



Croissants

Opportunities as drivers of growth
and strategic advantages





Sacramento
Bicolor
Caprice

Pre-proofed
READY TO BAKE

THAW AND SERVE
Fully Baked

Filled
Savoury



READY TO BAKE

Defrost and bake, an easy two step handling process



Bakery is alive

Our Bakery products are made with flour, eggs, butter or margarine.
We have to dream about our products and people who have passion for the Bakery.
Pre-proofed and pre-formed allows for a very convenient baking process
providing fresh in store pastries daily.

READY TO BAKE
Pre-Proofed

Sacramento Croissant

Traditional artisan process recipe



Sacramento



62135 Sacramento Croissant

24% Butter | 46 g / 1.62 oz | 75 u

Even easier

This delightful and stylish croissant is even easier because it's pre-proofed and decorated with sugar.

In addition to its slender shape, it stands out due to its subtle buttery taste and shiny golden sugar coated crust. The presentation is key in the appeal of this product.

Key Attributes



Stand Out

- Pre-proofed
- Decorated with sugar
- Subtle buttery taste
- Coasted crust

READY TO BAKE
Pre-Proofed

Bicolor Croissants

Extraordinary quality, eye-catching decoration





Bicolor



60165 Cocoa Bicolor Croissant
90 g / 3.18 oz | 36 u



60155 Strawberry Bicolor Croissant
90 g / 3.18 oz | 36 u



60166 Mini Cocoa Bicolor Croissant
40 g / 1.41 oz



60156 Mini Strawberry Bicolor Croissant
40 g / 3.18 oz

Select ingredients to awaken the senses

The 20% chocolate cream and raspberry jam filling combines perfectly with the buttery pastry. This croissant is made with sourdough, which is allowed to rest for long periods to let the yeasts ferment slowly, intensifying the taste, aroma and creamy texture of each item. Innovative appearance due to the combination of croissant dough!

Key Attributes



Stand Out

- Attractive appearance
- 20% Cocoa cream
- 20% Strawberry Jam

READY TO BAKE
Pre-Proofed

Viennoiserie Caprice

100% butter viennoiserie

Caprice "Premium Butter Pastry"

Made with carefully selected, premium ingredients,
and using long resting times to achieve technically perfect flaky pastry,
just like France's renowned patisseries.



Let yourself be tempted...

Discover how to amaze the most demanding palates.

A full range of select, handmade pastries. A top quality range of tasty and light, puffed pastries made with only natural ingredients.

Viennoiserie Caprice regains the genuine flavour of artisan bakery through innovation.

Inspired by the artisan bread- makers.



Butter

Designation of origin butter, made from the best cream, giving a unique creaminess and flavour.



Eggs

Free-range eggs from chickens reared in the open air, giving a better flavour, colour and volume to our recipes.



Our flours

Our flours have been specially selected for their versatility and taste, resulting in a long-lasting product with more volume and improved flavour.



Chocolate

Chocolate with a high cocoa bean content, providing consistency and depth of flavour.



Our seeds

Sunflower seeds, oat flakes, golden and brown flax enrich our whole wheat specialities.

Key Attributes





Caprice



29231 Caprice Paris Croissant
20% Butter
60 g / 2.12 oz | 125 u



22133 Mini Straight Butter Croissant
22% Butter
25 g / 0.88 oz | 140 u

Paris Croissants

With specially selected ingredients and a delicate production process using butter is the secret to this exceptional flaky texture and golden appearance croissant. An exquisite example of authentic French pastry.



Seeded



22180 Straight Butter Multi-Grain Croissant
20% Butter
80 g / 15.87 oz



23721 Mini Straight Butter Multi-Grain Croissant
23% Butter
25 g / 0.88 oz | 140 u

Multi-grain Croissant

A fluffy butter based dough with carefully selected grains and seeds (brown flax, golden flax, sunflower, oat flakes). Made with malted flour, giving it a darker color. Very appealing croissant with it's flaky, soft texture and crispy crust! Ideal for filling with vegetarian recipes.



