



Croissants

Sweet & Savory delicacies

Enjoying Croissants has never been so easy!

Curved or straight, original butter recipe or top-quality margarine, whole grains, “minis”, fillings - We have every kind of croissant you can imagine so that any day, at any time, you can share with your customer our carefully selected recipes, inspired by our best croissants.

Defrost and bake

No proofing required

Abundant fillings

Ready in 45 minutes

Different formats

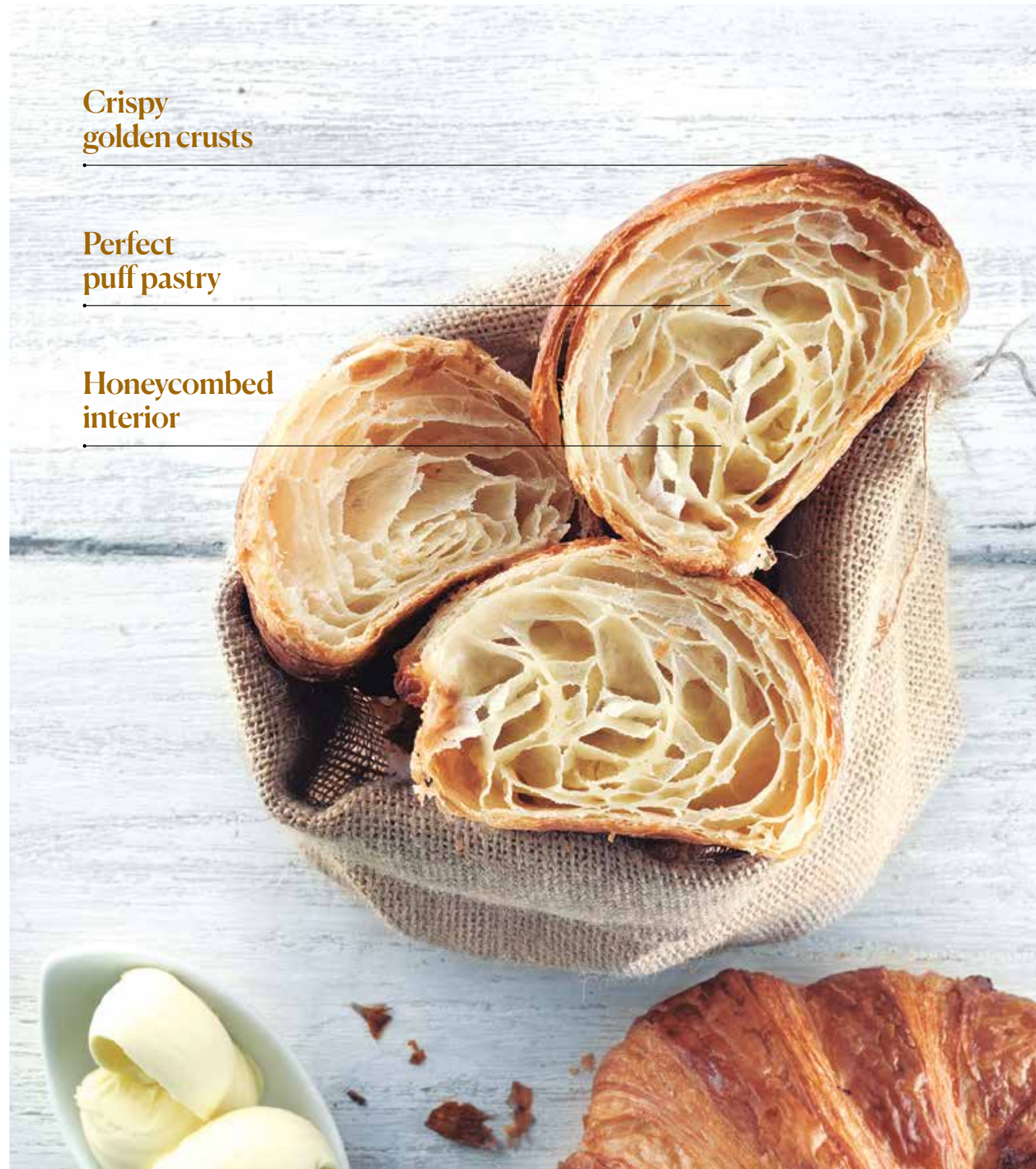
In all of them we have respected the processes of kneading, rest times and cooling to obtain the perfect puff pastry, perfectly golden, perfectly crisp and that characteristic delicate flavor.

