



Pastries

Sweet & Savory

Sweet



Croissants



Bretzels



Pastel de Nata



Napolitanas

Croissants Defrost and Bake

Select ingredients to awaken the senses Classic butter and Margarine 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!

Ready to Bake

No proofing required

Ready in 45 minutes

Different formats

Abundant fillings



Croissants

made with butter



24430
**Large Caprice Paris
Croissant**

80 u / 3.17 oz / 10x5 / 20-30' Thaw
345-355° / 15-18' Oven / **5.46 in.**

Clean Label / 100% Natural / Made with Butter
No preservatives / Vegetarian / GMO Free



62135
**Sacramento
Croissant**

75 u / 1.6 oz / 8x12 / 5-30' Thaw
340° / 12-15' Oven / **6.1 in.**

Made with Butter
No preservatives / Vegetarian



67450
**XL Paris
Curve Croissant**

38 u / 3.17 oz / 10x9 / 20-30' Thaw
320-360° / 15-18' Oven / **4.15 in.**

Clean Label / 100% Natural / Made with Butter
No preservatives / Vegetarian / GMO Free



29231
**Paris Butter
Croissant**

125 u / 2.1 oz / 10x15 / 20-30' Thaw
338-355° / 15-18' Horno / **5.71 in.**

Clean Label / 100% Natural / Made with Butter
No preservatives / Vegetarian / GMO Free



22180
**Butter Multi-grain
Croissant**

55 u / 2.8 oz / 8x9 / 20-30' Thaw
360° / 18-20' Oven / **5.71 in.**

Clean Label / 100% Natural / Made with Butter
No preservatives / Vegetarian / GMO Free



61765
**Chocolate Multigrain
Croissant**

48 u / 3.17 oz / 10x9 / 30-40' Thaw
320-340° / 14-17' Oven / **5.71 in.**

Made with Butter / Eggs / Vegetarian
No Artificial Flavors / No preservatives



22175
**Pain Au Chocolat
Butter**

80 u / 2.5 oz / 8x9 / 20-30' Thaw
350-360° / 18-20' Oven / **3.1 in.**

Made with Butter / No preservatives
Vegetarian / Kosher OU-D



60165
**Cocoa Bicolored
Croissant**

36 u / 3.17 oz / 10x12 / 20-30' Thaw
330-340° / 17-22' Horno / **6.69 in.**

Made with Butter / Vegetarian / GMO Free
No Artificial Flavors / Artisanal Appearance



60155
**Raspberry Bicolored
Croissant**

36 u / 3.17 oz / 10x12 / 20-30' Thaw
330-340° / 17-22' Oven / **6.69 in.**

Made with Butter / GMO Free
Artisanal Appearance

Mini Croissants made with butter



22133
**Mini Paris
Butter Croissant**
140 u / 0.9 oz / 10x12 / 20-30' Thaw
360-370° / 12-15' Oven / **5.54 in.**
Made with Butter / No preservatives
Vegetarian / GMO Free



23721
**Mini Butter
Multi-grain Croissant**
140 u / 0.9 oz / 8X12 / 20-30' Thaw
360-370° / 12-15' Oven / **5.54 in.**
Made with Butter / No preservatives
Vegetarian / GMO Free



62035
**Cocoa & Hazelnut
Multigrain Mini Croissant**
112 u / 0.88 oz / 10x12 / 20-30' Thaw
320-340° / 15-17' Oven / 5.14 in.
Made with Butter / No preservatives
Artisanan Appearance / GMO Free



60166
**Mini Cocoa
Bicolored Croissant**
100 u / 1.4 oz / 8x9 / 20-30' Thaw
320-340° / 15-17' Oven / **5.74 in.**
Made with Butter / Vegetarian
No Artificial Flavors



60156
**Mini Raspberry
Bicolored Croissant**
100 u / 1.4 oz / 10x9 / 20-30' Thaw
320-340° / 15-17' Oven / **5.74 in.**
Made with Butter / GMO Free

Croissants made with Margarine



90125
**Margarine
Curved Croissant**
34 u / 5.4 oz / 10x9 / 20-30' Thaw.
340-360° / 15-20' Oven / **4.57 in.**
Made with Margarine / GMO Free



69281
**Chocolate
Croissant**
50 u / 5.55 oz / 10X9 / 15-30' Thaw.
320-355° / 15-20' Oven / **4.65 in.**
Made with Margarine / No preservatives
Hydrogenated Fat Free



69477
**Plant Based
Croissant**
50 u / 2.12 oz / 10X9 / 15' Thaw.
356° / 15-20' Oven / **5.91 in.**
Vegan / No artificial flavors
Made with Olive oil

Plant Based Croissant

More health, more flavor

A traditional Croissant with a delicate hint of olive oil. Unmistakable unique and distinctive, with its own character. Our NEW croissant with nutritional benefits of olive oil.



Plant based

Packed with Healthy Fats

Rich in Antioxidants

**Low Cholesterol
and saturated fats**



Napolitanas

Sweet breakfast, snacks for tea time or on a whim! Our new Indulgent buttery brioche gets a Neapolitan treatment. They are soft and tasty authentic brioche filled with delicious chocolate or custard inside.

