g | 4x8 | 30 cm
25-35' | °C 180-190º | 15-20'

67641 Mini Sandwich Ciabatta
85 u | 65 g | 4x9 | 12,5 cm
15-20' | °C 180-190º | 10-12'

10056 Sandwich Ciabatta
50 u | 140 g | 4x8 | 20 cm
15-20' | °C 185-195º | 14-16'

00053 Demi Ciabatta
80 u | 90 g | 4x7 | 12,5 cm
15-20' | °C 185-195º | 12-15'

00054 Petit Pain Ciabatta
140 u | 60 g | 4x7 | 8,5 cm
15-20' | °C 185-195º | 12-14'

30900 Cereals Ciabatta
65 u | 95 g | 4x7 | 12,5 cm
15-20' | °C 185-190º | 16-18'

69996 Coca
14 u | 450 g | 6x5 | 46 cm
30' | °C 180º | 8'

69995 Mini Coca
60 u | 70 g | 6x5 | 14 cm
20-30' | °C 180º | 6'

White Baguettes

24650 Baguette Plus
36 u | 250 g | 4x7 | 55 cm
15-20' | °C 180-190º | 15-20'

60111 100% Natural Baguette
32 u | 250 g | 4x7 | 54 cm
15-20' | °C 190-210º | 15-20'

63340 Soft Baguette
36 u | 250 g | 4x7 | 55 cm
15-20' | °C 180-190º | 15-20'

27533 Parisienne
22 u | 348 g | 4x7 | 52 cm
15-20' | °C 180-190º | 18-20'

60520 Restaurant Baguette
30 u | 295 g | 4x7 | 55 cm
15-20' | °C 180-190º | 15-20'

61770 Spanish Baguette
24 u | 325 g | 4x7 | 50,5 cm
15-20' | °C 190-210º | 15-20'

10012 Big Loaf
20 u | 400 g | 4x7 | 54 cm
20-25' | °C 175-190º | 20-25'

27274 French Loaf
26 u | 270 g | 6x6 | 45 cm
20-30' | °C 190-200º | 15-20'

Health
Taking care of yourself is not a passing fad

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.

Wholemeal Baguettes

SOURCE OF FIBER | SALT CONTENT REDUCED

22284 Seeds Baguette

40 u | 250 g | 4x7 | 20-25' | °C 180-200º | 20-25' | 54 cm

RICH IN FIBER

10032 Wheat-Bran Baguette

36 u | 250 g | 4x7 | 15-20' | °C 190-210º | 15-20' | 52,5 cm

SOURCE OF FIBER | SALT CONTENT REDUCED

67333 Wholemeal Baguette

36 u | 235 g | 4x7 | 20-25' | °C 180-190º | 16-18' | 51 cm

SOURCE OF FIBER | SALT CONTENT REDUCED

27562 5 Cereal Baguette

37 u | 235 g | 4x7 | 20-25' | °C 180-190º | 16-18' | 51 cm

SOURDOUGH | VEGAN PRODUCT | SOURCE OF FIBER | SALT CONTENT REDUCED

22730 Multiseed Flute

25 u | 160 g | 4x14 | 20-30' | °C 180-190º | 12-15' | 50 cm

46551 Big Cereal Loaf

26 u | 275 g | 6x6 | 20-25' | °C 180-200º | 20-25' | 45 cm

Bags included

64481 6 Cereals Bread

32 u | 250 g | 4x7 | 20-25' | °C 180-200º | 15-20' | 27,5 cm

SOURDOUGH | RICH IN FIBER | SALT CONTENT REDUCED

27861 Kornspitz

30 u | 240 g | 4x7 | 20-30' | °C 180-200º | 20-25' | 27 cm

SOURDOUGH | VEGAN PRODUCT | SOURCE OF FIBER

65035 Rustic Frikorn (Pumpkin Seeds)

10 u | 330 g | 4x15 | 20-30' | °C 170-180º | 22-28' | 25,5 cm

SALT CONTENT REDUCED

65065 Rye Frikorn

10 u | 275 g | 4x15 | 20-30' | °C 170-180º | 22-28' | 22,5 cm

SOURDOUGH | VEGAN PRODUCT | SOURCE OF FIBER

65075 Multicereal Frikorn

10 u | 330 g | 4x15 | 20-30' | °C 170-180º | 22-28' | 25,5 cm

SOURDOUGH | VEGAN PRODUCT | SOURCE OF FIBER

65045 Spelt Frikorn

10 u | 300 g | 4x15 | 20-30' | °C 170-180º | 22-28' | 22,5 cm

Bags included

Health & Cereal Breads

VEGAN PRODUCT | SOURCE OF FIBER | SALT CONTENT REDUCED

67192 Fripan Health Fibre

40 u | 140 g | 4x8 | 25 cm
15-20' | °C 180-185º | 15-17'

NO ADDED SALT | VEGAN PRODUCT

67186 Free Salt Healthy Bread

50 u | 130 g | 4x8 | 25 cm
15-20' | °C 180-190º | 15-17'

SOURCE OF FIBER | SALT CONTENT REDUCED

67203 Fripan Health Omega-3

55 u | 115 g | 4x8 | 23 cm
15-20' | °C 180-190º | 15-17'

Buns for the perfect hamburger

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.

Crystal Sourdough | Classic | Rustic | Brioche | Mini | Gluten-free

Magnificent combinations

The perfect bread

Choose the appropriate bread for each recipe

Added flavour

Have fun playing with cheeses, foie, bacon, egg and chutney

A good base

There is a base for every taste: beef, poultry, pork, fish and vegetables

Freshness and colour

Give it a touch of colour and freshness with lettuce, tomato, onion and vegetables

Burger Buns
Commodity

VEGAN PRODUCT · CLEAN LABEL · SOURCE OF FIBER · OLIVE OIL

27271 Sesame Hamburger Roll
24 u | 85 g | 4x14
20-30' | 12,5cm

VEGAN PRODUCT · CLEAN LABEL · SOURCE OF FIBER · OLIVE OIL

27080 Malt Bugerbun
24 u | 85 g | 4x14
40-60' | 12,5 cm

VEGAN PRODUCT · CLEAN LABEL · OLIVE OIL

25130 Country Hamburger Roll
24 u | 80 g | 4x14
30-50' | 12 cm

VEGAN PRODUCT · CLEAN LABEL · 100% NATURAL · SOURCE OF FIBER · OLIVE OIL

69880 Black Country Hamburger Roll
24 u | 85 g | 4x14
20-30' | 12 cm

SOURCE OF FIBER · BUTTER

89450 Poppy Seed & Sesame Burger Bun
24 u | 92 g | 4x14
50' | 11,5 cm

VEGAN PRODUCT · SOURCE OF FIBER

67753 Hamburger Roll
30 u | 84 g | 4x15
10-15' | 12,2 cm

BUTTER

88250 Brioche Burger Bun
24 u | 92 g | 4x14
50' | 11,5 cm

BUTTER

88251 Brioche Burger Bun
40 u | 55 g | 4x14
50' | 9,5 cm

SOURCE OF FIBER · BUTTER

69821 Soft Burger
40 u | 60 g | 4x14
20-30' | 9,5 cm

80001 Soft Burger
24 u | 92 g | 4x14
20-25' | 11,8 cm

VEGAN PRODUCT · SOURCE OF FIBER

68605 Multigrain Burger Bun
40 u | 110 g | 8x12
45-60' | 9 cm

BURGER EXPERIENCE

Only for burger lovers!

A unique event in which to live a unique experience
and discover new creative paths:
advice about regeneration, pairing with differentiating ingredients,
formulation of with recipes, and ideas for table presentation.
An opportunity to dream and feel the passion and innovation for burgers.

For more information,
please ask your dedicated salesperson.

Burger Buns
Crystal

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | OLIVE OIL

67920 Square Crystal Sourdough Bun (Pre-cut)
24 u | 95 g | 4x14 | 13 cm
20' | °C 180-190º | 1'

VEGAN PRODUCT | CLEAN LABEL | BIO

69393 Organic Crystal Sourdough Bun (Pre-cut)
60 u | 75 g | 4x8 | 11,5 cm
20-40' | °C 180-190º | 1'

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

88833 Sourdough BurgerBun 120
69837 Sourdough BurgerBun 120
(Pre-cut)
60 u | 75 g | 4x8 | 11,5 cm
20-30' | °C 180-190º | 1'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | OLIVE OIL

89892 Beer Crystal Burger
69897 Beer Crystal Burger*
(Pre-cut)
60 u | 80 g | 4x8 | 12 / *11,5 cm
40-50' / *20-40' | °C 180-190º | 1'

RICH IN FIBER | OLIVE OIL

69854 Kornspitz Crystal Burger
69856 Kornspitz Crystal Burger (Pre-cut)
69853 Kornspitz Crystal Burger* (Pre-cut)
60/30* u | 70 g | 4x14 / 4x8* | 11,5 cm
20-30' | °C 180-190º | 1'

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | OLIVE OIL

69841 Sourdough BurgerBun 95
69842 Sourdough BurgerBun 95
(Pre-cut)
40 u | 50 g | 4x14 | 9,5 cm
20-30' | °C 180-190º | 1'

Burger Buns
Brioche

BUTTER

65481 Brioche Burger
40 u | 60 g
4x14 | 20-30'
9,5 cm

Burger Buns
Rustic

VEGAN PRODUCT

60450 Rustic Bun
22 u | 100 g | 6x11
20-25' | °C 190-210º
1' | 12,5 cm

VEGAN PRODUCT

23790 Rustic Burger Bun
55 u | 110 g | 4x8
20' | °C 190-210º
10-15' | 12 cm

Burger Buns
Minis

BUTTER

63291 Brioche Mini Burger
96 u | 26 g | 4x14
40-50' | 6,5 cm

VEGAN PRODUCT | SOURCE OF FIBER | OLIVE OIL

28020 Mini Sesame HamburgerRoll
120 u | 22 g | 4x14
30-50' | 6,5 cm

VEGAN PRODUCT | SOURCE OF FIBER | OLIVE OIL

28031 Mini Cereal Burger
120 u | 25 g | 4x14
30-50' | 6,5 cm

VEGAN PRODUCT

64050 Mini Hamburger Roll
180 u | 22 g | 4x12
5-10' | 6,5 cm

CRISTALINO

Sounds like excellent bread

Listen carefully: exquisitely hydrated, double-proofed bread, with a soft, white and exceptionally honeycombed crumb.

MADE WITH SOURDOUGH | VEGAN PRODUCT

Regeneration.
Serving when it is perfectly done is the secret of success.

To do so, we recommend that you follow our advice in the regeneration table, which will help you to serve the bread as if it was recently baked.

Convection 240º	Convection belt 240º	Salamander	Griddle
(without fan)	(with fan)	(grill above and below)	(full)
1 min	**1,5 min**	**1,5 min**	**1,5 min**

Crystal Classics

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

62140 Crystal Flute

35 u | 145 g | 4x9 | 50 cm
20-30' | °C 200-220º | 7-9'

SOURDOUGH

23350 Sandwich Crystal Bread

24 u | 100 g | 4x14
20-30' | 25 cm

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

64970 Gran Crystal Sourdough

12 u | 330 g | 4x8 | 46 cm
40-50' | °C 180-200º | 4-6'

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

63440 Crystal Sourd 1/2 Baguette (Pre-cut)

24 u | 85 g | 4x14
40-50' | 23 cm

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

22351 Crystal Bread

12 u | 33 g | 4x7 | 50 cm
30-45' | °C 180-200º | 4-6'

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

63770 Crystal Sourd 1/3 Baguette (Pre-cut)

28 u | 65 g | 4x14
40-50' | 18 cm

SOURDOUGH | CLEAN LABEL | 100% NATURAL | OLIVE OIL

64971 Gran Crystal Sourdough Pre-Cut

64 u | 50 g | 4x9 | 12,5 cm
20' | °C 180-190º | 1'

Crystal Minis

SOURDOUGH | VEGAN PRODUCT | CLEAN LABEL | 100% NATURAL | OLIVE OIL

68710 Crystal Sourdough Roll

55 u | 40 g | 4x14
40-50' | 12,5 cm

61241 Crystal Sourdough Mini Burger

96 u | 20 g | 4x14
40-50' | 7 cm

61211 Crystal Sourd 4 Seed MiniBurger

96 u | 22 g | 4x14
40-50' | 7 cm

Focaccias

64445 Focaccia
42 u | 135 g | 4x9
20-30' | 14,5 cm

28870 Provenzal Focaccia Precut
Tomato and oregano
40 u | 105 g | 8x7 | 12 cm
10' | °C 185º | 2'

28850 Italian Focaccia Precut
Chives and oregano
40 u | 105 g | 8x7 | 12 cm
15-20' | °C 180-190º | 2'

21441 Mediterranean Focaccia
Salt and oil
40 u | 105 g | 8x7 | 12 cm
15-20' | °C 180-190º | 2'

21451 Roman Focaccia
Green pepper, oregano and black olives
40 u | 105 g | 8x7 | 12 cm
15-20' | °C 180-190º | 2'

Paninis

28820 Panini Sesame Black&white
30 u | 100 g | 8x8 | 17,5 cm
15-20' | °C 180-190º | 5-7'

28880 Classic Panini Precut
30 u | 95 g | 8x8 | 17,5 cm
15-20' | °C 180-190º | 2'

28810 Aegean Panini Precut
Oregano and black olives
30 u | 95 g | 8x8 | 17,5 cm
25-30' | °C 180-190º | 2'

68895 Oat & Rye Panini Precut
30 u | 85 g | 8x8 | 16 cm
15-20' | °C 185º | 2'

66350 Oat Panino Precut
60 u | 100 g | 4x8
25-30' | 11 cm

Sandwich Breads
Our softest side.

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.

Thaw and serve

No baking
No waste
On demand
Minimum regeneration time

Sandwich Bread
Classics

67230 Frisandwich
20 slices + 2
8 u | 800 g | 6x8
20-25' | 28 cm

69660 Frisandwich for Toast
12 slices + 2
8 u | 800 g | 6x8
20-25' | 28 cm

67730 White Bread
10 slices + 2
10 u | 275 g | 4x14
30-40' | 18,5 x 10 cm

64950 Sliced Country Bread
5 u | 1,51 kg | 4x7
30-45' | 38x22 cm

60221 Tramezzino
4 u | 980 g | 7x9
45-60' | 46 cm

Sandwich Bread
Sweet

67750 Brioche Bread
10 slices + 2
10 u | 330 g | 4x14
30-40' | 18,5 x 10 cm

Sandwich Bread
Cereals

60850 Wheat Bran Frisandwich
8 u | 820 g | 6x8
20-25' | 28 cm

85590 Wholegrain Bread cut
8 u | 595 g
4x14 | 30-40'

81980 Multigrain Rustic Bread
5 u | 1,6 kg | 4x7
30-45' | 38x22 cm

67620 High Protein Bread
10 slices + 2
10 u | 370 g | 4x14
30-40' | 18,5 x 10 cm

67670 Multigrain Rustic Bread
10 slices + 2
10 u | 400 g | 4x14
30-40' | 18,5 x 10 cm

67950 3 Spelt Bread
10 slices + 2
10 u | 400 g | 4x14
30-40' | 18,5 x 10 cm

Sandwich Bread
Retail

67731 White Bread

67621 White Protein Bread

67951 3 Spelt Bread

67671 White Cereals Bread

64951 Sliced Country Bread

81981 Multigrain Rustic Bread

Specialities

64150 Hot Dog Roll

76 u | 95 g | 4x7 | 20-25' | 20,5 cm

67240 Long Vienna Roll

50 u | 110 g | 4x8 | 15-20' | °C 180-190° | 8-10' | 26 cm

60731 Mickey Mouse Roll

50 u | 65 g | 8x8 | 20-30' | °C 200-220° | 5-8' | 8,5 cm

63335 Andalucian Round Bread

80 u | 55 g | 4x14 | 20-30 | °C 190° | 5-10' | 8,2 cm

66145 Potato Dinner Roll

60 u | 90 g | 4x8 | 20-30' | °C 185-195° | 10' | 10 cm

67100 Artic Bread

24 u | 175 g | 4x18 | 15-20' | 27 cm

66330 Bagel

50 u | 85 g | 4x10 | 45' | °C 180° | 3-5' | 12 cm

61330 Poppy Bagel

50 u | 85 g | 4x10 | 45' | °C 180° | 3-5' | 11,8 cm

67850 Sliced Farmer Bread

90 u | 65 g | 4x9 | 15-20' | 20 cm

68900 Bao Bread

30 u | 41 g | 8x14 | 20-30' | 9,5 cm

65080 English Muffin

48 u | 63 g | 7x12 | 20-30' | 9,5 cm

Foodservice
Freshly baked bread at any time of day.

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.