A good example that the quality of our products grows every day.

**Crispy
golden crusts**

**Perfect
puff pastry**

**Honeycombed
interior**



Butter

Created from the best creams, that provide a unique flavor.



Margarine

Pastries are made with the most exquisite margarine and it adds such a delicious aroma.



Cage-Free Eggs

Improves the taste, color and the volume of our recipes.



French Flour

It facilitates a long durability, greater volume and provides more flavor.

Paris Butter Croissant



With 100% real butter delicately folded into every layer, this exceptionally flaky croissant is an exquisite example of authentic French pastry.

29231

Paris Butter Croissant

125 u / 2.11 oz / 10x5 / 10' Thaw

338-355°F / 15-20' Oven / **5.51 in.**

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

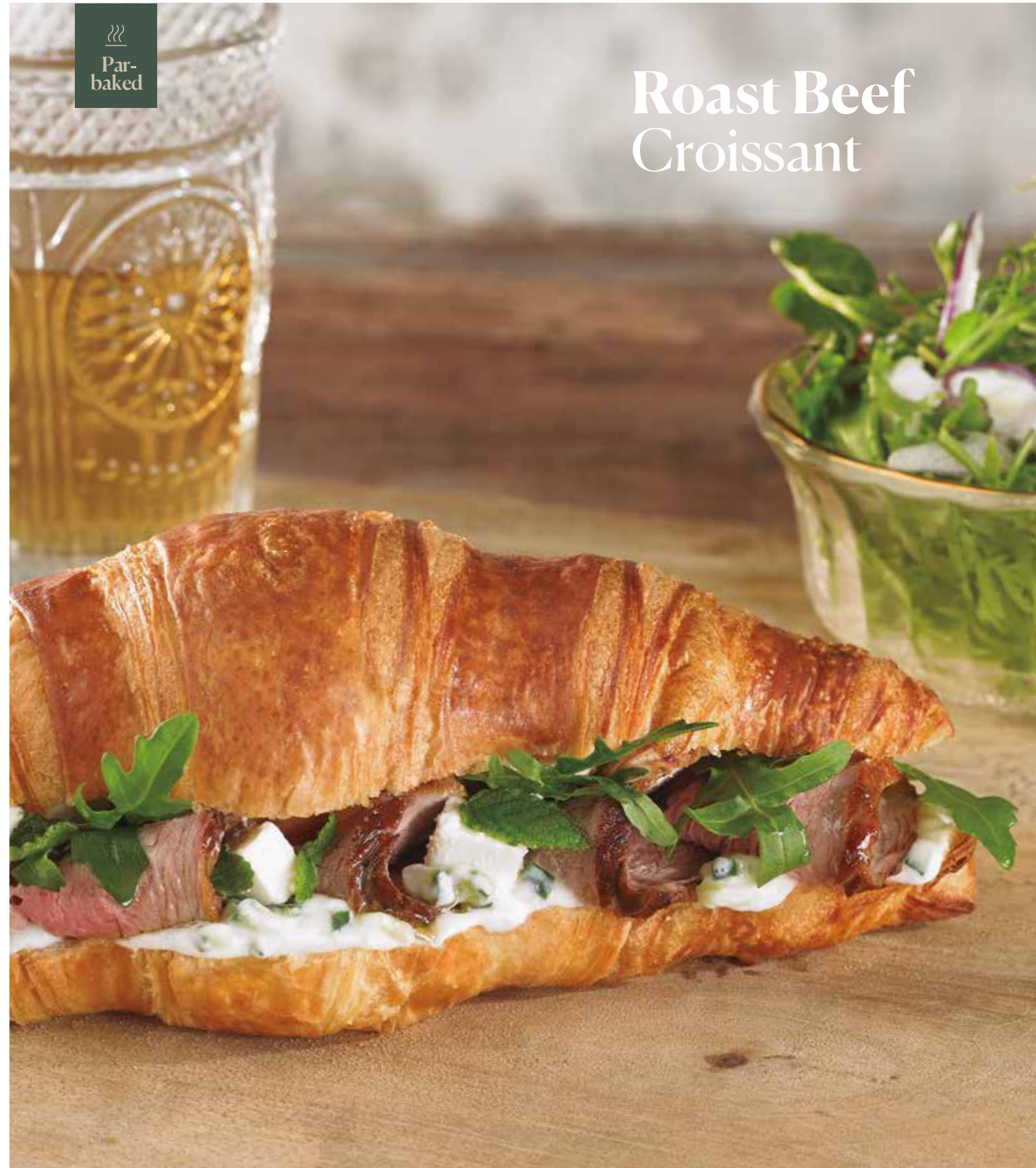


EASY
TO HANDLE

READY
TO BAKE



GOURMET
RECIPE



Par-
baked

Roast Beef Croissant

INGREDIENTS

Paris Butter Croissant

Roast Beef Slices

Feta Cheese

Tzatziki Sauce

Arugula and Mint



Do you know?

Tzatziki is a very complete sauce of Greek origin since it can be used as an accompaniment to meats, as a spread on bread and as a sauce in recipes.

We mix natural Greek yogurt, add grated and drained cucumber, pepper, half a clove of crushed garlic, dill, lime juice and olive oil.

