



# 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 / 10x15 / 20-30' Thaw  
338-355° / 15-18' Horno / **5.71 in.**  
Clean Label / 100% Natural / Made with Butter  
No Preservatives / Vegetarian



22180  
**Butter Multi-grain  
Croissant**  
55 u / 2.8 oz / 8X9 / 20-30' Thaw  
360° / 15-20' Oven / **5.71 in.**  
Clean Label / 100% Natural / Made with Butter  
No Preservatives / Vegetarian



22175  
**Pain Au Chocolat  
Croissant**  
80 u / 2.5 oz / 8X9 / 20-30' Thaw  
350-360° / 15' Oven / **5.14 in.**  
Made with Butter / No Preservatives  
Vegetarian / Kosher OU-D



90125  
**Margarine  
Curved Croissant**  
54 u / 5.4 oz / 10x9 / 20-30' Thaw.  
340-360° / 15-20' Oven / **4.56 in.**  
Made with Margarine



69281  
**Chocolate  
Croissant**  
50 u / 3.55 oz / 10X9 / 15-30' Thaw.  
320-355° / 15-20' Oven / **4.65 in.**  
Made with Margarine / No Preservatives  
Hydrogenated Fat Free

## Mini Croissants made with butter



22133  
**Mini Paris  
Butter Croissant**  
140 u / 0.9 oz / 10x12 / 20-30' Thaw  
360-370° / 10-12' Oven / **5.54 in.**  
Made with Butter / No Artificial Colors  
No Preservatives / Vegetarian  
No Artificial Flavors



23721  
**Mini Butter  
Multi-grain Croissant**  
140 u / 0.9 oz / 8X12 / 20-30' Thaw  
360-370° / 10-12' Oven / **5.54 in.**  
Made with Butter / No Preservatives  
No Artificial Flavors / Vegetarian



# 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 / 10x10 / 30' Thaw.  
345-350° / 19' Oven / 5.91 in.  
Vegan / No Artificial Flavors  
Made with Olive Oil / No Artificial Colors  
No Preservatives / Vegetarian

PLANT  
BASED

# Pastel de Nata

Authenticity and tradition period. Exquisite delight with a smooth puff pastry base presented in several layers. Covered with a soft and tasty 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 3-5 minutes  
at 350°F 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 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

Par-baked



20282  
**Custard Flavored & Almond Bretzel Pastry**  
32 u / 5.26 oz / 10x12 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label



40287  
**Apple & Cinnamon Bretzel**  
32 u / 5.53 oz / 10x12 / 45-50' Thaw  
375° / 19-20' Oven



90131  
**Chocolate & Almond Bretzel Pastry**  
32 u / 5.26 oz / 10x14 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label



42531  
**Raspberry Bretzel**  
32 u / 4.41 oz / 10x14 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label



## Thaw & Bake

Prepare these Danish pastry delights in your establishment by thawing for 45 to 50 minutes, then baking for 19 to 20 minutes at 375°F.



**Defrost time**  
45-50'



**Oven temperature**  
375°F



**Baking time**  
19-20'

Thaw the product completely 45-50 minutes. (Do not place in proof box). We recommend spraying the product with water mist before placing trays in the oven. Place the pastry into the oven at 375° F. Bake for approximately 19-20 minutes until golden brown.



knots

○○○  
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 appearance

Easy to pull apart.

Delicious garlic flavor



82813  
**Savory Garlic Knots**  
**6 count**  
28 bags / 7.8 oz / 5x7  
25-30' Thaw / 370-375 °F  
8-10' Oven / **3.25 in.**  
**Vegan / Margarine**  
**Butter Flavor**



80013  
**Baked Garlic Knots**  
60 u / 1.3 oz / 10x7  
15-20' Thaw / 400-425°F  
5-7' Oven / **3.25 in.**  
**Kosher / Vegan**



81352  
**Baked Knots**  
200 u / 1.3 oz / 6x6  
20-30' Thaw / 400-425°F  
3-5' Oven / **3.25 in.**  
**Kosher / Vegan**  
**Clean Label**



83913  
**Baked Garlic Knots**  
**8 Count Bags**  
96u / 12 bags of 8  
11.78 oz / 10x5  
15-20' Thaw / 400-425°F  
5-7' Oven / **3.25 in.**  
**Vegan / Margarine**  
**Butter Flavor**



86713  
**Baked Garlic Knots**  
**192CT**  
192 u / 1.3 oz / 5x8  
15-20' Thaw / 400-425°F  
5-7' Oven / **3.25 in.**  
**Kosher / Vegan**



81001  
**White Whole**  
**Wheat Knot Rolls**  
120 u / 1 oz / 10x5  
15-20' Thaw / 400-425 °F  
5-7' Oven / **3.25 in.**  
**Kosher / Vegan**  
**Clean Label**

knots

- 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.

☼  
Par-  
baked

## Vegetable Lattice



**64980**  
**Vegetable Lattice**  
56 / 3.88 oz / 10x12 / 10-15' Thaw  
360-375°F / 15-18' oven / **3.74 inch**  
**No Preservatives / Margarine**  
**Vegetarian / Hydrogenated Fat Free**



☼  
Par-  
baked

## Cheese Stick



**87981**  
**Cheese Stick**  
40 Bags / 2.96 oz / 10x17 / 15-20' Thaw  
355°F / 17' oven / **10.43 inch**  
**No Preservatives / Margarine**  
**Vegetarian / Hydrogenated Fat Free**