Foodservice
Dinner rolls

22781 Rustic Mini Ficelle
80 u | 75 g | 4x9
15-20' | °C 180-190º
10-12' | 25 cm

42790 Demi Ficelle
80 u | 75 g | 4x9
15-20' | °C 180-190º
10-12' | 25 cm

21620 Mini Provenzal Flute
1,6 kg | 40 g | 8x14
20-30' | °C 180-190º
10-12' | 13 cm

21631 Mini Cereal Flute
2,2 kg | 40 g | 8x14
20-30' | °C 180-190º
10-12' | 13 cm

40023 Demi Baguette
80 u | 90 g | 4x7
10-15' | °C 180-190º
10-15' | 20 cm

10024 Mini Loaf
42 u | 90 g | 8x7
15-20' | °C 190-210º
10-15' | 20 cm

00049 Cereals Supreme Demi Baguette
80 u | 90 g | 4x7
10-15' | °C 190-210º
10-15' | 19 cm

22542 Piccolo Sandwich
70 u | 75 g | 4x9
20-30' | °C 180º
12-15' | 19 cm

27321 Gourmet Demi Baguette
84 u | 100 g | 4x7
15-20' | °C 180-190º
12-14' | 18,5 cm

22061 Wholemeal Gourmet
45 u | 85 g | 8x7
15-20' | °C 180-190º
10-12' | 18 cm

27571 Mini Ficelle
80 u | 52 g | 8x8
15-20' | °C 180-190º
10-12' | 16 cm

63710 Dehesa Petit Pain
100 u | 60 g | 4x7
15-20' | °C 190-210º
15-20' | 15,5 cm

65340 Soft Bread Roll
95 u | 65 g | 4x8
15-20' | °C 180-190º
12-15' | 14 cm

40028 Petit Pain
76 u | 55 g | 8x7
16' | °C 180-190º
10-12' | 13 cm

27360 Wholewheat Petit Pain
100 u | 65 g | 6x7
15-20' | °C 180-190º
10-12' | 13 cm

27301 Petit Pain
90 u | 65 g | 6x7
15-20' | °C 180-190º
10-12' | 13 cm

65810 Rustic Dinner Roll
50 u | 70 g | 8x8
20-30' | °C 180-190º
10-12' | 15 cm

63455 Spelt Diamond Loaf
85 u | 73 g | 4x8
20-30' | °C 180-190º
10-12' | 16x7 cm

63555 Buckwheat & Rye Diamond Loaf
100 u | 73 g | 4x8
20-30' | °C 180-190º
10-12' | 16x6 cm

25825 Dinner Roll
4 kg | 50 g | 8x8
20-30' | °C 180-190º
10-12' | 12,5 cm

63410 Bread Triangle
1,8 kg | 60 g | 8x14
20-30' | °C 180-190º
10-12' | 9x12,5 cm

63090 Kornspitz Triangle
1,95 kg | 65 g | 8x14
20-30' | °C 180-190º
10-12' | 9x12,5 cm

27641 Catering Ciabatta
85 u | 65 g | 4x9
15-20' | °C 180-190º
10-12' | 12 cm

Thaw and serve

No baking
No waste
On demand
Minimum regeneration time

64040 Soft Bread Bun
48 u | 50 g
6x7 | 35-40'
8,7 cm

26321 Mediterranean Small Roll
90 u | 40 g | 8x7
20-30' | °C 180-190º
12-15' | 11 cm

67330 Teff Mini Nordic
120 u | 70 g | 4x7
20-30' | °C 170-190º
11-14' | 16 cm

67530 Oat Mini Nordic
120 u | 70 g | 4x7
20-30' | °C 170-190º
11-14' | 16 cm

29120 Rye Bread Roll
100 u | 85 g | 4x7cm
15-20' | °C 180-190º
10-12' | 10 cm

58900 Dinner Roll
100 u | 60 g | 6x7
20-25' | °C 180-190º
10-12' | 8,5 cm

27513 Farmer Roll
70 u | 90 g | 6x7
15-20' | °C 180-190º
12-14' | 10 cm

27520 Kaiser Roll
80 u | 70 g | 6x7
20-30' | °C 180-190º
8-10' | 10 cm

Foodservice
Minis

55190 Mini Galician Roll
60 u | 40 g | 6x13 | 10 cm
15-20' | °C 190-210º | 1'

27370 Small Wholemeal Roll
100 u | 35 g | 8x8 | 9 cm
15-20' | °C 180-190º | 10-12'

27470 3 Cereal Small Roll
100 u | 35 g | 8x8 | 9 cm
15-20' | °C 180-190º | 10-12'

28590 Sunflower Seed Roll
80 u | 37 g | 8x9 | 9 cm
15-20' | °C 180-190º | 10-12'

28570 Spice Roll
80 u | 37 g | 8x9 | 9 cm
15-20' | °C 180-190º | 10-12'

47470 5 Cereals Mini Bread
100 u | 35 g | 8x8 | 9 cm
15-20' | °C 180-190º | 10-12'

69126 Piccolino
70 u | 40 g | 6x13 | 10 cm
20-30' | °C - | -

67761 Garlic Bread
100 u | 28 g | 8x8 | 8,5 cm
15-20' | °C 180-190º | 12-15'

27310 Small Roll
100 u | 35 g | 8x8 | 9 cm
15-20' | °C 180-190º | 10-12'

28580 8 Cereal Roll
100 u | 44 g | 8x8 | 7,5 cm
15-20' | °C 180-190º | 8-10'

27420 Raisin & Walnut Roll
100 u | 42 g | 8x8 | 7 cm
15-20' | °C 180-190º | 10-12'

27340 Small Kaiser Roll
140 u | 44 g | 6x7 | 8,5 cm
20' | °C 180-190º | 6-8'

84650 Cheese Small Roll
80 u | 47 g | 4x14 | 7 cm
20-30' | °C 180-190º | 10-12'

84620 Spelt Small Roll
80 u | 47 g | 4x14 | 7 cm
20-30' | °C 180-190º | 8-10'

84640 Raisin & Walnut Small Roll
80 u | 45 g | 4x14 | 7 cm
20-30' | °C 180-190º | 8-10'

61225 Bijoux
60 u | 40 g | 6x13 | 8 cm
15-20' | °C 190-210º | 1-2'

27900 White Roll
100 u | 42 g | 8x8 | 7,6 cm
15-20' | °C 180-190º | 10-12'

27910 Wholewheat Roll
100 u | 45 g | 8x8 | 7,5 cm
15-20' | °C 180-190º | 10-12'

22745 Mini Beer Flute
2,1 kg | 60 g | 8x14 | 16 cm
20-30' | °C 180-190º | 10-12'

27600 3 Cereal Mini Ficelle
60 u | 52 g | 8x9 | 16,5 cm
15-20' | °C 180-190º | 10-12'

42190 Mini Olives Flute
45 u | 60 g | 8x14 | 12,5 cm
20-30' | °C 180-190º | 10-12'

23070 Mini Gourmet Sandwich Bread
3,75 kg | 30 g | 8x8 | 12 cm
15-20' | °C 180-190º | 8-10'

22341 Mini Hazelnut & Linseed Diamon
1,9 kg | 50 g | 8x14 | 12,8 cm
15-20' | °C 180-190º | 10-12'

24640 Mini Diamond Bread
1,8 kg | 30 g | 8x14 | 10 cm
20-30' | °C 180-190º | 12-15'

22650 Walnut & Apricot Tapas Bread
1,80 kg | 40 g | 8x14 | 7,5 cm
20-30' | °C 180-190º | 10-12'

21671 Olive Tapas Bread
2,4 kg | 40 g | 8x14 | 7 cm
20-30' | °C 180-190º | 10-12'

27651 Small Ciabatta
80 u | 47 g | 8x8 | 7 cm
15-20' | °C 180-190º | 9-12'

22401 Mini Tapas Ciabatta
2,21 kg | 17 g | 8x14 | 5 cm
15-20' | °C 180-190º | 8-10'

Foodservice
Assortment

27831 Assorted Mini Ciabattas
75 u | 35 g | 8x8 | 15-20' | °C 180-190º | 10-12' | 8,5 cm
Vegetables, onion and oregano

67820 Assorted Dinner Rolls
100 u | 44 g | 6x7 | 15-20' | °C 180-190º | 10-12'

62700 Premium Assortment
100 u | 50 g | 6x7 | 20-30' | °C 180-190º | 10-12'
Mini Beer Flute, Mini Hazelnut & Linseed Diamon, Walnut & Apricot and Olive

22800 Gourmet Assortment
100 u | 50 g | 6x7 | 20-30' | °C 180-190º | 10-12'
Mini Provenzal Flute, Mini Cereal Flute, , Mini Hazelnut & Linseed Diamon and Rustic Dinner Roll

42150 Assorted Kaiser Rolls
75 u | 44 g | 8x8 | 15-20' | °C 180-190º | 6-8'

43150 Catering Assortment
100 u | 35 g | 7x6 | 15-20' | °C 180-190º | 10-12'

Molletes

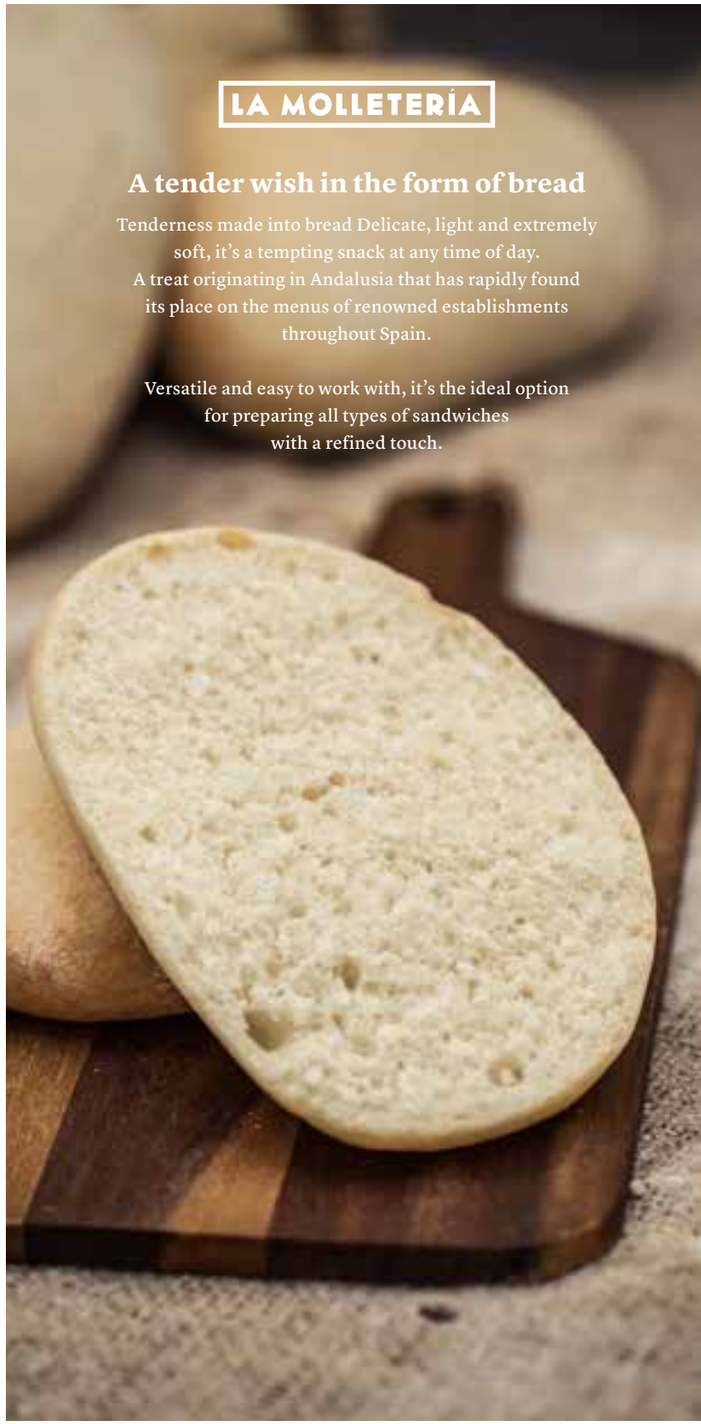
62245 Andalucian Mollete
60 u | 85 g | 6x7
20' | 15 cm

20480 Mollete
60 u | 90 g | 6x7
20-25' | 12,5 cm

21771 Mollete Mini
75 u | 65 g | 6x7
15-20' | 10,5 cm

21480 Bran Mollete
60 u | 90 g | 6x7
20-25' | 12,5 cm

28480 Kornspitz Mollete
60 u | 93 g | 6x7
20-25' | 11cm



Demi Baguettes

20680 Piedmont Demi Baguette Plus
38 u | 175 g | 4x7 | 31 cm
20-25' | °C 180-200º | 20-25'

23781 Rustic Demi Baguette
50 u | 155 g | 4x7 | 28 cm
15-20' | °C 180-200º | 15-20'

24040 Piedmont Demi Baguette
52 u | 115 g | 4x7 | 27 cm
15-20' | °C 190-210º | 15-20'

27792 XL Demi Baguette
48 u | 175 g | 4x8 | 30,5 cm
15-25' | °C 180-190º | 14-16'

27293 Demi Baguette
76 u | 122 g | 4x7 | 27,5 cm
20' | °C 190º | 15'

47220 Artisan Sandwich
60 u | 120 g | 4x7 | 27 cm
15-20' | °C 190-210º | 15-20'

30024 Large Sandwich
44 u | 175 g | 4x7 | 30,5 cm
15-20' | °C 190-210º | 15-20'

64340 Soft Demi Baguette
66 u | 122 g | 4x7 | 27,5 cm
15-20' | °C 180-190º | 12-15'

47300 Country Rustic Demi Baguette
52 u | 135 g | 4x7 | 26,5 cm
15-20' | °C 190-210º | 15-20'

23810 Galician Demi Baguette
45 u | 170 g | 4x8 | 30 cm
30-40' | °C 190-200º | 12-15'

40022 Sandwich
65 u | 120 g | 4x7 | 27,5 cm
15-20' | °C 190-210º | 15-20'

27591 Large Demi Baguette
48 u | 180 g | 4x7 | 26 cm
15-20' | °C 180-190º | 14-16'

27124 Provenzal Demi Baguette
65 u | 120 g | 4x7 | 28 cm
20-25' | °C 180-190º | 15-20'

00028 Suprême Sandwich
60 u | 120 g | 4x7 | 27,5 cm
15-20' | °C 190-210º | 15-20'

22270 Flute O Forno Galego
36 u | 90 g | 6x13 | 26 cm
30-40' | °C 190-210º | 1'

62545 Cantabrian Loaf
45 u | 145 g | 4x8 | 23 cm
30-40' | °C 190-210º | 5'

22285 Seeds Sandwich
60 u | 145 g | 4x7 | 26 cm
20-25' | °C 180-200º | 20-25'

24050 Piedmont Rye Demi Baguette
52 u | 115 g | 4x7 | 25,5 cm
15-20' | °C 190-210º | 15-20'

27353 Demi Baguette Wheat Bran
74 u | 120 g | 4x7 | 26,5 cm
20-25' | °C 180-190º | 15-20'

42800 Multicereal Mini Flute
80 u | 80 g | 4x9 | 25 cm
20-30' | °C 180-190º | 10-12'

27453 3 Cereals Demi Baguette
74 u | 120 g | 4x7 | 26,5 cm
20-25' | °C 180-190º | 15-20'

10041 6 Cereals Demi Baguette
35 u | 125 g | 8x7 | 20 cm
15-20' | °C 180-200º | 15-20'

Thaw and serve

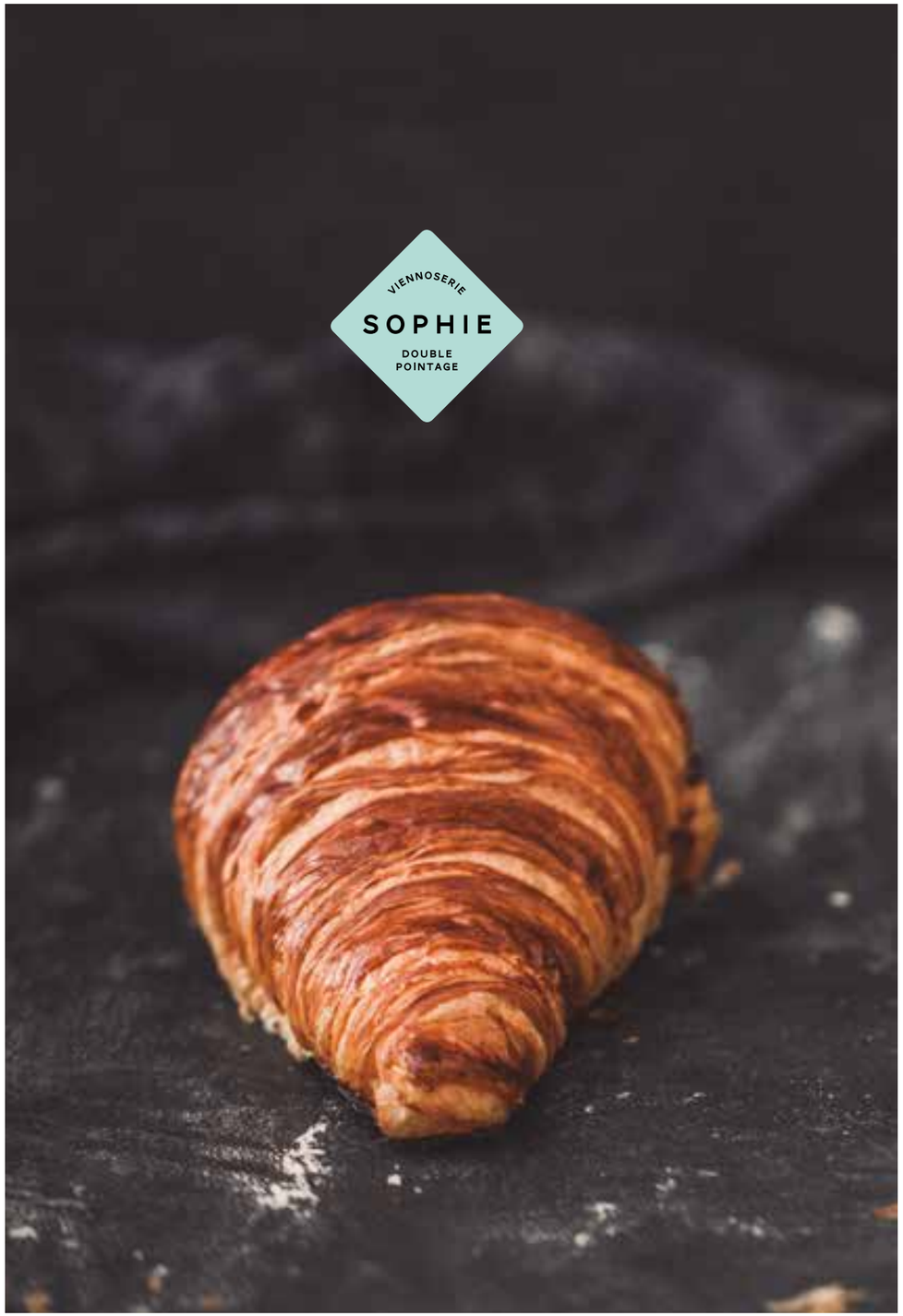
No baking
No waste
On demand
Minimum regeneration time

60440 Demi Baguette T&S
26 u | 100 g | 6x11
30-40' | °C 190-210º
1' | 24 cm

64670 Demi Baguette
76 u | 110 g | 4x7
10-15' | °C 180-190º
2' | 27 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.



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.
Free-range eggs, milk and caramel notes give it a unique velvety richness.

An exclusive process that combines time, ingredients, temperature and passion.

Slow | Cold | Long

Double Pointage

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.