Exquisite, soft, spongy brioche

Generous double filling

Pre-decorated with sugar and chocolate



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Fully
Baked



69323

Cocoa Crème Filled Napolitana Brioche

33 u / 3.13 oz / 5 x 18 / 20-30' Thaw

With a creamy custard flavored filling on the inside, making them perfect for a breakfast with coffee, afternoon snack, or a dessert with ice cream on top.



69322

Crème Filled Napolitana Brioche

33 u / 3.13 oz / 5 x 18 / 20-30' Thaw

With a chocolate flavored creamy filling on the inside. Its appearance with cocoa drizzle on top makes this brioche a delight to eat-pleasant to the eye and great for the palette!



Rich and sweet, generally made with eggs, our brioche has a very soft texture.

It looks beautiful and appealing thanks to its golden color.

Pastel de Nata

Authenticity and tradition
Exquisite delight with a smooth puff pastry base presented in several layers.

Covered with a soft and tasty egg custard filling made with egg, sugar and milk.

Generous egg custard filling

Easy to handle

Artisanal appearance

High profitability



000
Fully
Baked



85212

Pastel de Nata (21px4u)

84 u (21 packs x 4u) / 2.21 oz

10x9 / 20-30' Thaw

Retail Ready available
in 4-unit packs



To obtain
a crunchy product,
bake for a 3-5 minutes
in the oven.

- Merchandise with other unique innovative desserts.
- Offer them as a snack combining them with a coffee or tea.
- Serve them as dessert with a scoop of ice cream for a unique tasty treat.



Authentic Danish pastries

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,
spongey, tasty treat instead of dough.

Artisanal production method

Top-quality ingredients

Attractive products

Wide range



20280
**Custard Flavored & Almond
Bretzel Pastry**

32 u / 5.26 oz / 10x12 / 20-30' Thaw
340-360° / 15-20' Oven



90131
**Chocolate Danish
Bretzel Pastry**

32 u / 5.26 oz / 10x14 / 20-30' Thaw
340-360° / 15-20' Oven



40287
Apple & Cinnamon Bretzel

32 u / 5.53 oz / 10x12 / 20-30' Thaw
340-360° / 15-20' Oven



42531
Raspberry Bretzel

32 u / 5.20 oz / 10x14 / 20-30' Thaw
340-360° / 15-20' Oven



80286
**Chocolate Flavored
Bretzel Pastry**

72 u / 3.17 oz / 10x9 / 20-30' Thaw
340-360° / 15-20' Oven / 5.12 inch



10285
**Custard Flavored
Bretzel Pastry**

72 u / 3.17 oz / 10x9 / 20-30' Thaw
355-375° / 15-20' Oven / 5.12 inch



44%
filling

43690
Mini Bretzel Pastry

67 u / 1.59 oz / 10x17
20-30' Thaw / °F 340 - 360° / 8-12'



Thaw & Bake

Prepare these Danish pastry
delights in your establishment
by thawing for 45 to 60
minutes, then baking for 19
to 22 minutes at 350-374°F.



Defrost time

45-60'



Oven temperature

350-375°F



Baking time

19-22'

After 30'

room temperature dough
is still frozen.

At 45-60'

we start to see
an external defrost.

After 60'

we have completely defrosted.

Baking 350-375°F for 19-22'

Brown color, a little bit
doughy but acceptable.

After baking it was too doughy
in the middle.

Rack oven needs
to be preheated to 400° F.
When you open the door
of the oven, we lose a lot
of heat. Some ovens
take less or more time
for recovery. All the baking
was done with pastries
on the tray only.
Pastries were not spray
before baking.
Feel free to call
if you have any questions.

Savory



Knots



Vegetable
Lattice



Cheese
Stick

000
Fully
Baked

Baked Garlic Knots

Our baked garlic knots are hand-tied to perfection every time giving them the artisan look you've come to expect.

The hand-tying creates a pull apart roll that lets the savory garlic topping seep into the crevasses, bringing flavor into each bite.

Each knot is made with our custom-blended savory garlic topping.

They come par baked for a easy handling process!

Hand tied product.

Artisanal look alike.

Easy to pull apart.

Delicious garlic flavor

knots



82815

Savory Garlic Knots

28 Bags / 7.8 oz / 5x7 / 20-30' Thaw

370-375°F / 5.25 inch

Retail Ready available
in 6-unit packs



- Easy assembly
- Ideal for cross merchandising
- Retail ready - Remove from freezer, thaw and apply the sell by date
- 10 Day shelf life
- Consumer Convenience
- Foil bag to be placed in conventional oven, heat and serve.





Vegetable Lattice

☼
Par
Baked

Danish pastry made with margarine, filled with spinach, fresh cheese and a light touch of garlic.



64980

Vegetable Lattice

56 / 3.88 oz / 10x12 / 10-15' Thaw
360-375°F / 15-18' oven / **3.74 inch**

No preservatives / Vegetarian
Hydrogenated Fat Free



Cheese Stick

☼
Par
Baked

This new, deliciously irresistible treat will become the star of your savory pastry range. Made the traditional way with light, crisp butter puff pastry and an exquisite creamy cheese filling, they are twisted by hand and sprinkled generously with scrumptious Emmental cheese.



87981

Cheese Stick

40 Bags / 2.96 oz / 10x17 / 15-30' Thaw
355°F / 15-20' oven / **10.43 inch**

No preservatives / Vegetarian
Hydrogenated Fat Free



A NEW RANGE OF
EuroClassic

 **europastry**

www.europastry.com