

Product Portfolio



 europastry®
We are bakers

Quality Commitments

- **Clean Label**

We rely on ingredients of 100% natural origin and we work daily to eliminate additives, preservatives, aromas, and artificial colors.

- **Free of Partially Hydrogenated Fats**

We are pioneers in eliminating partially hydrogenated fats from all our products.

- **BIO Commitment**

We rely on organic farming, which dispenses with pesticides or chemical products that are not natural. We have the corresponding Organic Agriculture Certification for our BIO products.

- **Local Flour**

We work hand in hand with local farmers and producers. We accompany the growth of each ear of wheat from planting, following the natural rhythm of the seasons, and we control the traceability of each grain until it's milled.

- **Salt Reduction**

We join the NAOS Strategy for Nutrition, Physical Activity and Prevention of Childhood Obesity, of the Ministry of Health. We have NAOS Certification for our low sodium and source of potassium bread

- **Quality Ingredients**

Our butter is made with the best milk that contains premium quality cream, a natural source of vitamin A. Both our butter and vegetable margarine are made free of total or partially hydrogenated fats, or added trans fatty acids, to take care of the health of our consumers.

- **Vegan Products**

Our range of products covers the dietary needs of groups such as vegetarians or vegans.

- **UTZ Sustainable Cocoa**

The cocoa used for the outer layer of our Dots follows a rigorous traceability control that guarantees UTZ certification (label for sustainable agriculture). With this, we contribute to improving the lives of farmers, the quality of cocoa, and care for the environment

- **Using Cage-Free Eggs**

We support using eggs laid by cage-free chickens with the Cage-Free seal.

- **Sustainable Palm Oil**

Our range of Dots has all the requirements demanded by RSOI certification, thus guaranteeing the use of sustainable palm oil.

- **Reduction in sugar**

According to AECOSAN, our croissants have 30% less sugar than the industry average. As part of this commitment, we are members of the Sweetfood Project, promoted by the European Regional Development Fund (ERDF), to reduce the amount of refined sugar in the formulation of food and beverages, through the use of new sweeteners of natural origin.



Our Guarantee

All of our products comply with the most exhaustive standards for quality control and food safety. Our seals and certifications are our guarantees.



Internal Microbiology Laboratory With ISO 17025 Certification

Our internal microbiology laboratory is accredited with ISO 17025 certification by the National Accreditation Entity (ENAC). Our products are analyzed daily in the laboratory to guarantee the health of all consumers.



Certificate On Environmental Care And Occupational Risks

Our Department of Environment and Occupational Risks is in charge of managing and complying with all areas and legal requirements regarding waste management, environmental controls, identification, and evaluation of legal compliance.



BRC Global Standard

Our plants are registered with the BRC Global Standard which guarantees food safety.



FDA

In the United States, we have the FDA food safety certification, which aims to protect and guarantee public health.



Halal Certified

Most of our Dots, BallDots and Muffins are Halal certified, as well as the pastries in the Viennoiserie Caprice and Sélection d'Or production lines.



IFS Food

Our range of Dots, BallDots, and Muffins are certified with IFS (International Food Standard) quality and food standard.



ISO 14001 / OHSAS 18001

Our plant in Rubi has the ISO 14001 environmental management system certification. Likewise, this plant also has the OHSAS 18001 occupational health and safety certification.



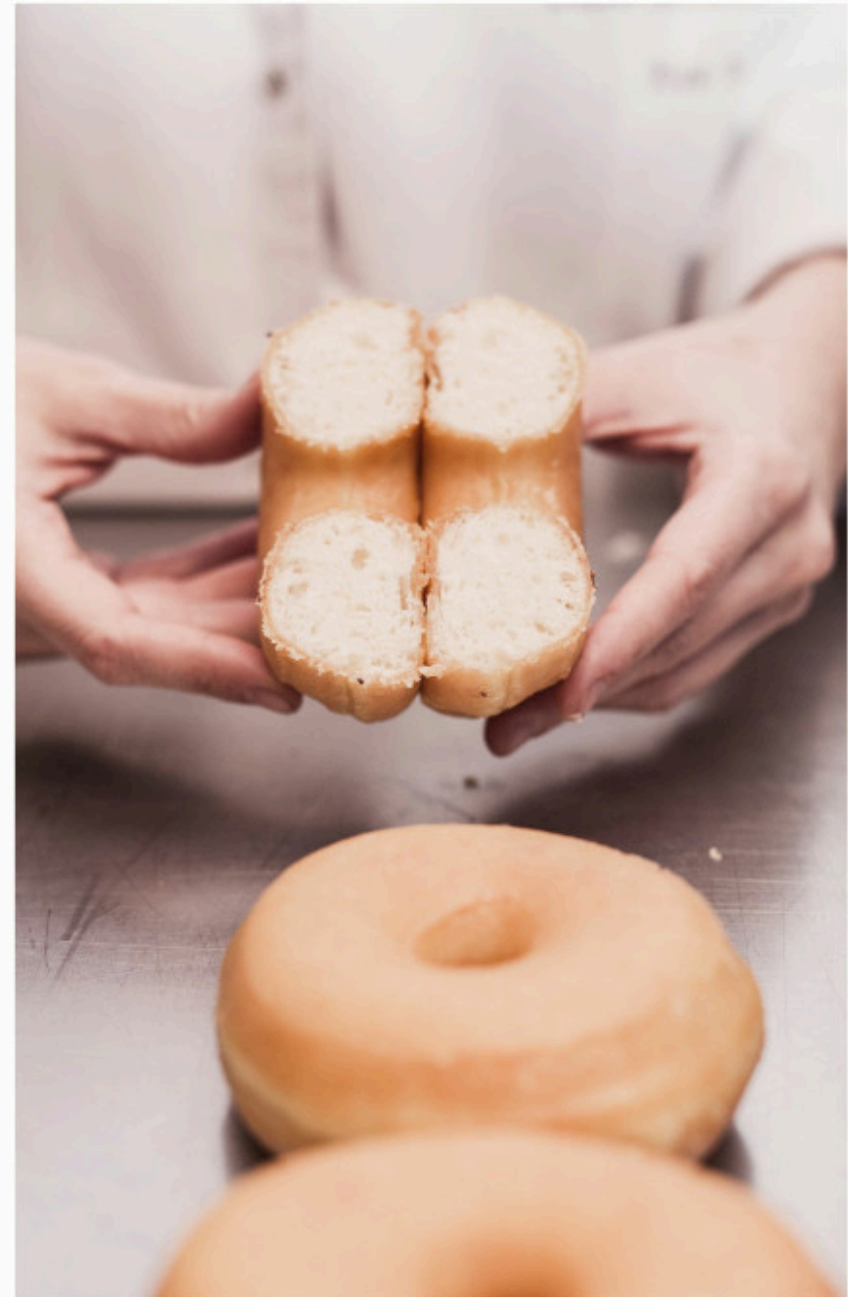
SQF Certified

Our three plants in the United States are SQF certified to guarantee the safety and food quality of our products.



Kosher Certified

Over 150 of our products are Kosher certified including items from our lines of bagels, frozen dough breads, and Rustica® breads,



Legend



Units



Weight



Palletizing



Defrost Time



Bake Temperature



Cooking Time



Size



Proof Time



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