BUTTER

61685 Croissant Sophie

50 u | 70 g | 8x9 | 30'
°C 165-180º | 18' | 13 cm

26% butter

BUTTER

65025 Pain Choc Sophie

46 u | 80 g | 8x9 | 20'
°C 170º | 18' | 10 cm

28% butter

BUTTER

60335 Snecken Sophie

50 u | 110 g | 8x9 | 20'
°C 170º | 16' | 10,5 cm

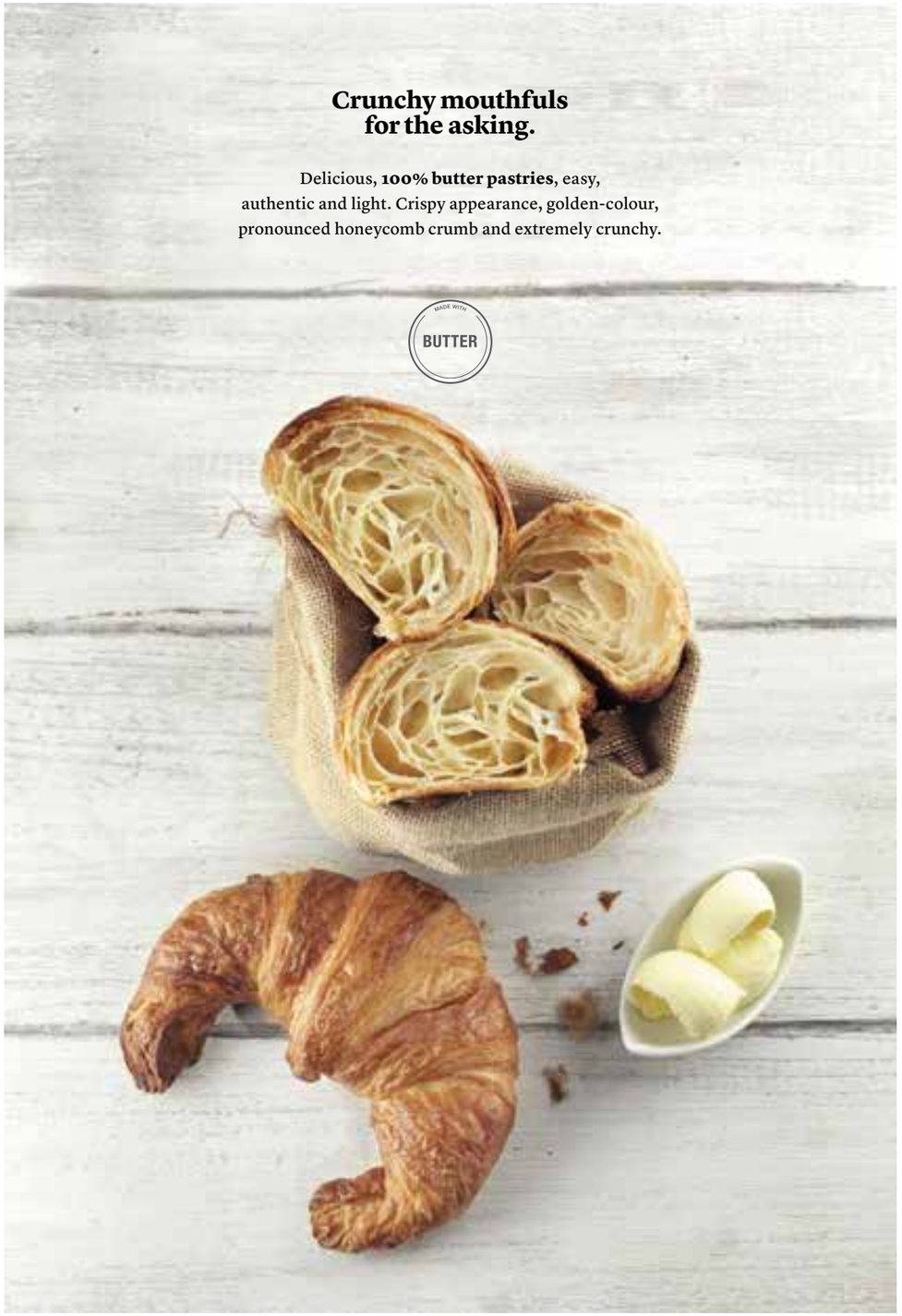
14% butter

Viennoiserie Caprice

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.

• VIENNOISERIE •
CAPRICE
Pur Beurre



Crunchy mouthfuls for the asking.

Delicious, **100% butter pastries**, easy, authentic and light. Crispy appearance, golden-colour, pronounced honeycomb crumb and extremely crunchy.

Viennoiserie Caprice

CLEAN LABEL

69211 Premium Paris Croissant
69212 Premium Paris Croissant*

50 u /125 u* | 60 g | 8x9/8x5
20-30' | °C 160-180º | 15-18' | 14,5 cm

CLEAN LABEL | 100% NATURAL

69210 Premium Paris Croissant
29231 Caprice Paris Croissant*

50 u /125 u* | 60 g | 8x9/8x5 | 30-45'/20-30'
°C 170-175º/160-180º | 14-15'/15-18' | 12/14,5 cm

64471 Caprice
Midi Paris Croissant

100 u | 45 g | 8x9 | 20-30'
°C 170-180º | 12-15' | 11,5 cm

CLEAN LABEL | 100% NATURAL

67450 XL Caprice
Paris Croissant

38 u | 90 g | 8x9 | 20-30'
°C 160-180º | 15-18' | 10,5 cm

24430 Large Caprice
Paris Croissant

80 u | 90 g | 8x5 | 20-30'
°C 160-180º | 15-18' | 15,5',5 cm

23710 Caprice Large
Paris Chocolate

48 u | 90 g | 8x9 | 20-30'
°C 160-180º | 14-18' | 14,5 cm

CLEAN LABEL | 100% NATURAL

22180 Caprice
Multicereal Croissant

55 u | 80 g | 8x9 | 20-30'
°C 170-180º | 18-20' | 14,5 cm

Viennoiserie Caprice

22690 Caprice Paille
55 u | 90 g | 8x14 | 15-25'
°C 180-190º | 25-30' | 20,5x13 cm

85310 Butter Palmier
90 u | 90 g | 8x9 | 20-30'
°C 180-190º | 25-30' | 20 cm

69981 Caprice Torsade
50 u | 90 g | 8x10 | 20'
°C 165-170º | 16' | 17,5 cm

60230 Nocilla Caprice Croissant !
60 u | 70 g | 8x9 | 20-30'
°C 170-180º | 12-15' | 13 cm

22010 Dark Plait
44 u | 127 g | 8x12 | 15-30'
°C 160-180º | 15-18' | 13 cm

62015 Caprice Custard Plait
44 u | 123 g | 8x12 | 20'
°C 170º | 17' | 13 cm

22175 Caprice Pain au Chocolat
80 u | 70 g | 8x9 | 20-30'
°C 170-180º | 18-20' | 8 cm

64170 Pain au Chocolat
50 u | 80 g | 8x9 | 20-30'
°C 170-180º | 18-20' | 9,4 cm

60131 Caprice Pain aux Raisins
40 u | 100 g | 8x10 | 10-15'
°C 170-180º | 15-17' | 11 cm

! 35 identifiers and 30 bags included

60165 Choco Bicolor Croissant
36 u | 90 g | 8x12 | 20-30'
°C 165-170º | 17-22' | 17 cm

60155 Raspberry Bicolor Croissant
36 u | 90 g | 8x12 | 20-30'
°C 165-170º | 17-22' | 17 cm

40540 Apricot Croissant
48 u | 90 g | 8x9 | 20-30'
°C 165-175º | 15-17' | 14,5 cm

22080 Caprice Paris Chocolate Croissant
60 u | 70 g | 8x9 | 20-30'
°C 170-180º | 15-20' | 13 cm

61105 Caprice Hazelnut Croissant
48 u | 90 g | 8x9 | 20-30'
°C 170-180º | 15-20' | 14,5 cm

61185 Custard Croissant Caprice
48 u | 90 g | 8x9 | 20-30'
°C 165-175º | 15-17' | 13,5 cm

21800 Caprice Mini Torsade
100 u | 28 g | 8x12
20' | °C 165-170º
13' | 10 cm

23721 Paris Mini Multicereal Croissant
140 u | 25 g | 8x12
20-30' | °C 165-175º
12-15' | 9 cm

22133 Mini Paris Croissant
140 u | 25 g | 8x12
20-30' | °C 170-180º
12-15' | 9 cm

44440 Plaisir Mini Croissant
80 u | 27 g | 10x12
10-15' | °C 170º
20-25' | 9cm

29131 Caprice Mini Chocolate Croissant
160 u | 25 g | 8x12
20-30' | °C 175-180 º
12-15' | 8 cm

61581 Mini Pain au Chocolat
150 u | 30 g | 8x9
20-30' | °C 165-175 º
14-16' | 7 cm

21791 Caprice Small Pain Raisin
150 u | 30 g | 8x12
20-30' | °C 170-180 º
12-15' | 6 cm

61580 Mini Caprice Assortment
200 u | 25-30 g | 8x9
5' | °C 180º | 8-10'

Petit Doré
SELECTION

Crunchy mouthfuls for the asking.

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.

Petit Doré

41920 Butter Mini Apple Tart
50 u | 70 g | 8x14 | 20-30'
°C 180-190º | 25-30" | 9,5 cm

41960 Butter Mini Choc Delight
110 u | 45 g | 8x9 | 20-30'
°C 170-180º | 12-15' | 6,6 cm

40170 Caprice Mini Chocolate Flute
88 u | 45 g | 8x17 | 20-30'
°C 170-180º | 12-15"

43510 Cereal Palmier
7,2 kg | 30 g | 8x14 | 20-30'
°C 180-190º | 18' | 8 cm

41950 Small Butter Palmier
5 kg | 18 g | 8x14 | 10-15'
°C 180-190º | 10-15' | 2,1 cm

Sélection D'Or

67420 Margarine Croissant Sélection D'Or
64 u | 75 g | 8x8 | 20-30'
°C 165-175 | 17-19' | 14,5 cm

67430 Multigrain Croissant Sélection D'Or
56 u | 80 g | 8x9 | 20-30'
°C 165-175 | 15-17' | 14,5 cm

67460 Cocoa Croissant Sélection D'Or
48 u | 90 g | 8x9 | 20-30'
°C 165-175 | 15-17' | 14,5 cm

61195 Red fruits Croissant Sélection d'Or
48 u | 90 g | 8x9 | 20-30'
°C 165-175º | 15-17' | 14,5 cm

67480 Honey & Cheese Delight Sélection D'Or
50 u | 110 g | 8x9 | 20'
°C 170º | 17' | 13 cm

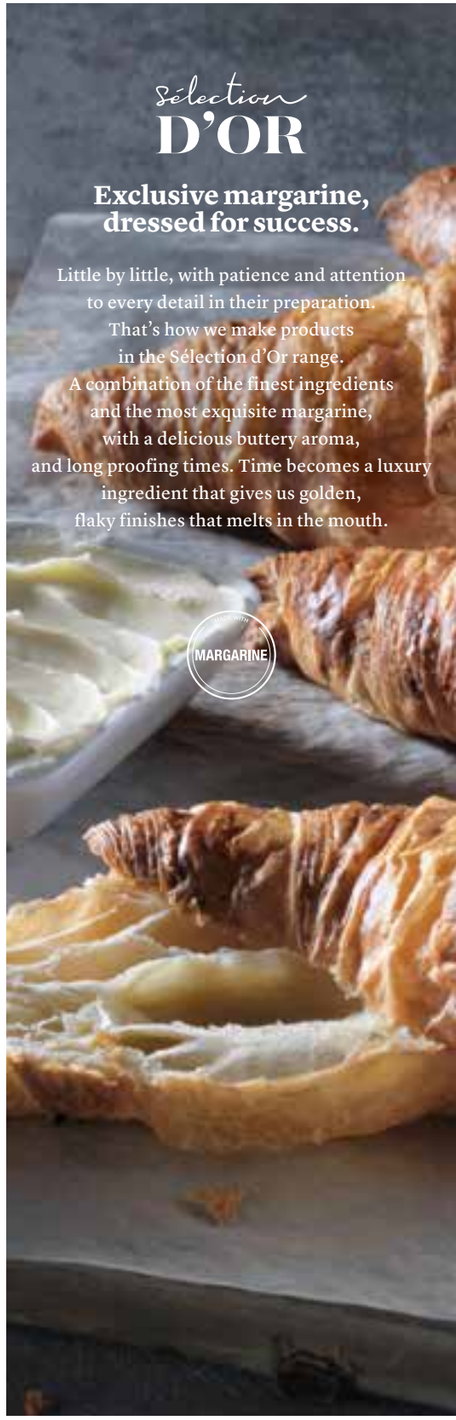
67440 Delight Sélection D'Or
42 u | 104 g | 8x9 | 15-20'
°C 165-175º | 12-16' | 13 cm

67220 Cinnamon Roll Sélection D'Or
48 u | 87 g | 8x12 | 10'
°C 190º | 18' | 12 cm

60135 Cocoa Roll Sélection D'Or
40 u | 117 g | 8x10 | 20'
°C 170º | 17' | 10,5 cm

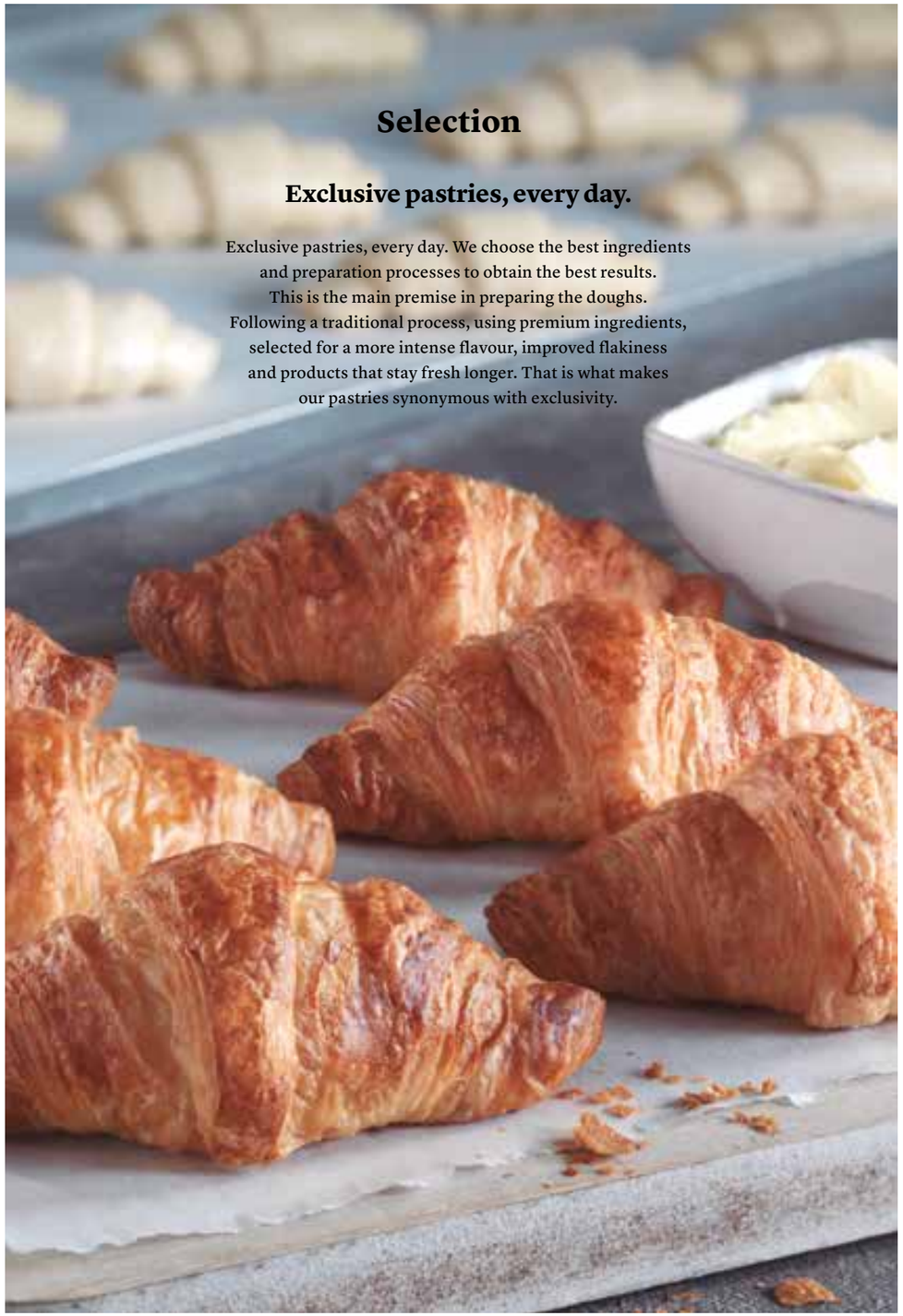
67410 Mini Croissant Sélection D'Or
200 u | 25 g | 8x9 | 15-20'
°C 165-170º | 12-15' | 9 cm

67421 Moon Mini Croissant Sélection D'Or
92 u | 40 g | 8x9 | 20'
°C 170º | 14' | 10 cm



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.



Selection

Exclusive pastries, every day.

Exclusive pastries, every day. We choose the best ingredients and preparation processes to obtain the best results. This is the main premise in preparing the doughs. Following a traditional process, using premium ingredients, selected for a more intense flavour, improved flakiness and products that stay fresh longer. That is what makes our pastries synonymous with exclusivity.

42100 Dark Label Croissant
60 u | 87 g | 8x12 | 90-120'
°C 180º | 12-15' | 8,7 cm

10208 Butter Croissant
110 u | 75 g | 8x9 | 90-100'
°C 180-190º | 12-15' | 10 cm

40334 Large Magno Croissant
64 u | 125 g | 8x9 | 105-120'
°C 180-190º | 12-15' | 10 cm

00234 Premium Magno Croissant
70 u | 110 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 9,5 cm

10235 Big Premiun Margarine Croissant
90 u | 88 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 9,3 cm

40820 Butter King Size Palmier
45 u | 130 g | 8x14 | 20-30'
°C 180-190º | 25-30' | 20,5 cm

10200 Premium Croissant
120 u | 65 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 10 cm

10230 Big Premium Croissant
90 u | 88 g | 8x9 | 90-120'
°C 180º | 12-15' | 11 cm

42710 Small Artisan Butter Croissant
4,2 kg | 25 g | 8x17 | 30-45'
°C 180-190º | 12-15' | 6,6 cm

00265 Small Margarine Croissant Chef
6 kg | 25 g | 8x12 | 30'
°C 180º | 12-15' | 5,5 cm

00260 Mini Croissant
10 kg | 25 g | 8x9 | 30-45'
°C 180-190º | 12-15' | 6,6 cm

40880 Mini Multicereal Butter Croissant
4,37 kg | 25 g | 8x17 | 30-35
°C 180º | 12-15' | 6,6 cm

Croissants
Irresistible and surprising croissants, always.

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, and keep our eyes wide open to their infinite possibilities. Always.

