



Twisted to perfection

Light, Crispy & Flavorful Danish Pastries

NEW Clean-Label Recipe

Free from artificial colors, additives, or preservatives.

Thaw & Bake

Make these Danish pastry delights directly in your bakery: thaw 45-50 minutes and then bake 19-20 minutes at 375°F, until golden brown. No proofing needed.

Artisanal production method

Each twist is shaped by hand.



Bakery

These tempting treats are perfect for customers any time of the day.



Food Service

Great to create menu specials like bretzel and a beverage, improve any breakfast buffet or serve warm topped with ice cream for dessert.



Clean-Label

Vegetarian

Cage-Free Eggs

Artisanal



90131 Chocolate and Almond Bretzel Pastry

32 u / 5.26 oz / 10x14 / 45-50' Thaw
375°F / 19-20' Oven / **5.4 in.**

Its artisan appearance with almond and sugar decoration will surely attract all those with a sweet tooth.



42531 Raspberry Bretzel Pastry

32 u / 4.76 oz / 10x14 / 45-50' Thaw
375°F / 19-20' Oven / **4.76 in.**

Garnished with nutty sweet bits, adding a crunchy touch that blends with a delicious Raspberry jelly filling in an explosion of flavor.



20282 Custard Flavored & Almond Bretzel Pastry

32 u / 5.26 oz / 10x14 / 45-50' Thaw
375°F / 19-20' Oven / **5.4 in.**

A classic Danish pastry swirled with a delicious custard-flavored filling and sprinkled with crispy almond-bits for the perfect crunch.