

# Bretzels

Danish twists  
for all tastes.



# Authentic Danish pastries

## The queen of dough

### A wide variety for our Danish Sweet Pastries!

We present the Bretzel family. New formats and fillings to expand this range of delicious Danish pastry swirls. Made with margarine or butter, the layered technique results in a light, spongy, tasty treat instead of dough.

#### Thaw & Bake

Make these Danish pastry delights directly in your bakery: thaw 15-20 minutes and then bake another 15-20 minutes at 240-360°F, until golden brown. No proofing needed.

#### Artisanal production method

Each twist is shaped by hand.

#### Top-quality ingredients

Danish pastries are on the rise. Bring your pastry game to the top.



#### Bakery

These tempting treats are perfect for anytime during the day.

- Offer small samples of bretzels to allow your customers to taste them and be tempted.
- Boost sales with packs of two at a set price.

MADE WITH  
MARGARINE

NO  
PRESERVATIVES



#### Foodservice

- Create a special deal with a pastry and a beverage for breakfast or tea.
- Combine both flavors in catering services for variety and refinement.
- Improve any breakfast buffet with these five attractive products.

**These tempting treats are beloved throughout the day!!**



**Thaw & Bake**

Prepare these Danish pastry delights in your establishment by thawing for 15 to 30 minutes, then baking for 8 to 12 minutes at 185°C.

**A mini Bretzel, ideal for your own creations !!!!**

Exquisite traditional Danish dough style pastry made pastry cream swirl, is ready for your own creations and presentations.

Coated in chocolate, decorated with sugar or colorful sprinkles, egg-washed, or sprinkled with almond or sugar bits.

Surprise your customers with the most daring creations.



**20280**  
Custard Flavored & Almond Bretzel Pastry  
32 u | 5.26 oz | 10x12  
20-30' | 340-360° | 15-20'

The classic Bretzel, swirled with a delicate pastry cream to make it tender and spongy. Sprinkled crispy with almond bits.



**10285**  
Custard Flavored Bretzel Pastry  
72 u | 3.17 oz | 10x9  
20-30' | 355-375° | 15-20'

Our Danish pastry, swirled with a delicious custard flavored filling is crispy from outside while keeping it tender and spongy from inside.



**90151**  
Chocolate Danish Bretzel Pastry  
32 u | 5.26 oz | 10x14  
20-30' | 340-360° | 15-20'

Exquisite traditional Danish pastry with 12% chocolate filling. Artisanal appearance. 15% sugar and almond bits topping.



**80286**  
Chocolate Bretzel Pastry  
72 u | 3.17 oz | 10x9  
20-30' | 355-375° | 15-20'

This enjoyable Danish pastry is a twisted pretzel shaped pastry with flavor blasted chocolate filling twisted inside. It is a favorite treat that gets ready in no time.



**40287**  
Apple & Cinnamon Bretzel  
32 u | 3.53 oz | 10x12  
20-30' | 340-360° | 15-20'

Fall Season Specialty

Enjoy this delicious twist made with apples and a touch of cinnamon and decorated with almonds and rock sugar bits.



**42531**  
Raspberry Bretzel  
32 u | 4.41 oz | 10x14  
20-30' | 340-360° | 15-20'

Berries Season Specialty

Exquisite pastry swirled with delicious raspberry marmalade and garnished with almond bits.



**43690**  
Mini Bretzel Pastry  
67 u | 1.59 oz | 10x17  
20-30' | 340-360° | 8-12'

**A great opportunity for a creative design decorations!**



 **europastry**  
*We are bakers*

[www.europastry.com/us](http://www.europastry.com/us)