Croissants
For proofing

25060 Butter Croissant
75 u | 65 g | 8x12
20-30' | 1,30-1,45 h
°C 180-190º | 14-16' | 9 cm

25101 Big Croissant Margarine
84 u | 85 g | 8x9
20-30' | 1,45-2 h
°C 180-190º | 14-16' | 10 cm

30230 XL Artisan Croissant
90 u | 85 g | 8x8
90-120 | °C 180-190º
12-15' | 10 cm

62126 Sacramento Croissant
140 u | 45 g | 8x12
20-30' | °C 170º | 16' | 16,5 cm

27231 XL Croissant Margarine
64 u | 110 g | 8x9
20-30' | 1,45-2 h
°C 180-190º | 14-16' | 10,5 cm

30235 XL Croissant Margarine
90 u | 85 g | 8x8
90-120 | °C 180-190º
12-15' | 10 cm

25011 Artisan Croissant
84 u | 85 g | 8x9
20-30' | 1,45-2 h
°C 180-190º | 14-16' | 10 cm

40211 Big Straight Croissant
116u | 88 g | 8x9
90-120' h | °C 180-190º
12-15' | 14 cm

30234 Magno Croissant
70 u | 110 g | 8x8
90-120 | °C 180-190º
12-15' | 10,5 cm

30236 XL Croissant Margarine
84 u | 95 g | 8x8
90-120' | °C 180-190º
12-15' | 10cm

30200 Artisan Croissant Margarine
120u | 70 g | 8x8
90-120 | °C 180-190º
12-15' | 9 cm

25310 XL Croissant
100 u | 110 g | 8x8
20-30' | 1,30-2 h
°C 180-190º | 14-16' | 16,5 cm

25031 Maxi Croissant
84 u | 95 g | 8x9
20-30' | 1,45-2 h
°C 180-190º | 14-16' | 10 cm

25001 Classic Croissant
106 u | 70 g | 8x9
20-30' | 1,45-2 h
°C 180-190º | 14-16' | 8 cm

65130 Catering Croissant
222 u | 45 g | 8x9
20-30' | 1,30-1,45 h
°C 180-190º | 14-16' | 9 cm

00140 Big Chocolate Croissant
54 u | 110 g | 8x12
90-120' | °C 180-190º
12-15' | 15 cm

25050 Chocolate Croissant
100 u | 85 g | 8x9
20-30' | 1,15-1,20 h | °C 180º
12-15' | 12,4 cm

30246 Chocolate Croissant
112 u | 90 g | 8x9
300' | °C 180-190º | 12-15'
12 cm

00225 Triangle Croissant Dough
126 u | 85 g | 8x9
90-120' | °C 180-190º | 12-15'
14 cm

26640 Large Cystard Delight
75 u | 145 g | 8x10 | 20-30'
1,15-1,30 | °C 180-190º | 16-18' | 18 cm

26630 Large Choc Delight
75 u | 135 g | 8x11 | 20-30'
1,15-1,30 | °C 180-190º | 16-18' | 18 cm

50362 Custard Magno Delight
74 | 140 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 15,2 c

50364 Dark Magno Delight
84 u | 130 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 15 cm

00354 Dark Delight
100 u | 110 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 14 cm

30352 Custard Delight
88 u | 120 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 13 cm

26271 Chocolate Delight
114 u | 97 g | 8x9 | 20-30'
1,20-1,40h | °C 180-190º | 12-15' | 12 cm

26231 Custard Delight
98 u | 102 g | 8x9 | 20-30'
1,20-1,40h | °C 180-190º | 12-15' | 12 cm

10358 Double Choc Delight
80 u | 125 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 12 cm

65320 Cocoa Cone
90 u | 117 g | 8x9 | 20-30'
1,45-2h | °C 180-190º | 12-15' | 16 cm

00128 Mini Custard Cone
150 u | 40 g | 8x12
20-40' | 140-180' | °C 180-190º
12-15' | 7,5 cm

00127 Mini Dark Cone
150 u | 40 g | 8x12
20-40' | 140-180' | °C 180-190º
12-15' | 7,5 cm

25041 Small Margarine Croissant

12 kg | 22 g | 8x9
10-15' | °C 180-190º | 14-16'
6,5 cm

00108 Butter Mini Croissant

6,5 kg | 25 g | 8x12
30-60' | °C 180-190º | 12-15'
6,6 cm

24030 Baby Butter Croissant

6,48 kg | 15 g | 8x12
20-25' | °C 170-180º | 10-12'
6 cm

00120 Horeca Croissant

11 kg | 43 g | 8x9
65-75' | °C 180-190 | 12-15'
9 cm

63650 Small Margarine Croissant

200 u | 25 g | 8x9
°C 160-180º | 15-20' | 9 cm

00106 Mini Croissant

11,5 kg | 25 g | 8x9
30-60' | °C 180-190º | 12-15'
7,6 cm

00105 Margarine Mini Croissant

12 kg | 22 g | 8x9
30-60' | °C 180-190º | 12-15'
6,5 cm

30265 Mini Classic Margarine Croissant

6 kg | 25 g | 8x12
30-60' | °C 180-190º | 12-15'
6,7 cm

25170 Classic Mini Croissant

8 kg | 25 g | 8x8
10-15' | °C 180-190º | 12-14'
6 cm

25131 Baby Hand Made

4 kg | 11,5 g | 8x16
30' | 30' | °C 180-190º
13-14' | 4,6 cm

00104 Microcroissant

6,5 kg | 15 g | 8x12
30-60' | °C 180-190º | 12-15'
6,3 cm

40118 Mini Chocolate Butter Croissant

260 u | 25 g | 8x12
20-30' | °C 165-175º | 12-15'

42160 Small White Choc Croissant

6,49 kg | 30 g | 8x12 | 30-60'
°C 180-190º | 12-15' | 7,2 cm

25371 Small Custard Croissant

6 kg | 33 g | 8x14
30' | °C 180-190º
13-14' | 7,5 cm

25182 Dark Mini Nibbles

6,5 kg | 29 g | 8x12
10-15' | 1,05-1,15h
°C 180-190º | 12-14' | 7,2 cm

25132 Baby Chocolate Croissant

5 kg | 13 g | 8x16
30' | 30' | °C 180-190º
13-14' | 3,6 cm

Croissants
For baking

20740 Large Artisan Butter Croissant
34 u | 95 g | 8x9 | 20-30'
160-180º | 15-18' | 11 cm

45080 Artisan Butter Croissant
46 u | 70 g | 8x9 | 15-30'
160-180º | 15-20' | 10 cm

62135 Sacramento Butter Croissant
75 u | 46 g | 8x12
30' | 170º | 15' | 15,5 cm

29270 Large Margarine Croissant
34 u | 95 g | 8x9 | 20-30'
160-180º | 15-20' | 11,5 cm

29211 Handmade Margarine Croissant
46 u | 70 g | 8x9 | 15-30'
160-180º | 15-20' | 10 cm

00525 Catering Margarine Croissant
80 u | 45 g | 8x9 | 11,5 cm
15-30' | 180-190º | 15-20'

29253 Catering Margarine Croissant
160 u | 45 g | 8x5 | 15-30'
160-180º | 15-20' | 11 cm

00522 Straight Margarine Croissant
100 u | 70 g | 8x5 | 16 cm
15-30' | 160-180º | 15-20'

29260 Large ButterCroissant
34 u | 95 g | 8x9 | 15-30'
160-180º | 15-20' | 11,5 cm

29221 Hand Made Croissant
46 u | 70 g | 8x9 | 15-30'
160-180º | 15-20' | 10 cm

65090 Midi Dark Margarine Croissant
90 u | 55 g | 8x12 | 20-30'
165-175º | 15-18' | 12 cm

29280 Chocolate Margarine Croissant
40 u | 100 g | 8x9 | 15-30'
160-180º | 15-20' | 11,8 cm

69311 Decorated Choco Delight
56 u | 103 g | 8x9
20' | 170º
16' | 13cm

29340 Large Chocolate Delight
40 u | 120 g | 8x9
15-30' | 180-190º
16' | 13,7 cm

29350 Large Custard Delight
40 u | 120 g | 8x9
15-30' | 180-190º
15-20' | 13,7 cm

69301 Decorated Custard Delight
56 u | 103 g | 8x9
20' | 170º
16' | 13 cm

29310 Chocolate Delight
50 u | 100 g | 8x9
15-30' | 180-190º
15-20' | 13 cm

29300 Custard Delight
50 u | 100 g | 8x9
15-30' | 180-190º
15-20' | 13 cm

89211 Nocilla Delight
56 u | 100 g | 8x9
20' | 180-190º
12-15' | 13 cm

29330 Mini Dark Delight
110 u | 45 g | 8x9
15-30' | 180-190º
15-20' | 7 cm

29320 Mini Custard Delight
110 u | 45 g | 8x9
15-30' | 180-190º
15-20' | 7 cm

66200 Custard Mini Nibbles
66220 Dark Mini Nibbles
5 kg | 17 g | 8x14
20-30' | 180-190º
12-14' | 6 cm

00305 Mini Choc Delights
5 kg | 15 g | 8x15
15-20' | 180-190º
12-15' | 5 cm

00300 Mini Custard Delights
5 kg | 15 g | 8x15
20-40' | 180-190º
12-15' | 5 cm

Croissants
Thaw and serve

61690 Butter Croissant
22 u | 70 g | 8x9
30' | 13 cm

64420 Margarine Croissant T&S
28 u | 70 g | 8x7
30' | 17 cm

61895 Dark Mini Croissant T&S Margarine
80 u | 37 g | 8x8
30-40' | 11 cm

61695 Paris Croissant T&S
21 u | 52 g | 8x9
20-30' | 19,5 cm

62660 Midi Margarine Croissant T&S
32 u | 38 g | 8x12
30' | 14 cm

61875 White Mini Croissant T&S Butter
80 u | 37 g | 8x8
30-40' | 11 cm

66071 Brioche Croissant
26 u | 95 g | 4x19
60-90' | 14 cm

67371 Dark Brioche Croissant
26 u | 128 g | 4x19
60-90' | 14 cm

61885 Custard Mini Croissant T&S Butter
80 u | 37 g | 8x8
30-40' | 11 cm

65095 White Choc Margarine Croissant
27 u | 67 g | 8x8
30' | 16 cm

68890 Dark Delight T&S
20 u | 100 g | 8x12
20-30' | 15 cm

66072 Mini Croissant KitKat T&S Butter
80 u | 36 g | 8x8
30-40' | 11,5 cm

Ensaimadas
A spiral with infinite flavour.

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.

Ensaimadas
For proofing

61401 Big Ensaimada
90 u | 100 g | 8x9
15-20' | 90-120' | °C 180-190º
10-12' | 10,5 cm

60451 Small Ensaimada
10 kg | 43 g | 8x9
30' | 90' | °C 170-180º
10-12' | 6,5 cm

10494 Custard Filled Pastry Sticks
7,5 kg | 50 g | 8x12
30-40' | °C 170-180º
10-12' | 23 cm

40450 Mini Ensaimada
10 kg | 36 g | 8x9 | 60-90'
°C 170-180º | 10-12' | 6,5 cm

69430 Small Ensaimada
7,02 kg | 18 g | 8x12 | 30'
45-60' | °C 185º | 10-12' | 5cm

00492 Choco Filled Stick
8 kg | 50 g | 8x12 | 30-40'
°C 170-180º | 10-12' | 23 cm

10460 Mini Custard Ensaimada
9,5 kg | 50 g | 8x9 | 180-200'
°C 170-180º | 10-12' | 5,8 cm

10465 Small Cocoa Ensaimada
9,5 kg | 45 g | 8x9 | 120'
°C 180-190º | 9-10' | 5,8 cm

61496 Big Farton
100u | 100 g | 8x9 | 60-90'
°C 170-180º | 12-15' | 28 cm

10455 Mini Pumpkin Syrup Ensaimada
9,5 kg | 50 g | 8x9
180-200' | °C 170-180º
10-12' | 5,8 cm

26041 Small Custard Ensaimada
26051 Small Cocoa Ensaimada
5 kg | 45 g | 8x14 | 30' | 2 h
°C 180-190º | 9-10' | 5,8 cm

60496 Stick Shaped Pastry
10 kg | 35 g | 8x9
60-90' | °C 170-180º
12-15' | 14,5 cm

10420 Custard Catalan Cake
60 u | 120 g | 8x9
90-120' | °C 180º | 10-12' | 12 cm

Ensaimadas
For baking

29361 Preproofed Ensaimada
32 u | 100 g | 8x9 | 20-30'
°C 160-180º | 15-20' | 12,5 cm

40400 Ensaimada
80 u | 105 g | 8x9
°C 180-190º | 10-12' | 10,5 cm

29370 Preproofed Small Ensaimada
80 u | 45 g | 8x9 | 20-30'
°C 160-180º | 15-20' | 8,5 cm

Ensaimadas
Thaw and serve

60990 Ensaimada T&S
16 u | 87 g | 8x12
60' | 14,5 cm

24630 Mini Ensaimada
45 u | 34 g | 8x12
60' | 10 cm

80496 Fartons T&S
60 u | 35 g | 8x8
10-15' | 17 cm
(5 boxes x 12 u.)

Danish Pastry
A basic Danish delicacy.

Our range of products prepared following the authentic Danish recipe should never be overlooked. The result of this gives us a very spongy and exquisite dough, similar to puff pastry, a staple for any display case and one that offers a world of possibilities far from its country of origin.

Danish Pastry
For proofing

MARGARINE

40107 Dark Triangle
35 u | 130 g | 8x12
30-40' | °C 180-190º | 15-20' | 15 cm

MARGARINE

25731 Pain aux Raisins
50 u | 115 g | 8x12
20-30' | 1,30-1,45h
°C 180-190º | 16-20' | 9,3 cm

BUTTER

65741 Small Pain aux Raisins
180 u | 30 g | 8x14
30' | 30-45'
°C 180-190º | 14-16' | 5,7 cm

MARGARINE

10282 Pain aux Raisins & Nuts
60 u | 130 g | 8x12
°C 180-190º | 12-15' | 9 cm

Danish Pastry
For baking

65921 Custard Danish Stick
65970 Cocoa Danish Stick
7 kg | 70 g | 8x14 | 15-20'
°C 180-190º | 12-14' | 26 / 26,5 cm

20820 Bretzel Stick
100 u | 62 g | 8x12 | 1-1,30h
°C 180-190º | 15-20' | 17 cm

66910 Praline Lattice
54 u | 100 g | 8x16 | 20-30'
°C 180-190º | 15-20' | 18 cm

VEGAN PRODUCT

00570 Dark Plait
58 u | 125 g | 8x9 | 15-30'
°C 160-180º | 15-20' | 14,5 cm

40572 Apple & Custard Plait
58 u | 125 g | 8x9
°C 160-180' | 15-20' | 14,5 cm

69411 Maple & Pecan Plait
54 u | 90 g | 8x12 | 15-20'
°C 170-180º | 14-16' | 11 cm

10285 Bretzel
72 u | 90 g | 8x9
°C 180-190º | 15-20' | 13 cm

22530 Chocolate Bretzel
32 u | 149 g | 8 x 11
°C 180-190º | 15-20' | 14 cm

20280 Custard & Almond Bretzel
32 u | 149 g | 8x12
°C 180-190º | 15-20' | 13,8 cm

00286 Chocolate Bretzel
72 u | 90 g | 8x9
°C 180-190º | 12-20' | 13 cm

60060 Muji
36 u | 135 g | 8x14
°C 185º | 17-18' | 11,2 cm

43690 Mini Bretzel
67 u | 45 g | 8x17
30' | °C 180-190º | 8-12' | 8 cm

Puff-pastry products

A crunchy essential that sounds like success.

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.

Puff-pastry
For baking

59790 Custard Puff Pastry
10 u | 630 g | 8x14 | 20-30'
°C 180-190º | 20-25' | 37,5 cm

69795 Cocoa Puff Pastry
10 u | 600 g | 8x14 | 20-30'
°C 180-185º | 20-25' | 37,5 cm

45220 XL Cocoa Plus Puff Pastry
45 | 190 g | 8x12 | 20-30'
°C 180-190º | 20-25' | 28 cm

28260 XL Cocoa Plus Puff Pastry
50 u | 175 g | 8x12 | 20-30'
°C 180-190º | 20-25' | 26 cm

28250 XL Cust Plus Puff Pastry
45 u | 180 g | 8x12 | 20-30'
°C 180-190º | 20-25' | 26 cm

28270 XL Sweet Pumpkin Puff Pastry
45 u | 180 g | 8x12 | 20-30'
°C 180-190º | 20-25' | 26 cm

25251 Chocolate Puff Pastry
75 u | 107 g | 8x12 | 20-30'
°C 180-190º | 18-20' | 17,5 cm

25281 Custard Puff Pastry
75 u | 107 g | 8x12 | 20-30'
°C 180-190º | 18-20' | 17,5 cm

25291 Sweet Pumpkin Puff Pastry
75 u | 107 g | 8x12 | 20-30'
°C 180-190º | 25-30' | 17,5 cm

65450 Apple Pocket
70 u | 110 g | 8x9 | 30-40'
°C 170-180º | 12-17' | 12 cm

40220 Big Puff Pastry
54 u | 130 g | 8x12 | 25-30'
°C 180-190º | 15-20' | 14 cm

66340 Cheesecake Roulette
58 u | 90 g | 8x12 | 20-30'
°C 175-185º | 12-15' | 10,5 cm

63880 Andalucian Palmier
50 u | 160 g
8x14 | 60' | °C 190º
21' | 16 cm

26822 King Size Palmier
60 u | 135 g | 8x9
20-30' | °C 180-190º
20-25' | 20,5 cm

25360 Palmier
90 u | 100 g
8x9 | 20-30' | °C 180-190º
25-30' | 20,5 cm

85310 Butter Palmier
90 u | 90 g | 8x9
20-30' | °C 180-190º
25-30' | 20 cm

40604 King Size Palmier
75u | 120 g | 8x8
15-20' | 20-30'
°C 170-180º | 20,5 cm

62285 Cereal Palmier
50 u | 90 g | 9x16
25' | °C 175-180º | 20'
15 cm

25440 Apple Tart
48 u | 170 g | 4x13
20-30' | °C 180-190º
25-30' | 18 cm

65453 Apple Turnover
36 u | 120 g | 8x12
28' | 30' | °C 180º
22 cm

60515 Big Chocolate Flute
38 u | 120 g | 8x17
10' | °C 170-175º
15-17' | 15 cm

43200 Puff Pastry Torsade

4,5 kg | 20 g | 8x14
30-60' | °C 180º | 20'

00627 Dark Caprice

4 kg | 25 g | 8x17 | 15-20'
°C 180-190º | 12-15' | 7 cm

49510 Chocolate Half Moon

2,6 kg | 40 g | 8x17
30-40' | °C 170-180º | 12-17' | 7 cm

49670 Mini Apple Pocket

2,6kg | 40 g | 8x17
30-40' | °C 170-180º | 12-17' | 7 cm

MARGARINE

67775 Chocolate Whim

4,9 kg | 35 g | 8x12
30' | °C 175º | 16' | 7 cm

MARGARINE

67175 Custard Whim

140 u | 35 g | 8x12
30' | °C 175º | 16' | 7 cm

MARGARINE | BIOPRODUCT VEGANO

66090 Small Palmier

5 kg | 18 g | 8x14
20-30' | °C 180-190º | 15-20'

62050 Roll Palmier

216 u | 25 g | 16x9
30' | °C 180º | 8-12' | 5,5 cm

63490 Mini Sweet Puff Pastry Assortment

6,84 kg (180 u aprox.) | 38 g | 8x9 |
20-30' | °C 180-190 | 12-16' | 5 cm
Custard, cocoa and raspberry fillings

Les Tûlipes
Bursting with flavour.