Filled



**22080 Caprice Paris
Chocolate Croissant**

23% Butter

70 g / 2.47 oz | 60 u



**29131 Caprice Mini
Chocolate Croissant**

18% Butter

25 g / 0.88 oz | 160 u

Filled Croissant

A fluffy butter based dough with carefully selected grains. A flavor filled pastry with a flaky texture and topped with chocolate shavings to captivate the most demanding sweet tooth. Classic cocoa filling with evenly distributed hazelnuts.

READY TO BAKE
Pre-Proofed

Artisan

Exclusive Viennoiserie

With selected premium ingredients

Created by following a traditional process, using selected premium ingredients for a more intense flavour, better flakiness and greater durability. Discover our irresistible viennoiserie, made with butter, margarine and shortening.



Curve



67450 XL Caprice Paris Croissant

28% Butter | 90 g / 3.18 oz



45080 Artisan Butter Croissant

24% Butter | 70 g / 2.47 oz | 46 u

Select ingredients to awaken the senses

Classic curved butter croissants, tender and delicious with the unmistakable taste of a premium French pastry. It's gorgeous cell structure is sure to stand out anywhere and it's flaky texture and golden crispy crust will have you coming back for more!

Key Attributes



Stand Out

- Curved butter
- Flaky texture
- Golden crispy crust

A close-up photograph of a glass of iced coffee with a metal straw and two chocolate croissants topped with chocolate shavings on a light-colored plate. The background is a neutral, textured surface.

THAW AND SERVE

No proofing or baking required!



Ready to serve

Invest in quality and service, and take advantage of the benefits of mini viennoiseries. Defrost pastries on demand, saving time and money and increasing efficiency and variety. Satisfied customers with the best fully baked products in minutes.

THAW AND SERVE
Fully Baked

Brioche Croissants

Deliciously tender





Brioche



66071 Brioche Croissant
Butter | 85 g / 3.00 oz | 26 u

A golden croissant with a beautiful brioche dough shape, perfect for filling.



67371 Cocoa & Hazelnut Brioche Croissant
Butter | 100 g / 3.53 oz | 26 u

The same dough with a 22% filling of hazelnut cocoa spread.



Brioche Croissant Retail Ready 2u.
Butter



Cocoa Brioche Croissant Retail Ready 2u.
Butter

Ready to Serve!

Our two original golden croissants that surprise due to the beautiful shapes of their brioche dough made with flour, egg, margarine, butter, milk, sugar and yeast.

