



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 / **5.1 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 / 3.14 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 / 3.4 oz / 10x9 / 20-30' Thaw.
340-360° / 15-20' Oven / **4.57 in.**
Made with Margarine / GMO Free



69281
**Chocolate
Croissant**
50 u / 3.53 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

Croissants
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



ooo
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



ooo
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
- Attarctive products
- Wide range

Par Baked



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 / 3.53 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
353-375° / 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

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

○○○
Fully
Baked

knots



82815

Savory Garlic Knots

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

370-375°F / 3.25 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



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



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



Cheese Stick

☼
Par
Baked



A NEW RANGE OF
EuroClassic

 europastry

www.europastry.com