Yoghurt & Cranberry, Chocolate Extrem, Red Velvet, Cheesecake, Caramel... our exuberant creations stand out for their great personality in each of their presentations. Prepared with our lightest and spongiest dough, accompanied by exuberant flavours and bright colours, they never go unnoticed.

les Tûlipes

Big Tûlipes

61500 Dark Big Tûlipe

12 u | 140 g | 8x17
40-45' | 8 cm

Muffin dough filled with white chocolate, decorated with a white chocolate frosting and caramel crunch chips. (Includes 6 bags)

61510 White Big Tûlipe

12 u | 140 g | 8x17
30-60' | 8 cm

Muffin dough filled with milk chocolate, decorated with dark chocolate frosting and white chocolate sprinkles.
Our most premium range of muffins, now in jumbo format. (Includes 6 bags)

61520 Muesli Big Tûlipe

12 u | 110 g | 8x17
30-45' | 8 cm

Tender mouthfuls of delicious muffins covered with crunchy granola grains that add new flavours and provide all their health and energy-giving properties, with a final touch of cinnamon.
(Includes 6 bags)

Les Tûlipes

62840 Red Velvet Tûlipe Muffin

20 u | 110 g | 8x17
35-45' | 7 cm

Irresistible intense redTûlipe, with a spongy, velvety texture and plenty of creamy white chocolate filling. Temptation dresses in red.

60930 Extrem Choc Tûlipe Muffin

20 u | 110 g | 8x17
35-45' | 7 cm

A delicious chocolate dough with tiny crunchy chocolate chunks and a creamy cocoa filling.
A delicious explosion of chocolate.

60770 Cranberry&Yoghurt Tûlipe

20 u | 110 g | 8x17
45' | 7,5 cm

A Tûlipe filled with a smooth Greek yoghurt cream and chopped cranberries.
A delicacy with home-made flavour.

62150 Cheesecake Flavour Tûlipe

20 u | 110 g | 8x17
30-45' | 7 cm

Spongy dough with a cheesecake flavour and delicious raspberry jam filling, decorated with pearl sugar and crunchy crumble on top.
A tasty treat.

61980 Caramel&Pecan Tûlipe Muffin

20 u | 110 g | 8x17
30-45' | 7 cm

Crunchy pecans on spongy Tûlipe dough. Irresistible caramel cream inside. A sweet delight.

62320 Mini Tûlipes Assortment

46 u | 35 g | 8x14
20-35' | 5 cm

Cocoa dough decorated with chopped toasted hazelnuts and filled with white cream.

Raspberry-filled dough decorated with pearl sugar.

nocilla
la auténtica

Light and spongy vanilla-flavoured dough decorated with chopped almonds and a double injection of delicious and abundant Nocilla® filling.
The unrivalled Tûlipe that enhances the rest of the range.
(Includes 6 bags)

67885 Tûlipe Nocilla® Blanca

20 u | 105 g | 8x17
20-25' | 7 cm

60172 Nocilla Tûlipe Muffin

20 u | 100 g | 8x17
30-45' | 7 cm

60180 Mini Nocilla Tûlipe Muffin

46 u | 33 g | 8x14
20-30' | 5 cm

Muffins and Plumcakes

21550 Apple & Raisin Muffin
24 u | 82 g | 8x14
30-45' | 8 cm

21430 Cranberry & YoghurtMuffin
24 u | 82 g | 8x14
30-45' | 8 cm

24130 Two Colour Muffin
24 u | 85 g | 8x14
40-45' | 8 cm

21570 Double Choc Muffin
24 u | 82 g | 8x14
30-45' | 8 cm

21560 Choc Chip Muffin
24 u | 82 g | 8x14
30-45' | 8 cm

64100 Fairy Cake
35 u | 55 g | 8x14
20-30' | 6,8 cm

66110 Choc&Banana Flavour Flower
24 u | 90 g | 8x14
20-30' | 8 cm

66120 Toffee Flavour Flower
24 u | 90 g | 8x14
30-60' | 8,8 cm

65100 Fairy Cake Tulip Muffin
24 u | 90 g | 8x14
20-30' | 8 cm

BUTTER

64105 Bella's
80 u | 35 g | 8x6 | -'
°C 170º | 4-5' | 8,8 cm

SOURCE OF FIBER

64115 Cereal & Honey Bella's
80 u | 45 g | 8x6 | -'
°C 170º | 4-5' | 8,8 cm

64430 Apple Delicake
24 u | 110 g | 8x14
30-45' | 8,5 cm

62335 Vegan Muffin
20 u | 90 g | 8x17
30-40' | 8 cm

64525 Carrot Delicake
24 u | 105 g | 8x14
30-45' | 8,5 cm

69245 Plumcake
3 u | 435 g | 12x21
3-4 h | 19 x 10 cm

64535 Cocoa Red Fruits Delicake
24 u | 105 g | 8x14
45' | 8,5 cm

69225 Apple Plumcake
3 u | 480 g | 12x21
3-4 h | 19x10 cm

21500 Apple & Custard Mini Muffin
2,2 kg | 28 g | 8x17
25-30' | 5 cm

21490 Double Choc & Straweberry Jam
2,2 kg | 28 g | 8x17
25-30' | 5 cm

21465 Caramel Mini Muffin
1,92 kg | 24 g | 8x17
15-30' | 4,3 cm

64120 Mini Muffin Assortment
74 u | 25 g | 8x17
20-30' | 5 cm

Cookies

61750 Cookie
24 u | 73 g | 8x20
30' | 11 cm

60920 Chocolate Cookie
24 u | 73 g | 8x20
30' | 11 cm

68910 White Chocolate Cookie
30 u | 65 g | 8x20
60' | 10 cm

SOURCE OF FIBER | BUTTER

68920 Muesli Cookie
30 u | 65 g | 8x20
60' | 9 cm

63590 Dark Cookie
24 u | 75 g | 8x14
15-20' | 10 cm

Brioches

BUTTER

63225 Swiss Brioche
30 u | 55 g | 8x9
15-30' | 14 cm

SOURDOUGH

61420 Mini Brioche
75 u | 25 g | 8x9
20-30' | 10 cm

BUTTER

63215 Mini Swiss Sugar Brioche
50 u | 29 g | 8x11
15-30' | 10 cm

Specialities

VEGAN PRODUCT | CLEAN LABEL | NO LACTOSE

61390 Churros
5 bags 150 u
17 g | 12x7
10' | 15 cm

60960 Waffle
48 u | 111 g
11x5 | 30'
13 cm

66245 Round Waffle
30 u | 90 g
17x7 | 60'
14,5 cm

25872 Portuguese Egg Tart
90 u | 72 g
8x12 | 20'
°C 250° | 8-10' | 8 cm

45161 Pastel de Nata
104 u | 66 g | 8x9
30-45' | °C 250°
8-10' | 7,8 cm

64820 Pastel de Nata Go
60 u | 62 g
8x12 | 20-30'
7,3 cm

WITH CINNAMON

40890 Mini Pastel de Nata
100 u | 30 g
8x17 | 20-30' | °C 250°
8-10' | 5,5 cm

44641 Portuguese Coconut Tart
32 u | 82 g
8x17 | 30' | °C 250°
8-10' | 8 cm

48621 Rice Cake
24 u | 80 g
8x14 | 20-30'
6,5 cm

CLEAN LABEL

85640 Almond Coca
9 u | 430 g | 4X14 | 40-50'
°C 190-210° | 10-12' | 51 cm

Dots®
A surprising essential.

More colour in your display case.
An infinite world of flavours.
Creativity in your hands.
Delicious fillings. Intriguing toppings.
Liked by everyone. Quick to prepare.
Zero waste. The truth is they work out splendidly.

Also, our Dots® range, made with sustainable palm oil, and no artificial colourings, is the most extensive on the market, with more than forty varieties. And we are the European leaders, selling 370 million units of Dots® per year.

DOTS®

Dots®

Innovating to offer you the latest trends in formats and flavours

Each year, we launch new varieties of our Dots® family that follow the latest worldwide trends. Over 170 product references, the most extensive range on the market.

HIDROGENATED FAT FREE · NO ARTIFICIAL COLORS · CERTIFIED SUSTAINABLE PALM OIL RSPO · RSPO-1106177

Dots® Classics

61470 ClassicDots
36 u | 72 g | 8x11
20' | 10 cm

61475 Classic Dots
36 u | 54 g | 8x15 |
20' | 9,5 cm

61485 Mini Classic Dots
80 u | 34 g | 8x11
20' | 7 cm

Dots® Original

65590 Large Glazed Dots
48 u | 70 g | 4x15
15-20' | 10,8 cm

24690 Big Dark Dots
48 u | 80 g | 4x15
15-20' | 10,8 cm

60590 Big Dots Sugar
48 u | 65 g | 4x15
15-20' | 10,8 cm

31740 Plain Big Dots
48 u | 60 g | 4x15
15-20' | 10,8 cm

65520 Dots Plain
72 u | 44 g | 4x15
15-20' | 9,5 cm

75511 Glazed Dots
65511 Glazed Dots*
36/*72 u | 52 g
8x15/*4X15 | 15-20'
9,5 cm

65760 Sugared Dots
15514 Sugared Dots*
36/*72 u | 49 g
8x15 | 15-20' | 9,5 cm

23100 Dark Dots
36 u | 60 g | 8x15
15-20' | 9,5 cm

23090 White Drizzle Dots
36 u | 75 g | 8x15
15-20' | 9,5 cm

53120 Dark Drizzle Dots
36 u | 63 g | 8x15
15-20' | 9,5 cm

Dots® Decorated

64920 Dots on the Rocks
36 u | 88 g | 8x15
15-20' | 9 cm

66550 Cookies Dots
24 u | 64 g | 8x15
15-20' | 9,5 cm

66560 Colours Dots
24 u | 65 g | 8x15
15-20' | 9,5 cm

22020 Nutty Dots
24 u | 64 g | 8x16
15-20' | 9,5 cm

24260 Confetti Dots
36 u | 56 g | 8x15
15-20' | 9,5 cm

60661 Pink Dots
36 u | 60 g | 8x15
20' | 9,5 cm

22026 Sprinkled Dots
36 u | 55 g | 8x15
20' | 9,5 cm

13084 Tutti Colour Dots
36 u | 55 g | 8x15
15-20' | 9,5 cm

61640 Dots Mix Box
36 u | 52 g | 8x11
15-25' | 9,5 cm
(3 boxes of 12 u.)

80640 Dots Mix Box
60 u | 55 g | 8x15
20' | 9,5 cm
(5 boxes of 12 u.)

82710 Mix Box Dots
60 u | 53 g | 8x7
45' | 9 cm
(5 boxes of 12 u.)

Dots® Decorados Rainbow

61125 Dots Green Pistachio
36 u | 57 g | 8x15
30' | 9,5 cm

61135 Dots Purple White
36 u | 57 g | 8x15
20' | 9,5 cm

61145 Dots Yellow Frutti
36 u | 56 g | 8x15
20' | 9,5 cm

61175 Dots Red with Cookies
36 u | 60 g | 8x14
20' | 9,5 cm

60675 Dots Pink Nubes
36 u | 59 g | 8x14
15-20' | 9,5 cm

Cuadra Dots®

60105 SquareDots
36 u | 66 g | 8x14
20' | 9,3 cm

60115 Pink SquareDots
36 u | 64 g | 8x14
15-20' | 9,3 cm

Dots® Rellenos

62920 Dark Deco Filled Dots Original
24 u | 75 g | 8x16
25-30' | 9,5 cm

61220 Creamy Strawberry Dots
24 u | 75 g | 8x16
30' | 9,5 cm

62870 Pink & White Dots
24 u | 74 g | 8x16
20-25' | 9,5 cm

39010 Lemon Dots
36 u | 73 g | 8x15
30-45' | 9,5 cm

82350 Nutella® Dots
36 u | 70 g | 8x15
30' | 9,5 cm

67180 Red Velvet Dots
36 u | 74 g | 8x15
30' | 9,5 cm

62930 Custard Sugared Dots
24 u | 70 g | 8x16
30' | 9,5 cm

61530 Caramel Flavour Dots
36 u | 73 g | 8x15
20-25' | 9,5 cm

60045 Dots Coconut & Cacao
36 u | 72 g | 8x15
30' | 9,5 cm

68765 Apple Dots
36 u | 74 g | 8x15
30' | 9,5 cm

81780 Nutella® Sugared Dots
36 u | 63 g | 8x15
30' | 9,5 cm

01548 Strawberry Dots
24 u | 76 g | 8x16
20-25' | 9,5 cm

61910 Tutti Colour Dots
24 u | 75 g | 8x16
20-25' | 9,5 cm

68760 Sugared Dots Cocoa Filled
24 u | 65 g | 8x16
30' | 9,5 cm

01539 Tricolour Dots
24 u | 72 g | 8x16
30' | 9,3 cm

61545 Kit Kat Dots
36 u | 73 g | 8x16
20-30' | 9,3 cm

62170 Nocilla® Dots
24 u | 72 g | 8x16
20-25' | 9,5 cm
includes 24 pyrotines and 24 identifiers

BerliDots®

25890 Sugared BallDots
36 u | 60 g | 8x11
20-30' | 9,5 cm

65880 Big Sugared BallDots
27 u | 78 g | 8x11
20-30' | 10,5 cm

35890 Sugared Plain BallDots
36 u | 55 g | 8x11
60-75' | 9,2 cm

22110 Boston Creme BallDots
36 u | 94 g | 8x11
60-75' | 9,2 cm

22120 Tricolor BallDots
36 u | 90 g | 8x11
60-75' | 9,2 cm

11720 Strawberry BallDots
36 u | 85 g | 8x10
60-75' | 9,2 cm

21290 Dark Deco BallDots
36 u | 90 g | 8x11
60-75' | 9,2 cm

20290 Custard Deco BallDots
36 u | 90 g | 8x11
60-75' | 9,2 cm

61290 Forest Fruits BallDots
36 u | 90 g | 8x11
60-75' | 9,2 cm

64190 Custard&Cocoa BallDots
36 u | 100 g | 8x11
60-75' | 9,2 cm

65950 Nocilla® BallDots
24 u | 78 g | 8x15
45' | 9,2 cm
24 sign & wrappers inside the box

81760 Nutella® BallDots
36 u | 82 g | 8x11
40' | 9,2 cm

42880 Custard Mini BallDots
40 u | 40 g | 8x15
45' | 7 cm

42890 Dark Mini BallDots
40 u | 48 g | 8x16
20-40' | 7 cm

66380 Cocoa Haz Mini BallDots
40 u | 51 g | 8x16
20-40' | 7 cm

66450 Caramel Mini BallDots
40 u | 53 g | 8x16
20-40' | 7 cm

61305 Custard Big LongDots
24 u | 100 g | 8x15
20-40' | 16 cm

62810 Cocoa Big LongDots
24 u | 100 g | 8x15
20-40' | 16 cm

62305 Dark Drizzle LongDots
24 u | 105 g | 8x15
25-30' | 16 cm

65690 Mini Custard LongDots
1,5 kg | 54 g | 6x22
30' | 12,5 cm

20260 Custard LongDots
45 u | 55 g | 8x11
20-40' | 9,5 cm

20270 Dark LongDots
45 u | 70 g | 8x15
20-40' | 9,8 cm

No Palm Oil

New creations of the Dots® family.

Free of hydrogenated fats, with no palm oil and all the flavour of regular Dots®.

PALM OIL FREE | HIDROGENATED FAT FREE

66975 Bombom BallDots
32 u | 95 g | 6x12 | 2 h | 9 cm

65695 Custard LongDots
28 u | 102 g | 9x12 | 2 h | 15 cm

67715 Bombom LongDots
28 u | 102 g | 6x12 | 2 h | 15 cm

CroDots®

69231 CroDots
24 u | 80 g | 8x15
20' | 10 cm

69241 Dark CroDots
22 u | 95 g | 8x15
20' | 9,5 cm

60530 Mini CroDots Assortment
57 u | 40 g | 8x11
20' | 6,8 cm

Mini Dots®

29880 Classic MiniDots
65 u | 28 g | 8x11
15-20' | 7,3 cm

29930 Dark Drizzle MiniDots
60 u | 36 g | 8x11
15-20' | 7,4 cm

29910 Dark MiniDots
60 u | 34 g | 8x11
15-20' | 7,4 cm

29920 White Drizzle MiniDots
60 u | 40 g | 8x11
15-20' | 7,6 cm

49870 Sugared MiniDots
75 u | 22 g | 8x11
15-20' | 7 cm

60240 MiniDots Assortment
75 u | 28 g | 8x9
15-20' | 7 cm

66011 Sugared PetitDots
2 kg | 25 g | 8x16
10-15' | 8,6 cm

66891 Dark PetitDots
2 kg | 25 g | 8x16
10-15' | 5,3 cm

Pop Dots®

64210 Sugared PopDots
1,2 kg | 13 g | 8x16 | 20' | 4,5 cm

64220 Dark PopDots
1,6 kg | 16 g | 8x16 | 20' | 4,6 cm

64230 White PopDots
2 kg | 20 g | 8x16 | 20' | 4,6cm

64225 Black PopDots with Hazelnut
1,58 kg | 18 g | 8x16 | 20' | 4,6 cm

64235 White PopDots with Caramel
1,94 kg | 22 g | 8x16 | 20' | 4,5 cm

64245 Pink PopDots
1,85 kg | 21 g | 8x16 | 20' | 4,6 cm

Savoury 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.