Key Attributes



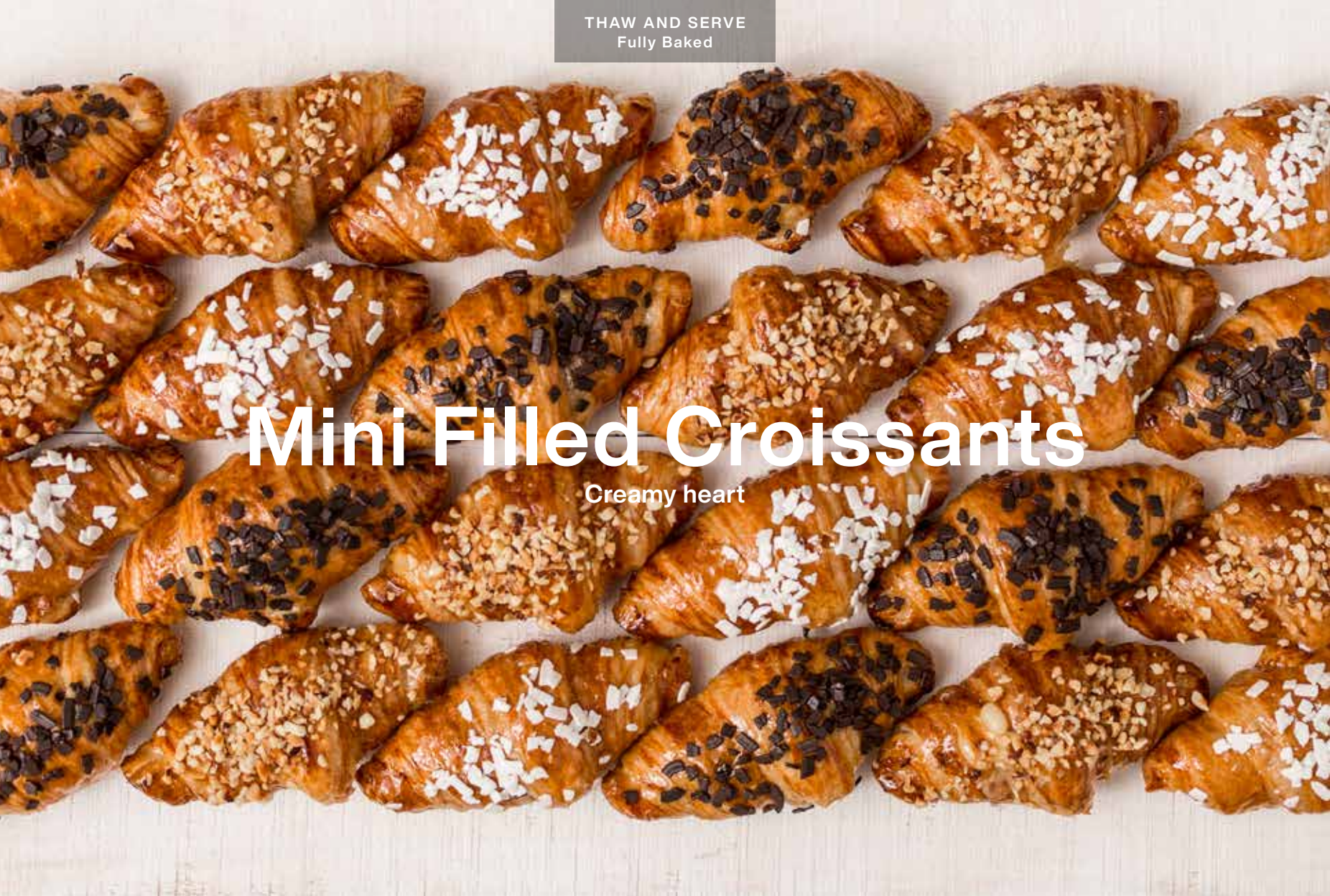
Stand Out

- Trendy product
- Croissant with brioche dough
- Perfect for filling
- 22% Cocoa cream
- Decorated with chocolate

THAW AND SERVE
Fully Baked

Mini Filled Croissants

Creamy heart





Filled



**61875 White Chocolate
Mini Croissants**
Butter | 37 g / 1.30 oz | 80 u
With white chocolate flakes
on top and has a light white
chocolate cream filling.



**61885 Custard Chocolate
Mini Croissants**
Butter | 37 g / 1.30 oz | 80 u
It's eye-catching with
a delicious hazelnut topping
and custard filling.



**61895 Dark Chocolate
Mini Croissants**
Butter | 37 g / 1.30 oz | 80 u
It comes decorated with
chocolate flakes and has a soft
chocolate cream inside.

Ready to Serve!

Our New Mini Butter Filled Croissants
with a consistent appearance and golden crust.
Made with Butter and Ready to Eat!

Key Attributes



Stand Out

- Trendy product
- Already painted and decorated
- High profitability
- Traditional flavors
- Impulse-buy product

THAW AND SERVE
Fully Baked

Savoury

Our cheese's Sacramento version!





Savoury



62275 Cheese
Sacramento Croissant Go
25% Butter | 48 g / 1.69 oz | 36 u

The most cheesy croissant!

Our exquisite Sacramento, now in a savory version! Straight and long butter croissant with grilled Emmental cheese.
Crispy on the outside, tender on the inside and generously covered with cheese.

Key Attributes



Stand Out

- Trendy product
- Already decorated
- Crunchy outside



www.europastry.com/en_us