



Pastries

Sweet & Savory

Sweet



Croissants



Pastel de Nata



Bretzels

Savory



Vegetable Lattice



Knots



Cheese Stick

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. Its gorgeous cell structure is sure to stand out anywhere and its flaky texture and golden crust will have you coming back for more!

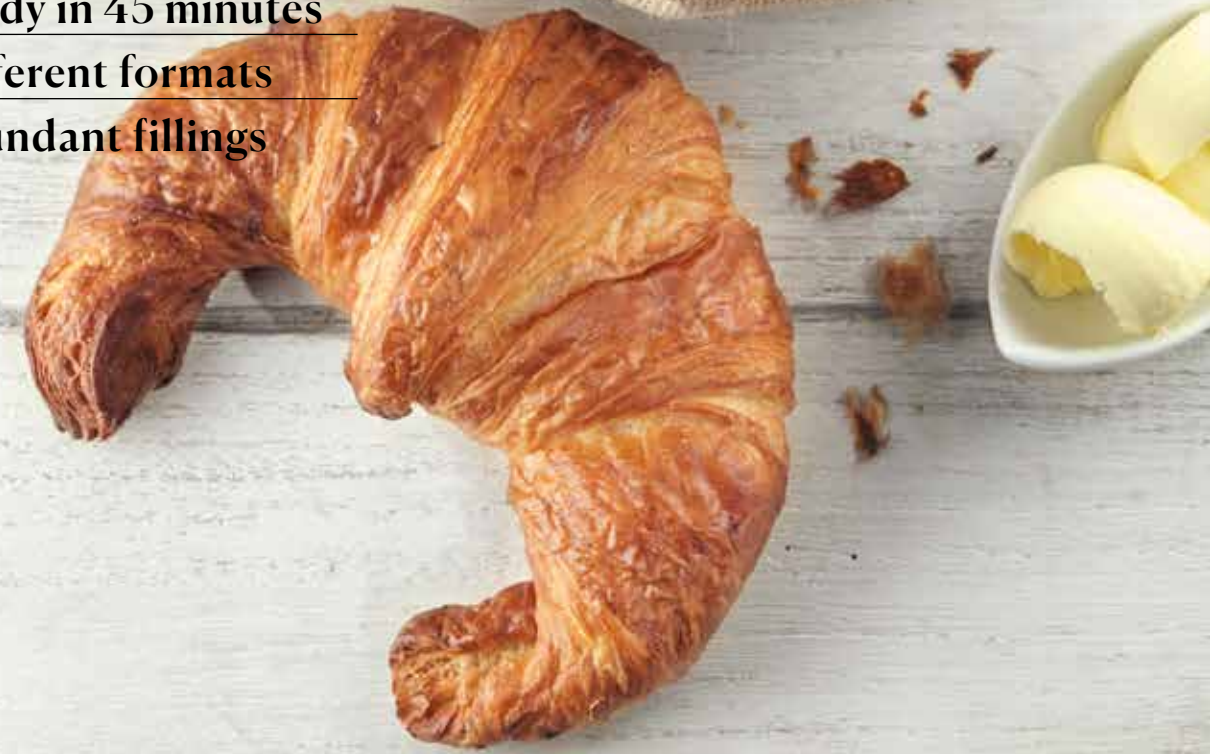
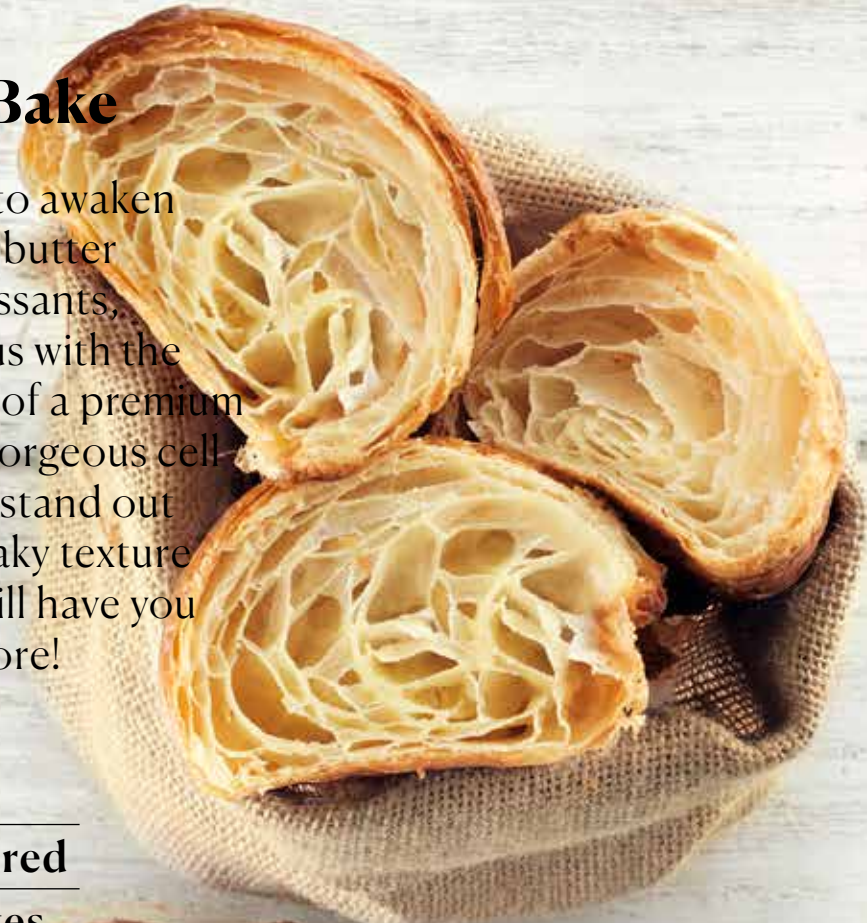
Ready to Bake