Savory Croissants
For proofing

25081 Ham & Cheese Croissant
94 u | 103 g | 8x9 | 1,15-1,20 h
20-30' | °C 180-190º | 14-16' | 12 cm

40255 Hot Dog Croissant
88 u | 110 g | 8x9 | 90-120'
°C 180-190º | 12-15' | 12 cm

25201 Small Hot Dog Croissant
6 kg | 37 g | 8x12 | 40-60' |
15-20' | °C 180-190º | 12-14' | 7,3 cm

25191 Mixed Small Croissant
6 kg | 33 g | 8x12 | 40-60'
10-15' | °C 180-190º | 12-14' | 7,3 cm

10276 Mini Savory Croissants Assortment
6,3 kg/box | 31 g | 8x12
°C 180-190º | 12-15' | 6,5 cm

Savory Croissants
For baking

27140 Ham & Cheese Croissant
45 u | 105 g | 8x9 | 12 cm
15-20' | °C 160-180º | 15-30'

25841 Hot Dog Croissant
46 u | 116 g | 8x9 | 12,5 cm
20-30' | °C 170-180º | 12-16'

43480 XL Mixed Delight
36 u | 145 g | 8x9
20-30' | °C 165-175º | 16-20'

20830 Mixed Delight
45 u | 120 g | 8x9 | 13 cm
20-30' | °C 170-180º | 15-20'

00583 Mixed Delight pre proofed
45 u | 110 g | 8x9
15-30' | °C 160-180º | 15-20'

65655 Mixed Sandwich
46 u | 110 g | 8x9 | 10,5 cm
15-30' | °C 170-180º | 15-20'

86225 Cheese Delight
112 u | 90 g | 8x5 | 9 cm
15-30' | °C 170-180º | 15-20'

80835 Pizza Delight
112 u | 90 g | 8x5 | 9 cm
15-30' | °C 170-180º | 15-20'

26182 Cheese Mini Nibbles

26602 Mixed Mini Nibbles

26162 Tuna Mini Nibbles

26172 Pate Mini Nibbles

26192 "Sobrasada" Mini Nibbles

5 kg | 17 g | 8x14 | 20-30' | °C 180-190º | 12-14'

65842 Mini Puff Pastry Assort
7,5 kg | 17 g | 8x11 | 20-30 | °C 180-190º | 12-14' | 6 cm
Tuna, sobrasada and Ham&Cheese

00340 Sobrasada Mini Delights

00330 Tuna Mini Delights

00347 York Mini Delights

00345 Cheese Mini Delights

6 kg | 15 g | 8x15 | 15-30' | °C 180-190º | 12-15'

00549 Mini Delights Assortment
9,03 kg | 16 g | 8x9 | 15-30
°C 180-190º | 12-15' | 5 cm

00349 Mini Savoury Assortment
10 kg | 15 g | 8x9
15-30' | °C 180-190º | 12-15'

Croissants
Thaw and serve

BUTTER

62275 Cheese Sacramento Croissant Go
36 u | 48 g | 8x12 | 30' | 19 cm

Puff-pastry
For baking

MARGARINE

28450 Tuna Puff Pastry
56 u | 135 g | 8x12 | 20-30'
°C 170-180º | 13-18' | 14,5 cm

MARGARINE

21680 Napoli Envoltini
55 u | 135 g | 8x12 | 20-30'
°C 180-190º | 12-15' | 14,5 cm

MARGARINE

63420 Chicken Puff Pastry
52 u | 144 g | 8x12 | 20-30'
°C 170-180º | 20-25' | 12 cm

MARGARINE

64495 Savoyarde
27 u | 160 g | 8x17 | 15'
°C 170-175º | 15-20' | 17,5 cm

BUTTER

63375 Spinach Pie
8 u | 500 g | 8x10 | 15'
°C 170º | 30' | 21 cm

BUTTER

63475 Zucchini Pie
8 u | 500 g | 8x10 | 15'
°C 170º | 30' | 21 cm

66395 Pizza Calzone
40 u | 110 g | 8x12 | 25-30'
°C 175-185º | 12-17' | 12 cm

66480 Tuna Calzone
40 u | 110 g | 8x12 | 30-40'
°C 175-185º | 12-17' | 12 cm

68640 Camembert & Ham Puff Pastry
40 u | 90 g | 8x14 | 10-20'
°C 180-190º | 15-20' | 13,5 cm

63210 Carbonara Pocket
30 u | 131 g | 8x17 | 30'
°C 180º | 15-20' | 17,5 cm

63245 Mixed Pocket
30 u | 145 g | 8x17 | 15'
°C 180º | 13-14' | 16 cm

63235 Spinach & Brie Pocket
43 u | 145 g | 8x9 | 15'
°C 180º | 13-14' | 17 cm

60687 Cheese & Bacon Puff Pastry
38 u | 120 g | 8x17 | 15-30'
°C 180-190º | 18-20' | 14 cm

64490 Mixed Puff Pastry
48 u | 120 g | 8x12 | 20-30'
°C 175-185º | 13-17' | 12 cm

60273 Ham & Cheese Lattice
55 u | 100 g | 8x12 | 14 cm
15-30' | °C 185º | 30'

60373 Chicken Satay Pastry
55 u | 100 g | 8x12 | 14 cm
15-30' | °C 185º | 30'

67980 Cheese Stick
40 u | 84 g | 8x17 | 15-20'
°C 180º | 15' | 26,5 cm

67981 Cheese & Mustard Twist
70 u | 110 g | 8x12 | 30'
°C 180-190º | 15-18' | 21 cm

CLEAN LABEL

63970 Cheese Börek
60 u | 100 g | 11x8 | 25'
°C 180º | 25-30' | 20 cm

64070 Mini Savoury Puff Pastry Assortment
7,5kg | 25 g | 8x9 | 20-30'
°C 180-190º | 12-15' | 5 cm

69650 Cheese & Bacon Flavour Mini Puff Pastry
2,6 kg | 40 g | 8x17 | 30-40'
°C 170-180º | 12-17' | 7 cm

61410 Mini Pizza
2,6 kg | 40 g | 8x17 | 20-30'
°C 180-190º | 12-15' | 7 cm

Danish Pastry
For baking

65500 Pizza Strudel
56 u | 120 g | 8x12
5-10' | °C 180-190º
14-18' | 9,5 cm

64980 Vegetable Lattice
56 u | 110 g
8x12 | 20-30' | °C 180º
15-18' | 9,5 cm

44950 Cheese & Vegetable Lattice
56 u | 110 g | 8x12
20-30' | °C 180º
15-18' | 9,5 cm

68460 Mixed Stick
50 u | 80 g | 8x17
20-30' | °C 175-180º
15-17' | 17 cm

66710 Leek Strudel
60 u | 100 g | 8x12
20-30' | °C 180-190º
15-20' | 18 cm

26620 Ham & Cheese Strudel
40 u | 100 g | 8x16
20-30' | °C 180-190º
15-20' | 18 cm

24960 Spinach Mini Lattice
24980 Mixed Mini Lattice
24970 Sobrasada Mini Lattice
2,5 kg | 25 g | 8x16
15-20' | °C 180-190º
12-15' | 5x4,5cm

Quiches
For baking

60270 Ham & Cheese Quiche
18 u | 163 g | 8x17 | 60-90'
°C 200º | 5-7' | 10,9 cm

60260 Three Cheese Quiche
18 u | 150 g | 8x17 | 60-90'
°C 200º | 5-7' | 10,9 cm

60250 Asparagus & Cured Ham Quiche
18 u | 168 g | 8x17 | 60-90'
°C 200º | 5-7' | 10,9 cm

60150 Spinach Quiche
18 u | 148 g | 8x17 | 60-90'
°C 200-220º | 5-7' | 10,9 cm

60140 Chicken & Vegetables Quiche
18 u | 165 g | 8x17 | 60-90'
°C 200º | 5-7' | 10,9 cm

Mixto Espinacas Pollo

61600 Mini Quiche Assortment
72 u | 21 g | 8x17 | 30-40'
°C 180-200º | 3-5' | 5,3 cm

Traditional
Empanadas

OLIVE OIL

60035 Galician Tuna Empanada

3 u | 4x10 | °C 180-200º
40-45' | 57x37 cm

65770 Galician Tuna Pie

6 u | 1.788 g
8x9 | 30' | °C 180º
25-30' | 36 cm

63380 Tuna Empanada

5 u | 1.300 kg | 6x12
20-30' | °C 180-200º | 40-45'
31 cm

63360 Meat Empanada

5 u | 1.300 g | 6x12
20-30' | °C 180-200º | 40-45'
31 cm

OLIVE OIL

69175 Traditional Tuna Empanada

6 u | 600 g
12x10 | °C 180-200º
40-45' | 23 cm

61775 Tuna Empanada

72 u | 140 g | 8x9
20-30' | °C 180-200º
15-20' | 19 cm

Mini
Empanadas

23210 Thai Chicken Punk Pie

48 u | 90 g | 10x11
2'5' | °C 180-200º | 25-30' | 11x7 cm

23200 Angus Punk Pie

48 u | 90 g | 10x11
2'5' | °C 180-200º | 25-30' | 11x7 cm

45060 Mixed Piadina

42 u | 120 g | 6x13
2-5' | °C 180º | 15' | 15 cm

OLIVE OIL

65250 Ratatouille Mini Empanada

140 u | 50 g | 8x12 | 15-30'
°C 180-190º | 30-35' | 9,5 x 6 cm

Argentinean
Empanadas

63000 Argentine Vegetable Empanada

30 u | 113 g | 8x17
30' | °C 200º | 5-7' | 15 cm

63010 Argentine Meat Empanada

24 u | 105 g | 8x17
30-45' | °C 180-200 | 4' | 12 cm

63020 Argentine Chicken Empanada

24 u | 113 g | 8x17
30-45' | °C 180-200 | 5-7' | 15 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

Sheets

Bases and Blocks
Pizza

25500 Pizza Base
25 u | 350 g | 8x12 | 30'
°C 180º | 12-15' | 35x14cm

25530 Par Baked Pizza
25 u | 250 g | 8x8 | 10-15'
°C 180-200º | 10-15' | 28x38 cm

00720 Pizza Sheet
12 u | 1000 g | 4x13
60-85' | °C 210-220º | 12-15'

64975 Rustic Pizza Base
9 u | 370 g | 6x7
°C 185º | 7-10' | 55x18,5 cm

Dough
Muffins

25270 Muffins Dough in Piping Bag
8 kg | 1500 g | 6x10 | 2-3 h | 57 cm
°C 165-175º | It depends on the size and dosage of the dough

66100 Whole Wheat Muffins Dough in Piping Bag
26130 Chocolate Chips Muffins Dough in Piping Bag
6 kg | 1000 g | 8x14 | 180-240' | 52 cm
°C 165-175º | It depends on the size and dosage of the dough

67200 Cappuccino Muffin Dough in Piping Bag
4 u | 1500 g | 8x11 | 180-240' | 57 cm
°C 165-175º | It depends on the size and dosage of the dough

Dough
Waffle

66140 Waffle Dough in Piping Bag
6 u | 1,500 g | 6x10 | 180-240'
°C Griddle | 1,5' | 57 cm
** 20 waffle of 75gr / Piping Bag **

Bases, Blocks and Sheets
Croissant, Puff Pastry and Biscuit Gateau

44600 Croissant Sheet
8 u | 1500 g | 4x15 | 15-20'
°C 180-190º | 14-16' | 36,5 cm

65150 Croissant Dough
100 u | 72 g | 8x8 | 15-20'
105-120' | °C 180-190º | 14-16' | 13,5 cm

63070 Butter Puff Pastry Sheet
15 u | 1000 g | 4x13 | 20-30'
°C 180-190º | 18-20' | 58x38 cm

25460 Puff Pastry Sheet
16 u | 800 g | 4x13 | 15-20'
°C 180-190º | 10-15' | 53x33,5 cm

00660 Special Puff Pastry Sheet
15 u | 1000 g | 4x13 | 20-30'
°C 180-190º | 18-20' | 38 cm

65670 Biscuit Gateau
15 u | 190 g | 8x11
15' | 37x27 cm

26810 Puff Pastry Sheet
16 u | 800 g | 4x13 | 15-20'
°C 170-190º | 10-15' | 60x40 cm

07520 Cake Sheet
120 u | 10 g | 8x17 | 30'
°C 180º | 8' | 5,3 cm

Gluten Free

The best-tasting bread and pastries are also available 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.

Bread
Gluten Free

62860 Gluten Free Bread
15 u | 110 g | 12x7
10-15' | °C 200º | 5' | 20 cm

67990 Gluten Free Burger
20 u | 85 g | 8x10
30' | °C 180º | 8-12' | 9,3 cm

68650 Gluten Free Sandwich Bread
4 u | 395 g | 8x12
30' | 22,7 cm

67650 Gluten Free Bread Roll
20 u | 50 g | 14x6
15-20' | °C 200º | 5' | 14 cm

61955 Gluten-Free Rustic Burger Bun
20 u | 85 g | 8x10
30' | 11,5 cm

60955 Gluten-Free Cereal Loaf
6 u | 300 g | 8x10
30' | 19 cm

Pastries
Gluten Free

62301 Gluten Free Muffin
25 u (Pack 2u.) | 75 g
8x12 | 30' | 7 cm

62715 Gluten Free Croissant
36 u | 45 g | 8x12
30' | 14 cm

62710 Gluten Free Choc Muffin
15 u | 105 g | 8x12
30' | 9 cm

66280 Gluten Free Cocoa Palmier
36 u | 77,5 g | 8x12
30' | 12,5 cm

Cakes
Gluten Free

66285 Gluten Free Brownie
2 u | 1.050 g | 12x14 | 6 h | 28 x 20 cm

Bread and Roll are presented in a heat sealable ovenable bag.

Soft Bread presented in plastic bag.

Bread, Roll, Burger and Rustic Burger are presented in a heat sealable ovenable bag.
Sandwich bread and Cereal Loaf come packed in plastic bags.
All Gluten Free Pastry is packed.

PÂTISSERIE
Valérie

Pâtisserie Valérie

Natural seductive power.

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

Treats

Tarts

66861 Cheesecake
2 u | 1,25g | 8x11
8-10 h | 24 cm

69680 Cheese & Raspberry Cake
2 u | 1,5g | 8x11
4-5 h | 24 cm

69670 Baviera Cake
2 u | 900 g | 8x14
4 h | 26 cm

93100 Mini Almond Tart
6 u | 370 g | 15x5
2 h | 18 cm

63191 Almond Tart
4 u | 600 g | 4x14
3-4 h | 25 cm

69450 Carrot Cake
2 u | 1,25 Kg | 8x11
2-3 h | 24cm

63105 Cocoa & Almond Cake
6 u | 530 g | 15x5
3-4 h | 18 cm

63115 Almond & Raspberry Cake
6 u | 540 g | 15x5
3-4 h | 18 cm

69440 Pre-cut Sacher Tart
2 u | 1 kg | 8x11
12 h | 24 cm

69460 Tarta Sacher
2 u | 1 kg | 8x11
4 h | 24 cm

69860 Chocolate Cake
2 u | 1 kg | 8x14
1,30 h | 28 cm

69690 Cheese&Strawberry Cake Precut
2 u | 1,45 g | 8x11
12 h | 24 cm

63840 Apple Tart Precut
4 u | 1,75 g | 14x6
14 h | 26 cm

37588 Apple Vegan Cake Precut
1 u | 1,75 kg | 12x14
9 h | 23 cm

37589 Dulce Leche Cheesecake Precut
1 u | 1,82 kg | 12x14
15 h | 22,5 cm

37585 Cheesecake Precut
1 u | 1,65 kg | 12x14
15 h | 22,5 cm

69685 Cheesecake
2 u | 750 g | 12x21
24 h | 17 cm

69710 American Dark Tart
4 u | 1,9 kg | 6x7
6 h | 24 cm

69730 American Carrot Tart
4 u | 2 kg | 6x7
6 h | 24 cm

63025 Victoria Cake
1 u | 1,345 kg | 12x16
24h | 24 cm

69275 Yoghurt & Fruits Cake
1 u | 1,600 kg | 12x14
24h | 24 cm

69265 Carrot Cake
1 u | 1,320 kg | 12x14
24h | 24 cm

69255 Lemon Yoghurt Cake
1 u | 1,380 kg | 12x14
24h | 24 cm

62225 Nocilla® Cake Precut
1 u | 1,45 kg | 12x14
2-3 h | 24 cm

37532 Death by Chocolate Cake precut
1 u | 2 kg | 12x14
8 h | 24 cm

93200 Vienna Sacher Tart
1 u | 1,45 kg | 12x14
2-3 h | 24 cm

Gateaux

60710 Vanilla & Red Berries Gateau
4 u | 785 g | 10x10
1 h | 17x17cm

60680 Versailles Chocolate Gateau
4 u | 685 g | 10x10
1 h | 10x10cm

69832 San Marcos Cake
4 u | 430 g | 6x8
3 h en nevera | 16x13 cm

60700 Capuccino Gateau
4 u | 685 g | 10x10
1 h | 10x10cm

60690 Lemon Meringue Gateau
4 u | 640 g | 10x10
1 h | 17x17cm

62025 Death by Chocolate Gateau
4 u | 450 g | 6x21
2-3 h en nevera | 16x13 cm

17300 SquareTruffle & Cream Gateau
4 u | 380 g | 6x18
2-3 h | 16x12,5 cm

67303 Square Tiramisu Gateau
4 u | 390 g | 6x18
2-3 h | 16x12,5 cm

67304 Square Selva Negra Gateau
4 u | 405 g | 6x18
2-3 h | 16x12,5 cm

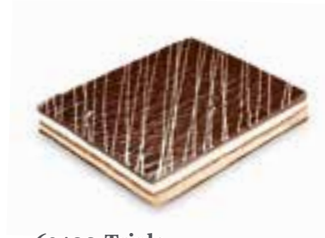
62235 Square Nocilla Cake
4 u | 410 g | 6x18
3 h | 17 cm

67520 Square Cream&Strawberry Gateau
4 u | 485 g | 6x18
2-3 h | 16x12,5 cm

17319 Square Cheese Strawberry Gateau
4 u | 410 g | 6x18
2-3 h | 16x12,5 cm

Presented in individual boxes to sell them directly to customers.

17410 Cheese&Strawberry Delights
1 u | 840 g | 12x18
30' porción | 6,2x5,3 cm



63400 Triple Chocolate Gateau
1 u | 1,8 Kg | 6x18
4-5 h | 33,5x27,5 cm

16303 Tiramisu Gateau
1 u | 1,8 Kg | 6x18
5-6 h | 33,5x27cm

67401 San Marcos Delights
1 u | 720 g | 12x18
30' porción | 6,2x5,3 cm

16304 Black Forest Gateau
1 u | 1,9 Kg | 6x18
4-5 h | 33,5x27cm

16300 Truffle & Cream Gateau
1 u | 1,8 Kg | 6x18
4-5 h | 33,5x27cm

67403 Tiramisu Delights
1 u | 735 g | 12x18
30' porción | 6,2x5,3 cm

69640 Black Forest Gateau
1 u | 2 Kg | 6x18
3 h | 33,5x27cm

69630 Truffle & Cream Gateau
1 u | 1,8 Kg | 6x18
3 h | 33,5x27cm

67406 3 Chocolate Delight
1 u | 760 g | 12x18
30' porción | 6,2x5,3 cm

16310 Strawberry & Cheese Gateau
1 u | 1,95 Kg | 6x18
5-6 h | 33,5x27cm

16322 Yoghurt & Red Fruits Tart
1 u | 2,05 Kg | 6x18
4-5 h | 33,5x27 cm

Presented in individual boxes to sell them directly to customers.

