



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.



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 patissiers.



Caprice



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

Paris Croissant

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.

Key Attributes



Stand Out

- Origin butter
- Free-range eggs
- Selected flours

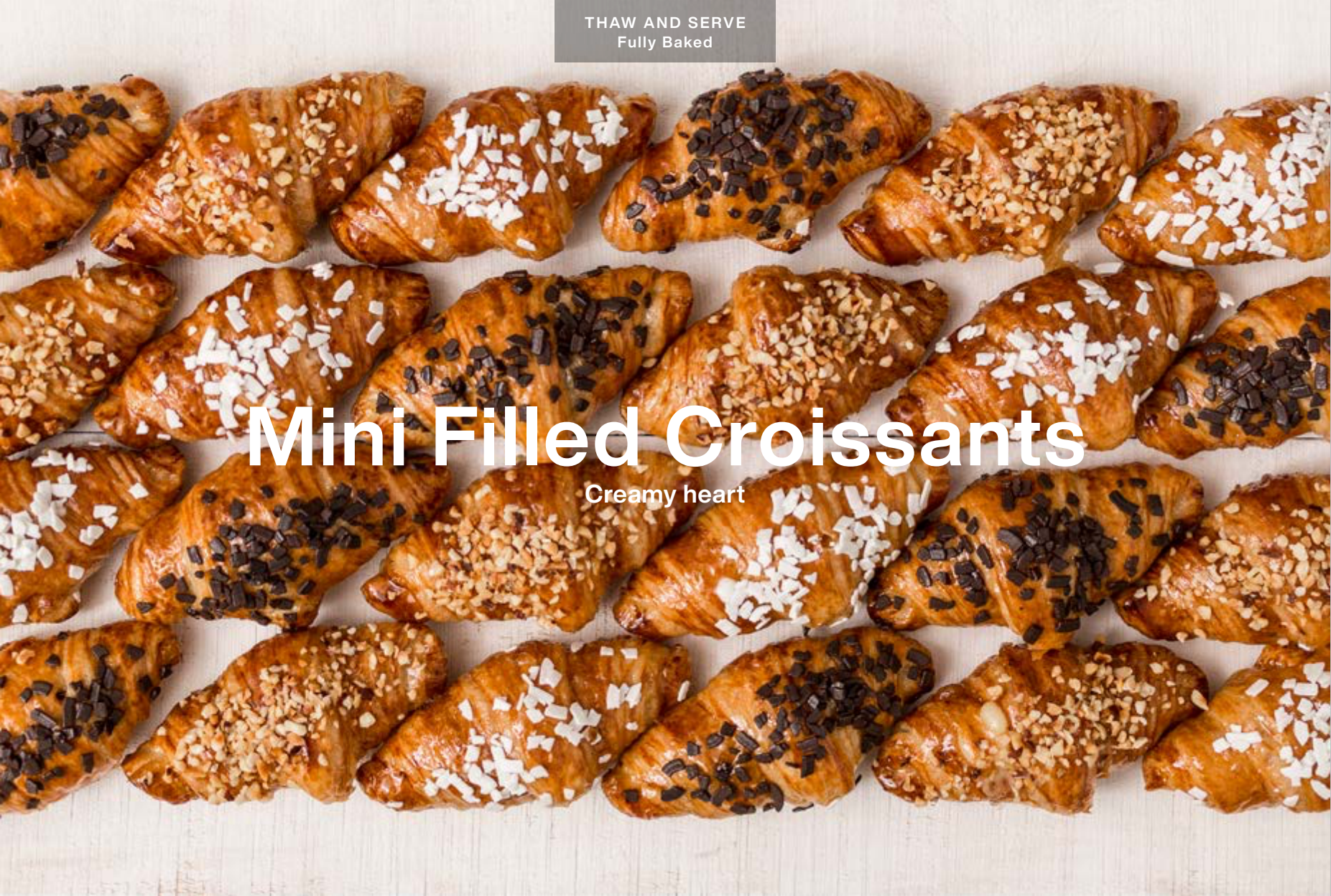


THAW AND SERVE

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

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



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