Italian Croissant



Ingredients

Paris Butter Croissant

Ricotta

Tomatoes

Olives

Pesto Sauce



Tips

A simple and delicious Pesto sauce.

2 cups fresh basil leaves
1/2 cup freshly grated Romano or Parmesan cheese - 1/2 cup olive oil
1/3 cup pine nuts - 3 cloves garlic, minced (about 1 tablespoon)
1/4 teaspoon salt, or more to taste
1/8 teaspoon freshly ground black pepper, or more to taste.

Remove the basil leaves from the stem and finely chop. Lightly toast the pine nuts and crush them with the garlic. Add the basil and blend. Add the oil little by little while you mix. Add salt, pepper and grated cheese to the mix.

Share with friends and enjoy!

Iberian Croissant



INGREDIENTS

Paris Butter Croissant

Iberian Ham

Wild Asparagus

Provolone Dolce

Cheese

Sprouts

Did you know?

Provolone is a cheese originating from southern Italy. It is a semi-hard cheese with a flavor that varies a lot from Piccante to Provolone Dolce, with a very mild taste.

The Provolone Dolce is a great ally of intense flavors. It goes very well with Iberian cold cuts, tomato jam and even with quince.

Plant-Based Croissant



Our NEW PLANT-BASED Croissant is made with real olive oil, giving it a delicate flavor and nutritional benefits; all while maintaining the richness and flakiness of a butter croissant.