No proofing required

Ready in 45 minutes

Different formats

Abundant fillings



Croissants made with butter



29231
Paris Butter Croissant
125 u / 2.1 oz / 10x5 / 20-50' Thaw
338-355° / 15-18' Horno / 5.71 in.
Clean Label / 100% Natural / Made with Butter
No preservatives / Vegetarian / GMO Free



22175
Pain Au Chocolat Croissant
80 u / 2.5 oz / 8X9 / 20-50' Thaw
350-360° / 18-20' Oven / 5.14 in.
Made with Butter / No preservatives
Vegetarian / Kosher OU-D



22180
Butter Multi-grain Croissant
55 u / 2.8 oz / 8X9 / 20-50' 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 / 50-40' Thaw
320-340° / 14-17' Oven / 5.71 in.
Made with Butter / Eggs / Vegetarian
No Artificial Flavors / No preservatives

Croissants made with Margarine



90125
Margarine Curved Croissant
34 u / 3.4 oz / 10x9 / 20-50' Thaw.
340-360° / 15-20' Oven / 4.57 in.
Made with Margarine / GMO Free



69281
Chocolate Croissant
50 u / 3.55 oz / 10X9 / 15-50' Thaw.
320-355° / 15-20' Oven / 4.65 in.
Made with Margarine / No preservatives
Hydrogenated Fat Free

Mini Croissants made with butter



22155
Mini Paris Butter Croissant
140 u / 0.9 oz / 10x12 / 20-50' 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 / 20-50' Thaw
360-370° / 12-15' Oven / 5.54 in.
Made with Butter / No preservatives
Vegetarian / GMO Free



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

Par Baked

Croissants made with Olive oil



69477
Plant Based Croissant
50 u / 2.12 oz / 10X9 / 30' Thaw.
345-350° / 19' Oven / 5.91 in.
Vegan / No artificial flavors
Made with Olive oil



PLANT BASED



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



Fully Baked



64822
Pastel de Nata (21px4u)
60 u / 2.18 oz
10x12 / 20-30' Thaw
Also available in retail-ready 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.

Par Baked

Authentic Danish pastries

A wide variety of 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.

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



40287
Apple & Cinnamon Bretzel

32 u / 5.55 oz / 10x12 / 20-30' Thaw
340-360° / 15-20' Oven



90151
Chocolate & Almond Danish Bretzel Pastry

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



42551
Raspberry Bretzel

32 u / 4.41 oz / 10x14 / 20-30' Thaw
340-360° / 15-20' Oven



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.

○○○
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 garlic topping.

They come par-baked for an easy handling process!

Hand tied product.

Artisanal look alike.

Easy to pull apart.

Delicious garlic flavor

knots



86715 / 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 / 5.88 oz / 10x12 / 10-15' Thaw
360-375°F / 15-18' oven / 3.74 inch
No preservatives / Vegetarian
Hydrogenated Fat Free



☰
Par
Baked

Cheese Stick



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 / 10.45 inch
No preservatives / Vegetarian
Hydrogenated Fat Free



A NEW RANGE OF
EuroClassic

 europastry

www.europastry.com