Gateaux
Precut

66360 Cocoa Cookies Cake Precut
1 u | 2,3 Kg | 6x18
2-3 h | 32x26 cm

16804 Black Forrest Gateau Precut
1 u | 1,75 Kg | 6x18
30' porción | 8,5 x 4,5 cm

66170 Cocoa Sponge
1 u | 1,70 Kg | 6x18
3 h | 35x26 cm | No porcionada

61025 Death by Chocolate Cake
1 u | 1,76 Kg | 6x18
30' porción | 8,5 x 4,5 cm

66295 Lotus Cake
1 u | 2 kg | 6x8
120-180' | 4,6-8,5 cm

66440 Apple & Cinnamon Cake
1 u | 1,70 Kg | 6x18
3 h | 36x27 cm | No porcionada

66290 Cream &Strawberry Cake Precut
1 u | 1,8 Kg | 6x18
30' porción | 35x26 cm

16803 Tiramisu Gateau Precut
1 u | 1,65 Kg | 6x18
30' porción | 8,5x4,5 cm

66270 Carrot SpongeCake
1 u | 1,80 Kg | 6x18
3 h | 35x26 cm | No porcionada

16800 Truffle&Cream Gateau Precut
1 u | 1,65 Kg | 6x18
30' porción | 8,5x4,5 cm

66275 Spelt & Apple Tart
2 u | 1,3 Kg | 12x14
6 h | 28x19 cm

18000 Almond Gateau
1 u | 1,28 Kg | 6x18
3 h | 36x27 cm

18020 3 Milk Cake
2 u | 1,25 Kg | 6x18
4-5 h | 25x15 cm

61250 Brownie Traybake
48 u | 60 g | 9x18
45' | 60x60 cm

61066 Brownie
2 u | 1 Kg | 12x14
6 h | 29x19,5 cm

60730 Chocolate Kirsch Cake !
4 u | 685 g | 11x8
1 h | 30x9cm

60720 Tiramisu !
4 u | 700 g | 11x8
1 h | 30x9cm

Rolls

16420 Custard Cream Swiss Roll
4 u | 850 g | 8x10
4-5 h | 26x7,5 cm

16421 Egg Roll
4 u | 500 g | 8x10
2-3 h | 26x7,5 cm

16426 Chocolate Swiss Roll
4 u | 500 g | 8x10
2-3 h | 26x7,5 cm

67310 Mini Tiramisu
10 u | 110 g | 10x22
45-60' | 11x7 cm
3 h en nevera

63734 Sacher Mini Cake Roll
12 u | 110 g | 6x18
45-60' | 11x3,5 cm
3 h en nevera

! Presented in individual boxes to sell them directly to customers

Tartalettes

01021 Chocolate Tartlet
40 u | 80 g | 6x11
4 h | 9 cm

00756 Tatin Tartlet
40 u | 120 g | 6x11
24 h | 9,5 cm

84300 Round Apple Tart
25 u | 90 g | 8x17 | 30'
°C 180º | 30' | 11,5 cm

1019 Lemon Tartlet
40 u | 80 g | 6x11
4 h | 9 cm

01018 Raspberry Tartlet
30 u | 110 g | 6x11
4 h | 9 cm

93000 Coulant Tartlet
36 u | 60 g | 6x18
8-10' | 8 cm

Treats

39151 Coulant
24 u | 90 g | 8x19
°C 200º | 12-13' | 6,5 cm

64290 Intense Chocolate Fondant
24 u | 1,25 kg
6x7 | 8-10 h | 6,3 cm

62950 Cocoa Crêpe
28 u | 80 g | 13x17
1 h | °C 180º | 3-4' | 20 cm

62955 Nocilla® Crepe
36 u | 50 g | 13x17
15' | °C 180º | 1-3'

63955 Big Nocilla® Crepe
24 u | 70 g | 13x17
15' | °C 180º | 1-3'

Pastries

61652 Delicatesse
4 u | 553 g | 8x7 | 5 h
(4 trays)

61416 Petit Fours Elegance & Chocolat
4 u | 545 g | 8x7 | 3 h | 3,8 cm
(4 trays)

61512 Classic Macarons
144 u | 462 g | 8x13 | 5 h | 2,95 cm

61507 Mini Puff Pastry Assortment
1 u | 740 g | 8x28 | 5 h
(1 trays)

62200 Petits Fours Assortment
154 u | 21 g | 6x13 | 6-8 h | 3,2 cm

63320 Assortment Salad Canape
68 u | 11,5 g | 6x33 | 3-8 h | 3,5 cm

39120 Assortment Mini Cakes
2 trays x 12 u | 275 g | 12x18 | 30'

SEASONAL
PRODUCTS

Seasonal Products
Traditions always mark the calendar.

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.

Festivities

King's Cake

San Juan Puff Pastry

Fritters

Festivities

62680 Valentine's Day Dots
36 u | 76 g | 8x15 | 30'

65235 Christmas Dots
38 u | 88 g | 8x11 | 15-20'

61715 Halloween Dots
36 u | 71 g | 8x15 | 15-20'

63185 Summer Lemon Dots
36 u | 73 g | 8x15 | 20'

63680 Valentine's Day Cookie
30 u | 45 g | 11x14 | 30-40'

67050 Star Cookie
30 u | 40 g | 11x14 | 30-40'

68631 Tartlet Cheesecake Flavour
1 u | 180 g | 6x18
90-120' | 13x12 cm

69941 3 Whim Tartlet
1 u | 75 g
6x18 | 30'

67537 Christmas Tree
1 u | 120 g | 6x8
30' | 12x12 cm

King's Cake

King's Cake
For proofing

68040 Fruit King's Cake 335g
Includes crown, figure, card and bean
16 u | 331 g | 8x9
30' | 60-90' | °C 170-180º
10-12' | 14 cm

00886 Medium King's Cake 500g
Includes crown, figure, card and bean
13 u | 512 g | 8x9 | 110-130'
°C 170-180º | 15-17' | 19 cm

40870 Mini King's Cake
48 u | 110 g | 8x9
°C 175-185º | 12-14' | 9 cm

68050 Fruit King's Cake 600g
Includes crown, figure, card and bean
10 u | 612-617 g | 8x9
30' | 75-90' | °C 170-180º
12-14' | 19 cm - 20 cm*

68020 Fruit King's Cake 600g
Includes crown, figure, card and bean
10 u | 612-617 g | 8x9
30' | 75-90' | °C 170-180º
12-14' | 19 cm - 20 cm*

00881 King's Cake 250 gr
Includes crown and figure
26 u | 256 g | 8x9
°C 175-185º | 13-15' | 14 cm

00887 Big King's Cake 900 g
Includes crown, figure, card and bean
7 u | 900 g | 8x9
°C 170-180º | 20-22' | 38 cm

68060 Fruit King's Cake 920 g
Includes crown, figure, card and bean
6 u | 941 g | 8x9 | 30'
°C 170-180º | 14-16' | 38 cm

68025 King's Cake 500 gr
Includes crown and figure
10 u | 517 g | 8x12 | 30'
°C 170º | 15-17' | 19 cm

40883 Big King's Cake 1 kg
Includes crown and figure
6 u | 1 kg | 8x9
°C 170-180º | 18-20' | 36 cm

King's Cake
Thaw and serve

68450 Mini King's Cake GO
Includes crown and figure
15 u | 250 g | 6x6
1,30-2 h | 19 cm

68231 King's Cake
Includes box, crown, figure and card
6 u | 500 g | 4x6
1,30-2 h | 27 cm

68310 Big King's Cake
Includes box, crown, figure and card
4 u | 800 g | 4x6
1,30-2 h | 44 cm

68241 Cream King's Cake GO
Includes box, crown, figure and card
6 u | 900 g | 4x6
1,30-2 h | 27 cm

68270 Truffle King's Cake GO
Includes box, crown, figure and card
6 u | 900 g | 4x6
1,30-2 h | 27 cm

68770 Custard King's Cake GO
Includes box, crown, figure and card
6 u | 900 g | 4x6
1,30-2 h | 27 cm

68272 Truffle King's Cake GO
Includes box, crown, figure, card and bean
6 u | 900 g | 4x6
1,30-2 h | 27 cm

68244 Cream King's Cake GO
Includes box, crown, figure, card and bean
6 u | 900 g | 4x6
1,30-2 h | 27 cm

69050 Mini Cream King's Cake
Includes box, crown, figure and card
6 u | 445 g | 6x6
1,30-2 h | 19 cm

40885 Medium King's Cake GO
Includes box, crown, figure, card and bean
6 u | 550 g | 4x6
1,30-2 h | 26 cm

Brioche San Juan's Cake
For proofing

24500 Brioche San Juan's Cake No Fruits 250g
30 u | 250 g | 8x7
90-120' | °C 175-185º
12-16' | 27 cm

24350 Brioche San Juan's Cake with Fruits 250g
30 u | 282 g | 8x5
90-120' | °C 175-185º
12-16' | 28 cm

24450 Brioche San Juan's Cake No Fruits 500g
20 u | 500 g | 8x7
90-120' | °C 175-185º
15-20' | 37 cm

24300 Brioche San Juan's Cake with Fruits 500g
20 u | 521 g | 8x5
90-120' | °C 175-185º
15-20' | 37 cm

24400 Brioche San Juan's Cake No Fruits 1 kg
10 u | 950 g | 4x9
90-120' | °C 175-185º
15-20' | 43 cm

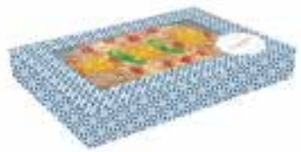
24250 Brioche San Juan's Cake with Fruits 1 kg
10 u | 1 kg | 4x9
90-120' | °C 175-185º
15-20' | 43 cm

Brioche San Juan's Cake
Thaw & Serve

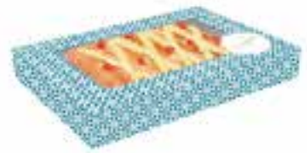
90080 Demi Fruits San Juan's Cake T&S
Includes Cake Holder and card
10 u | 600 g | 4x7
20-30' | 41 cm

90140 Demi Custard San Juan's Cake T&S
Includes card
10 u | 670 g | 4x7
20-30' | 41 cm

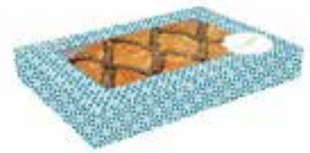
90010 Demi Cacao San Juan's Cake T&S
Includes card
10 u | 650 g | 4x7
20-30' | 41 cm



90071 Demi Fruits San Juan's Cake T&S
Individual box. Includes card
6 u | 600 g | 6x6
20-30' | 41 cm



90041 Demi Custard San Juan's Cake T&S
Individual box. Includes card
6 u | 670 g | 6x6
20-30' | 41 cm

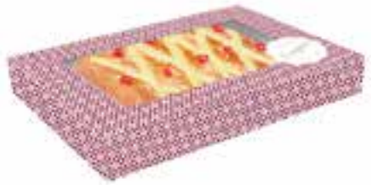


90021 Demi Cacao San Juan's Cake T&S
Individual box. Includes card
6 u | 650 g | 6x6
20-30' | 41 cm

90050 Big Fruits San Juan's Cake T&S
Includes Cake Holder
5 u | 1 kg | 4x7
20-30' | 46 cm

90310 Big Custard San Juan's Cake T&S
Includes Cake Holder
5 u | 1 kg | 4x7
20-30' | 46 cm

90060 Big Fruits San Juan's Cake T&S
Individual box. Includes card
4 u | 1,4 kg | 6x6
30-40' | 46 cm



90320 Big Custard San Juan's Cake T&S
Individual box. Includes card
4 u | 1,4 kg | 4x7
20-30' | 47 cm

San Juan Puff Pastry
For baking

24760 Custard San Juan Puff Pastry 500g
16 u | 500 g | 4x11 | 30-40'
°C 170-180º | 17-18' | 21,5 cm

00879 Custard San Juan Puff Pastry 1 kg
15 u | 1 kg | 8x6 | 20'
°C 170-180º | 30-35' | 37 cm

24750 Pumpkin Syrup San Juan Puff Pastry 500g
16 u | 500 g | 4x11 | 30-40'
°C 170-180º | 17-18' | 21,5 cm

00876 Pumpkin Syrup San Juan Puff Pastry 1 kg
15 u | 1 kg | 8x6 | 20'
°C 165-175º | 23-25' | 37 cm

00815 Fried Pork San Juan Puff Pastry 500g
25 u | 500 g | 8x6 | 15'
°C 180-190º | 15-17' | 36 cm

00880 Fried Pork San Juan Puff Pastry 1 kg
15 u | 1 kg | 4x13 | 15'
°C 180-190º | 16-18' | 55 cm

00878 Custard & Pumpkin Syrup San Juan Puff Pastry 1 kg
15 u | 1 kg | 8x6 | 20'
°C 170-175º | 23-25' | 37 cm

10875 Chocolate San Juan Puff Pastry 800 g
7 u | 800 g | 8x16 | 10'
°C 170-175º | 16-18' | 37 cm

RETAIL

Retail

The easier we make it, the better it tastes.

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.

Bread - Pastries

Freezer Multi-packs

Dry Multi-packs

Dry Multi-packs
Bread

64951 Sliced Country Bread
18 u | 360g | 4x7
30-45' | 38 x 22 cm

81981 Multigrain Rustic Bread
18 u | 378g | 6x6
30-45' | 38 x 22 cm

66161 Rock & Roll
4 u | 292 g | 4x14
50' | 18 cm | 12 packs

67731 White Bread
10 u | 275 g | 4x14
30-40' | 18,5 x 10 cm

67951 3 Spelt Bread
10 u | 400 g | 4x14
30-40' | 18,5 x 10 cm

67621 White Protein Bread
10 u | 340 g | 4x14
30-40' | 18,5 x 10 cm

67671 White Cereals Bread
10 u | 370 g | 4x14
30-40' | 18,5 x 10 cm

89880 Crystal BurgerBun
6 bags x 4u | 300 g
4x14 | 20-30' | 11,5 cm

64965 Saint Honoré Crystal
6 bags x 6u | 300 g
8x11 | 20' | 12,5 cm

67921 Crystal Ciabatta Precut
16 bags x 2u | 190 g
4x14 | 20' | 13 cm

Dry Multi-packs
Pastries

85560 4 Pack Glazed Dots
8px4u | 208 g | 8x14
15-20' | 9,5 cm

85570 4 Pack Dark Dots
8px4u | 240 g | 6x14
15-20' | 9,5 cm

00353 Single Packed Sugar Dots
60 u | 49 g | 4x15
30' | 9,5 cm

02026 Single Packed Sprinkled Dots
60 u | 55 g | 4x15
30' | 9,5 cm

84052 Sugared Dots
21px4u | 208 g | 6x6
15-20' | 9,5 cm

84053 Dark Dots
21px4u | 240 g | 6x6
15-20' | 9,5 cm

62175 Dots Nocilla® Pack
25p x 2u | 144 g | 6x6
30' | 9,5 cm

61555 Kit Kat Box
12p x 4u | 276 g | 4x16
30' | 9,5 cm

Freezer Multi-packs
Bread and Pastries

69835 Sourdough Burger Bun
16px2u | 71 g
4x14 | 20' | 12 cm

69855 Kornspitz Sourdough Bun
16p x 2u. | 140g | 4x14
20-30' | 12 cm

89550 Sugared Dots (1+1)
15px2u | 104 g | 9x8
30' | 9,5 cm

89560 Dark Deco Dots (1+1)
15px2u | 120 g | 9x8
30' | 9,5 cm

KOama
COOKING

Start. And succeed

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

Creamy soups · With stick · Croquettes

Bites · Burgers & mini Burgers

Entire pieces · Rolls · Terrines

Appetizers
Creamy Soups

90033 Boletus &Truffle
16 u | 200 g | 10x11
°C 90-100º | 10-12'

90034 Courgette & Mascarpone
16 u | 200 g | 10x11
°C 90-100º | 10-12'

99624 Lobster
16 u | 200 g | 10x11
°C 90-100º | 10-12'

90036 Grilled Vegetables
16 u | 200 g | 10x11
°C 90-100º | 10-12'

Appetizers
with Stick

20004 Japanese Bread with Shrimp
10 bags / 15 u
250 g | 10x11

90075 Prawn Spiral with coconut/curry
10 bags / 12 u
20 g | 10x11

92007 Prawn in black tempura
8 bags / 15 u
250 g | 10x11

90019 Prawn Spiral and Kimchi
10 bags / 14 u
250 g | 10x11

92002 Goat Cheese Lollipop with Tomato Jam
7 bags / 20 u
11 g | 10x11

92023 Crispy Lamb Lollipop
7 bags / 18 u
11 g | 10x11

92006 100% Chicken Brochette
6 bags / 13 u
23 g | 10x11

Appetizers
Croquettes

20008 Iberian Ham Croquette

67690 Boletus Mushroom Croquette

90055 Spinach Croquette

90029 Tail Stew Croquette

63700 Croquette Chicken&Ham

67280 Cod Croquette

92001 Smoked Cheese Croquette

92009 Iberian Chorizo Croquette

66310 Galician Stew Croquette

90028 Octopus Croquette

63720 Bacon &Banana Croquette

67550 Hake & Seawed Croquette

90073 Fried Fish Croquette

90074 Blood Sausage Croquette

90027 Cod Croquette

90087 Suckling Pig Croquette

90226 Fried Egg Croquette

Croquettes
6 bags / 23 u
20* / 23 g
10x11

Appetizers
Croquettes for oven

60055 Boletus Mushroom

60705 Iberian Ham Croquette

60505 Octopus Croquette

60805 Smoked Croquette

60605 Cod Croquette

Croquettes for oven
6 bags / 23 u
450 g
10x11
°C 200º
5-6'

Appetizers
Gyozas

90077
Pork and Shitake Mushrooms Gyoza
(16 bags / 6 u) 20g / 10x11

90076
Chicken Curry Gyoza
(16 bags / 6 u) 20g / 10x11

90078
Hake & Prawns Gyoza
(16 bags / 6 u) 20g / 10x11

Appetizers
A bite

92011 Apple&Foie Mini Tatin
(3 bags / 28u) 600g / 10x11

92012 Tail&Roasted Pepper Mini Tatin
(3 bags / 28u) 700g / 10x11

90024 Spinach Artisan Mini Quiche
(5 bags / 28u) 700g / 10x11

20151 Bacon&Leek Artisan Mini Quiche
(5 bags / 28u) 700g / 10x11

90026 Salmon Artisan Mini Quiche
(5 bags / 28u) 700g / 10x11

Burgers and Mini Burgers

69017 Veal and Foie Burger
(12 bags / 2u) 250g / 10x11

69019 Bovine & Caramelized Onion
(12 bags / 2u) 250g / 10x11

90013 Kobe Beef
(12 bags / 2u) 250g / 10x11

90014 Angus Beef
(12 bags / 2u) 250g / 10x11

90017 Ecological Veal
(12 bags / 2u) 250g / 10x11

91010 Tuna Loin Dices
(12 bags / 2u) 250g / 10x11

90209 Iberian Pork with Pedro Ximenez
(12 bags / 2u) 250g / 10x11

90079 Free Range Chicken
(12 bags / 2u) 250g / 10x11

92008 Veal & Foie MiniBurger
(6 bags / 22u) 17g / 10x11

92083 Free Range Chicken & Turmeric Mini Burger
(6 bags / 22u) 17g / 10x11

92085 Legumes & Spices Vegan Mini Burger
(6 bags / 22u) 17g / 10x11

Main Dishes
Chicken Strings & Paella Preparations

69309 Chicken Strings
8 u | 500 g
10x11 | 6-8 h

90227 Meat
4 u | 900 g | 8x12
6-8 h | °C 180° | 10'

90223 Shellfish
4 u | 900 g | 8x12
6-8 h | °C 180° | 10'

Main Dishes
Terrines

CLEAN LABEL

66990 Octopus Terrine
4 u | 1000 g | 10x11
15-20'

90065 Suckling Pig Terrine
3,4 u | 850g | 10x11
12-14 h | °C 160°

69016 Suckling Lamb Terrin
4 u | 1000 g | 10x11
18 h | °C 160° | 8'

Main Dishes
Rolls

69001 Bovine Tail Roll
3 u | 1000 g | 10x11 | 12-14 h

90064 Suckling Pig Roll
2,8 u | 700 g | 10x11
10-12 h | °C 160-180° | 15-20'

90062 Pork Feet Stuffed with Mushrooms
3,6 u | 150 g | 10x11 | 9 h
°C 90°-100° | 12-15'

90066 Marinated Octopus Special for Grill
2,59 kg | 185 g | 10x11
6-8 h | °C 180°

90005 Veal Cheeks
3 u | 1000 g | 10x11 | 12 h
°C 160°-180° | 8-10'

Main Dishes
Entire Pieces

90067 Boned Pork Shoulder
4,4 kg | 2200 g | 10x11 | 6-8 h

90068 Veal Knuckle With Bone
2,8 u | 1400 g | 10x11
°C 180-190° | 25-30'

69024 Pork Knuckle
8 u | 420 g | 10x11
°C 160° | 15-20'

90225 Pork Cheeks
3 u | 1kg | 10x11 | 12 h
°C 160-180° | 12-15'

90224 Yearling Cheeks
2 u | 1 kg | 10x11 | 12 h
°C 160° | 12-15'

friart®
La nueva cocina

The Art of more and better.