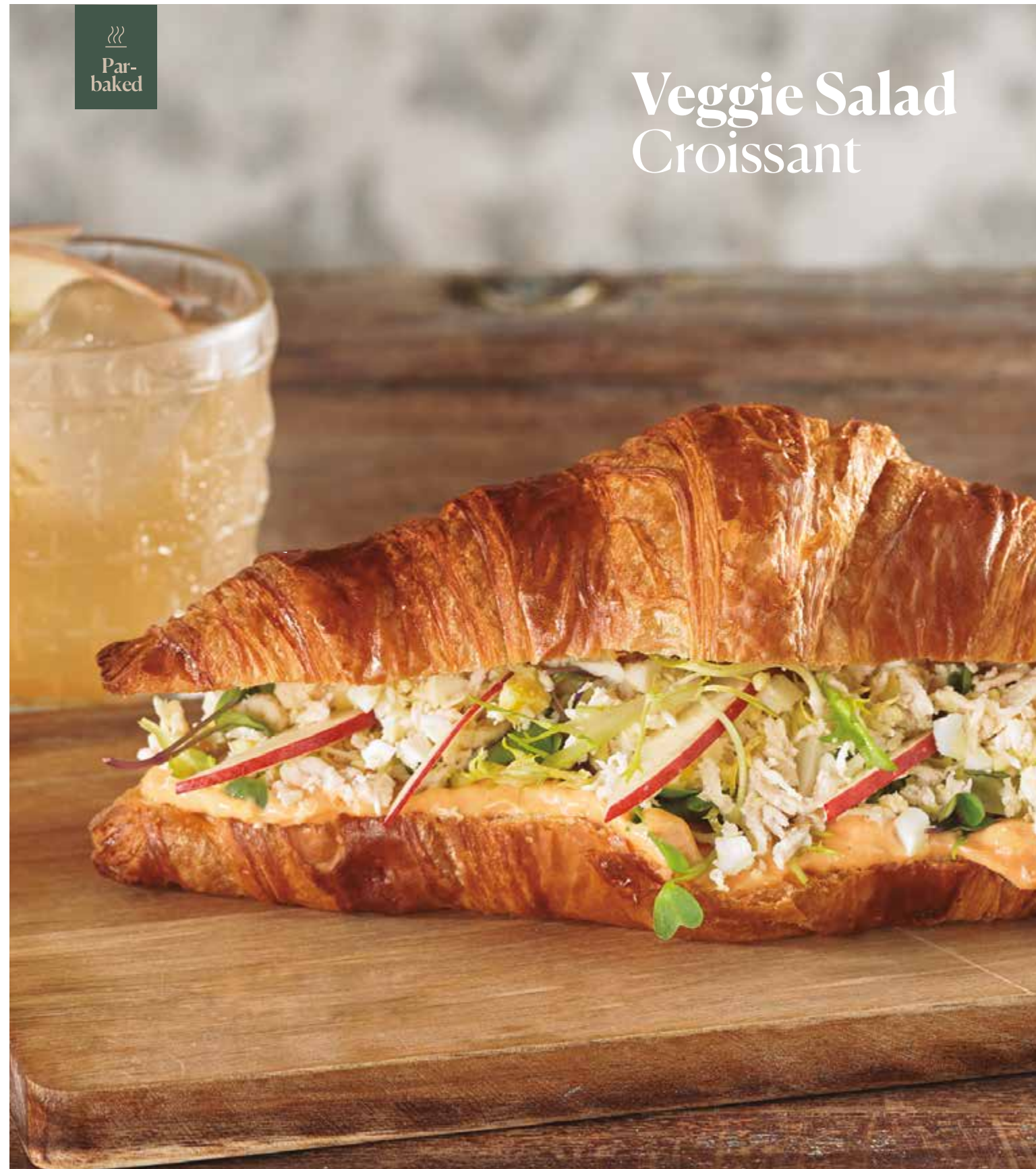
69477
Plant-Based Croissant (with Olive Oil)
50 u / 2.12 oz / 10x10 / 30' Thaw
350°F / 19' Oven / **5.91 in.**

Vegan / No Artificial Colors
Made with Olive Oil


EASY
TO HANDLE

READY
TO BAKE


GOURMET
RECIPE




Par-
baked

Veggie Salad Croissant

INGREDIENTS

Plant-Based Croissant
(with Olive Oil)
Hard-Boiled Egg
Thin Apple Slices
Mixed Greens
Sriracha Mayo

Tips

Toast croissant for an extra crisp.

Perfect for snacking at any time.