To convince thousands, we offer the best one by one.
That's why we are preparing a wide and varied range of excellent specialities,
meticolously inspired in our customers tastes and designes
so more and more people can enjoy it.
Easy to prepare & profitable.

Pasta & Rice

Dishes

Tapas

Treats

Pasta and Rice

71140 Ravioli Quattro Formaggi
10 u | 350 g | 18x7
°C 900 W | 5' micro | 1

71150 Macheroni Bolognese
10 u | 350 g | 18x7
°C 900 W | 5' micro | 1

71160 Tagliatelle Carbonara
10 u | 350 g | 18x7
°C 900 W | 5' micro | 1

73730 Spaguetti Bolognese
10 u | 350 g | 18x7
°C 900 W | 5' micro | 1

73770 Tortellini Ricotta e Spinaci
10 u | 350 g | 18x7
°C 900 W | 5' micro | 1

73801 Risotto ai Funghi
12 u | 300 g | 9x15
°C 900 W | 6' micro | 1

Dishes

73821 Chicken Brochette
30 u | 120 g | 8x12
°C 900 W | 3' micro | 1

71230 Grilled Chicken Breast
107 u | 2 kg | 14x9
°C 900 W | 2-3' micro | 1

Tapas

73504 BBQ Chicken Wings
5 kg / caja | 1 kg / bag | 8x12
°C 900 W | 4' micro | 1

73831 Goat Cheese Nuggets
273 u | 1 kg / bolsa | 8x13
°C 200º | 5' oven | 1

Treats

60300 Square Spanish Omelette
20 u | 750 g | 8x6
°C 900 W* | 6-8' micro | 1

74580 Spanish Omelette
5 u | 1,2 kg | 12x10
°C 900 W* | 5' micro | 1

72570 Grilled Vegetables
4 bags / box | 1 kg/bag
10x9 | °C 900 W
4' micro | 1

60311 Spanish Omelette
10 u | 800 g | 811
°C 900 W* | 6-8' micro | 1

74590 Artisan Omelette
5 u | 1,2 kg | 12x9
°C 900 W* | 6-8' micro | 1

65600 Hard-Boiled Egg Bar
10 u | 300 g | 15x19
°C 850 W | 7-8' micro | 1

74570 Grated Potatoes
20 u | 90 g
8x25 | °C 900 W
2-5' micro | 1

All regeneration times are calculated for products that have been removed from the freezer. Defrost 12h in fridge.

All regeneration times are calculated for products that have been removed from the freezer. Defrost 12h in fridge.

heura

100% plant-based meat

Following our commitment to innovation and always listening to new trends,
we add to our catalogue a revolutionary and completely new food,
Heura 100% plant-based meat for healthy veggie and ecofriendly consumers.

Snacks | Tacos and Strips | Burgers and Meatballs

RICH IN FIBER · RICH IN PROTEINS · GLUTEN FREE

101101 Heura Original Chunks Retail
8 u | 180 g | 20 x 9

101125 Heura Original Chunks Horeca
1 u | 2,5 kg | 10 x 12

RICH IN FIBER · RICH IN PROTEINS · GLUTEN FREE

101201 Heura Spiced Chunks Retail
8 u | 180 g | 20 x 9

101225 Heura Bocados Especiados Horeca
1 u | 2,5 kg | 10 x 12

RICH IN FIBER · RICH IN PROTEINS · GLUTEN FREE

101701 Heura Mediterranean Chunks Retail
8 u | 180 g | 20 x 9

101725 Heura Mediterranean Chunks Horeca
1 u | 2,5 kg | 10 x 12

RICH IN FIBER · RICH IN PROTEINS · GLUTEN FREE

103201 Spiced Tacos Retail
8 u | 180 g | 20 x 9

103225 Spiced Tacos Horeca
1 u | 2,5 kg | 10 x 12

RICH IN FIBER · RICH IN PROTEINS · GLUTEN FREE

102101 Original Strips Retail
8 u | 180 g | 20 x 9

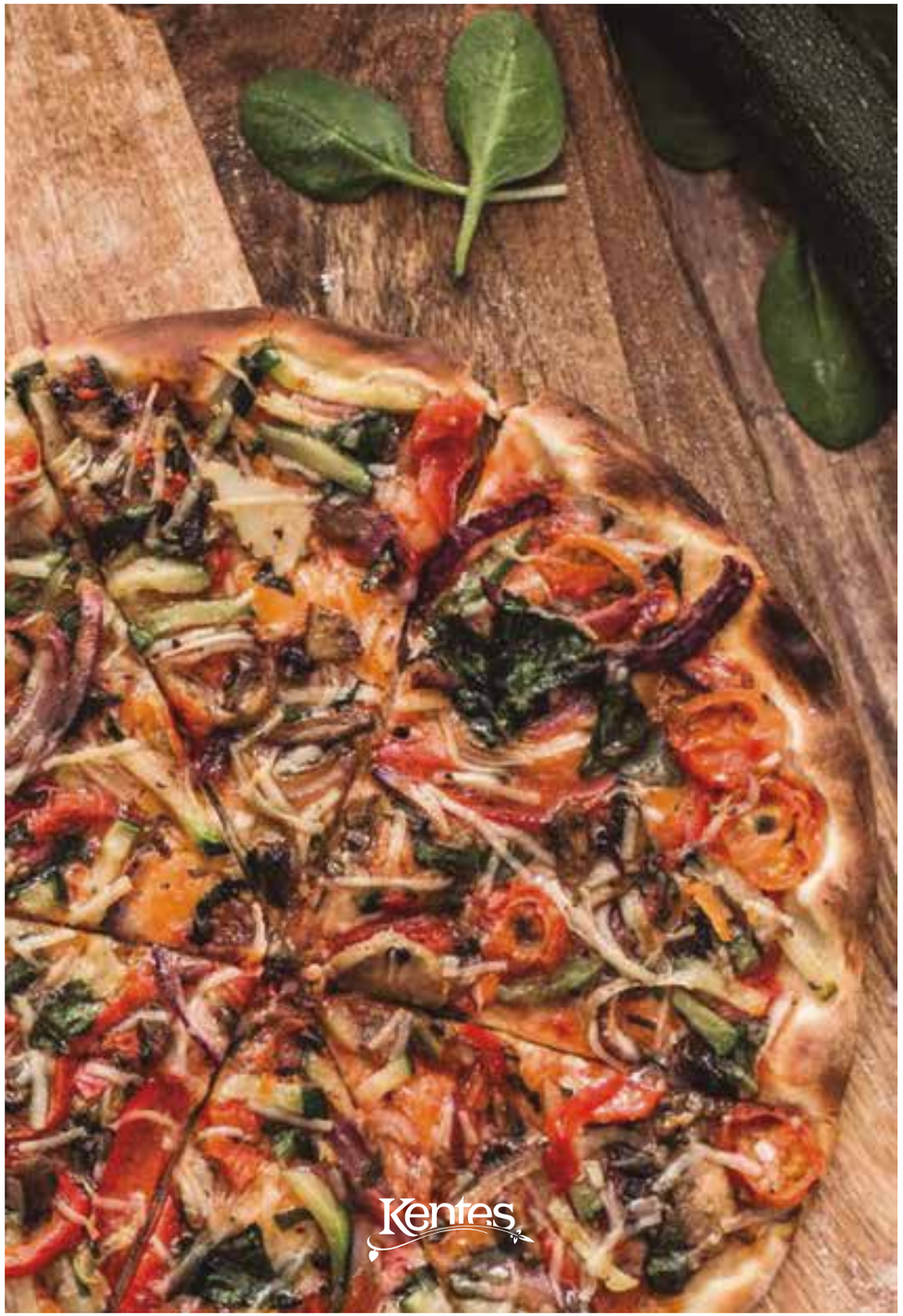
102125 Original Strips Horeca
1 u | 2,5 kg | 10 x 12

RICH IN PROTEINS

107129 Burger Heura
1 u | 1,13 kg | 10 x 12

RICH IN PROTEINS

117133 Meatballs Heura
1 u | 1 kg | 10 x 12



Kentes

Ready, Steady, Go!

A selection of ready to eat and take away products cannot
be missing in our catalogue.
Thought and prepared with high quality selected ingredients.
Sandwiches, burgers, wraps, rodados and pizzas,
easy to prepare without giving up its original textures and flavor.

Pizzas

Sandwiches

Wraps

Rodados

Pizzas

66215 Margherita Thin Pizza
6 u | 310 g | 8x14
9-10' | °C 180º | 6-7'

66195 Vegan Thin Pizza
6 u | 360 g | 8x14
9-10' | °C 180º | 6-7'

66175 Bacon &Mushrooms Thin Pizza
6 u | 390 g | 8x14
9-10' | °C 180º | 6-7'

67720 Tuna Pizza
6 u | 1050 g | 6x9
°C 180º | 14'

66185 Ham & Cheddar Thin Pizza
6 u | 330 g | 8x14
9-10' | °C 180º | 6-7'

66115 BBQ Thin Pizza
6 u | 390 g | 8x14
9-10' | °C 180º | 6-7'

66155 4 Cheese&Walnut Thin Pizza
6 u | 360 g | 8x14
°C 180º | 9-10' | 6-7'

67360 York Ham Pizza
6 u | 1300 g | 6x9
°C 180º | 14'

70000 Barbecue Pizza
6 u | 490 g | 17x6
12' | °C 180º | 12'

66215 Margherita Thin Pizza
6 u | 310 g | 8x9
°C 180º | 4-6'

67160 Carbonara Pizza
6 u | 460 g | 17x6
°C 180º | 12'

90051 York Ham & Bacon Pizza
6 u | 1100 g | 6x9
°C 180º | 14'

70001 4 Cheese Pizza
6 u | 460 g | 17x6
°C 180º | 12'

67060 Ham Pizza
6 u | 500 g | 17x6
°C 180º | 12'

70003 Margherita Pizza
6 u | 460 g | 17x6
°C 180º | 12'

72500 Prosciutto e Formaggio Pizza
8 u | 1000 g | 8x6
°C 200º | 6-8'

Pizzas Mini

67780 Bolognese Mini Pizza
23 u | 155 g | 9x9
10' | °C 180º | 5'

62007 Tuna Mini Pizza
23 u | 155 g | 9x9
10' | °C 180º | 5'

67380 Ham&Bacon Mini Pizza
23 u | 155 g | 9x9
10' | °C 180º | 10'

64910 Carbonara Mini Pizza
23 u | 150 g | 9x9
10' | °C 180º | 5'

64945 Ham & Cheese Mini Pizza
36 u | 130 g | 9x9
°C 180º | 5-7'

Pizzas Baguette

65550 Tuna Baguette Pizza
30 u | 145 g | 8x10
°C 220º | 6-8'

65560 Ham Baguette Pizza
30 u | 140 g | 8x9
°C 200º | 6-8'

60303 Ham & Cheese Pizza Bread
20 u | 135 g | 11x8
60' | °C 180º | 5' | 22 cm

60301 Cheese Pizza Bread
20 u | 135 g | 11x8
60' | °C 180º | 5' | 22 cm

60302 Cheese & Vegetable Pizza Bread
20 u | 130 g | 11x8
60' | °C 180º | 5' | 22 cm

Pizzas Bases

66180 Classic Pizza Base
7 u | 230 g | 17x6
10' | °C 180º | 7'

66181 Thin Pizza Base
8 u | 230 g | 8x14
°C 180º | 6-7'

65490 Artisan Par Baked Pizza
25 u | 235 g | 5x8
°C 200-220º | 6-8'

Sandwiches

67940 Pork & Cheese Sandwich
13 u | 225 g | 8x9
3-4 h | °C 190-210º | 5-6'

10100 Tuna Peppers Sandwich
13 u | 275 g | 8x9
3-4 h | °C 190-210º | 2-3'

66920 Spanish Omelette Sandwich
13 u | 315 g | 8x9
3-4 h | °C 190-210º | 5-6'

68720 Ham & Cheese Sandwich
13 u | 225 g | 8x9
2-3 h | °C 190-210º | 5-6'

64790 Chicken & Cheese Sandwich
13 u | 280 g | 8x9
3-4 h | °C 190-210º | 5-6'

60024 Bacon & Cheese Sandwich
13 u | 235 g | 8x9
°C 190-210º | 3-4 h | 5-6'

67860 Iberian Ham & Tomato Sandwich
13 u | 235 g | 8x9
°C 190-210º | 2-3'

90265 Ham & Brie Sandwich
13 u | 205 g | 8x9
°C 190-210º | 2-3 h | 4-5'

90264 Chicken & Pepper Sandwich
13 u | 245 g | 8x9
°C 190-210º | 3-4 h | 5-6'

94200 Freeze Burger
18 u | 210 g
8x9 | 3-4 h
°C 190-210º | 4-5'

90054 Hot Dog
15 u | 200 g
8x9 | 3-4 h
°C 190-210º | 2-3'

66870 Croque Monsieur
24 u | 170 g
8x10 | °C 200º
15' | 15'

90007 Mixed Sandwich
39 u | 145 g
8x9 | 24 h

Wraps

64565 Ham & Cheese Wrap
29 u | 150 g | 8x9
°C 180º | 4' micro

64575 Tuna Wrap
29 u | 150 g | 8x9
°C 180º | 5' micro

64555 Roasted Chicken Wrap
29 u | 150 g | 8x9
°C 180º | 5' micro

Rodados

67130 Guacamole & York Ham Rodado
22 u | 205 g | 8x9
°C 900 W | 6' micro

67030 Chicken & Pesto Rodado
19 u | 245 g | 8x9
°C 900 W | 6' micro

61061 Salmon & Cheese Sandwich
25 u | 185 g | 8x9
°C 190-200º | 2-6' micro

68830 Peppers & Tuna Rodado
25 u | 185 g | 8x9
°C 190-200º | 2-6' micro

67040 Bacon & Eggs Rodado
19 u | 210 g | 8x9
°C 900 W | 6' micro

FRUITS COLORS

100% Natural Juices 100% Original

There is an increasing demand for products that complement healthy eating. Natural juices, detox or smoothies came to stay and expand our range of 100% natural solutions with different combinations of fruits and vegetables that adapt to new trends.

Detox Juices

Smoothies

64715
Orange Juice

64615
Red Juice

16 u | 240 ml | 48h | 9x15

64875
Smoothie Green Detox

64665
Smoothie Red Passion

64765
Smoothie Orange Energy

18 u | 150 g | 13x12

Merchandising

A good presentation, tastes better..

We should never forget that our products are our best representation.
We have to take care of all details from the moment we show them
until we prepare them to go. We increase branding and a better communication
with our big offer of boxes, bags and displays that will bring our produtcs
each day to the costumers.

Saint Honoré

Gran Reserva

Traditional

Health

Panburger

Rock & Roll

Pastries

Dots

Bread Bags

24000
Bread Bag
1000 u | 55x11 cm

68887
Baguette Bag
999 u | 6,66 kg

68888 Demi
Baguette Bag
1000 u | 4,52 kg

68889
Loaf Bag
1000 u | 4,52 kg

Kits

69040
Kit PanBurger
1 u | 1,8 kg
30 silicone papers
30 PanBurger Boxes
20 PanBurger Bags

69030
Kit Rock&Roll
1 u | 1,8 kg
30 silicone papers
30 Rock&Roll Boxes
20 Rock&Roll Bags

Pastry Bags and Boxes

24027
Pastry Assortment Bag
1000 u | 5,2 kg | 2 modelos

64000
Pastry Bag
500 u | 3,10kg | 12 x 32 cm

67565 Gofrissimo Tray
4 Packs x 250 u

58711 Macarons Box
144 u | 2,5 kg

34005 Les Tulipes Box
100 u

Take Away Bags and Boxes

90846 Kentes
Sandwich Bag
1000 u | 4,10 kg

94590
Pizza Box
50 u | 6,54 kg

Dots® Bags & Boxes

DOTS®

64027 Dots Assortment Bag
1000 u | 5,2 kg | 4 models

64022
BallDots Box
250 u | 2 kg

60178
PopDots Bags
200 u | 1,4 kg

66300 PopDots
Paper Cones
500 u | 20x10 cm

64024 3 units
Dots Box
200 u | 8,4 kg

64025 4 units
Dots Box
200 u | 10 kg

64037 4 units
Window Box
200 u | 10 kg

64034 12 units
Window Box
100 u | 8,6 kg

EUROPASTRY®

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