Butter Multigrain Croissant



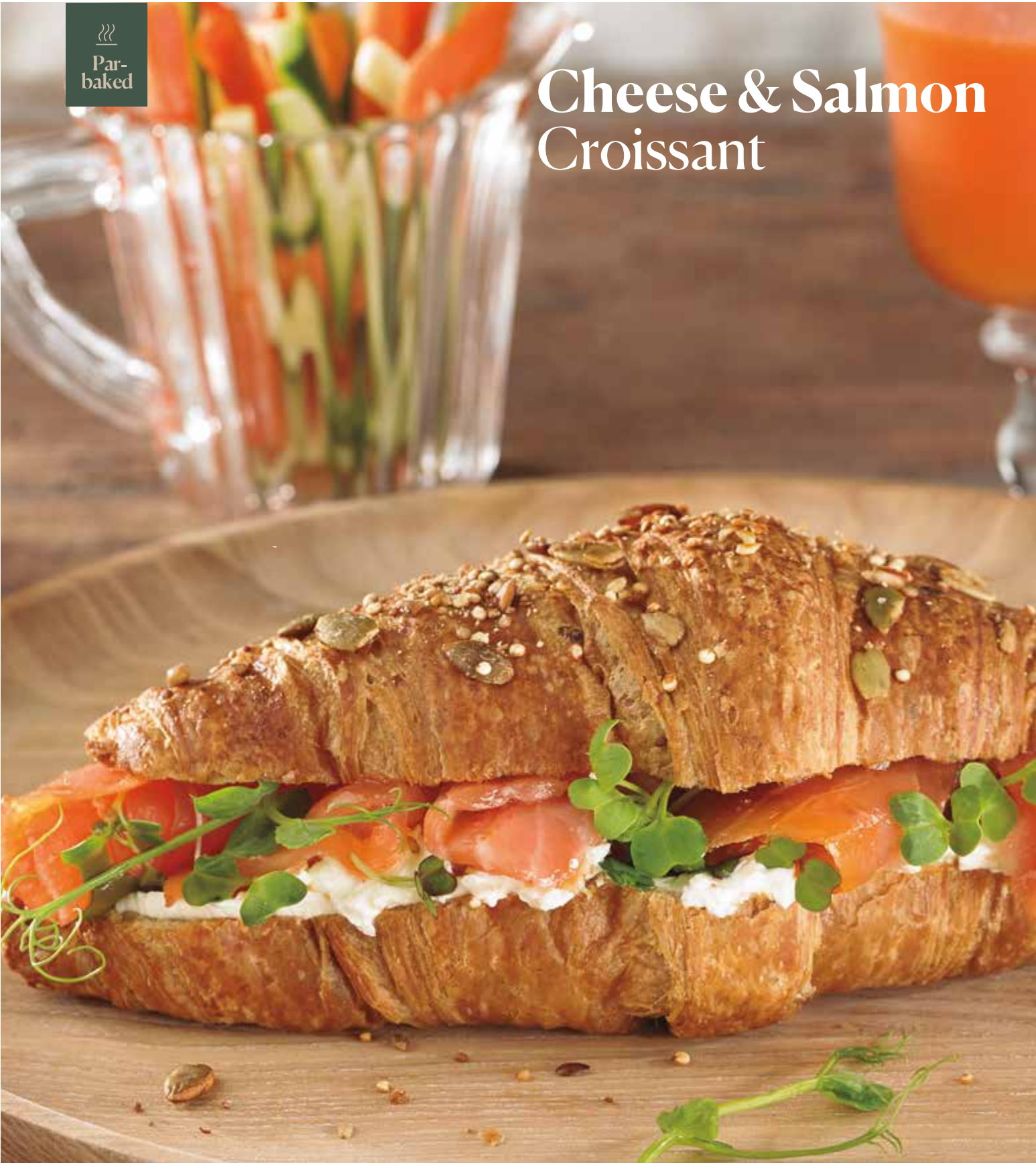
A fluffy butter-based dough, with carefully selected grains and seeds (brown flax, golden flax, sunflower, oat flakes). Made with malted flour, giving it a darker color. Made with butter.

22180
Butter Multigrain Croissant
55 u / 2.82 oz / 10x9 / 20-30' Thaw
360°F / 15-20' Oven / 5.7 in.

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



READY
TO BAKE



Cheese & Salmon Croissant

INGREDIENTS

- Butter Multigrain Croissant
- Smoked Salmon
- Cream Cheese
- Chives
- Sprouts



Tips

Sprouts are a great source of energy and vitality. When the seed sprouts, vegetables are at their peak power. Proteins are better digested, nutrients are multiplied and beneficial enzymes for health increase.

Sprouts are ideal
for enhancing any recipe.

Margarine Curved Croissant



The classic margarine croissant is ready to bake and already brushed with egg-wash.

90125
Margarine Curved Croissant
34 u / 3.35 oz / 10x9 / 20-30' Thaw
340-360°F / 15-20' Oven / **4.56 in.**

Made with Margarine / GMO Free
Vegetarian



READY
TO BAKE



Par-
baked

Italian Caprese Croissant

INGREDIENTS

Margarine Curved Croissant

Tomatoes

Fresh Mozzarella

Anchovies

Olive Oil

Sprouts



Tips

Anchovies are a semi-preserved and its expiration period is about 12 months. They are not vacuum packed. Once opened you can save them covered in olive oil.

Serve at room temperature.

Sweet Dessert Croissant



INGREDIENTS

Margarine Curved Croissant

Whipped Cream

Mango

Raspberries

Mint Leaves



Tips

Create authentic desserts by filling with cream, truffles or ganache. Decorate with nuts, fruit, chocolate chips and endless of toppings more, and manages to attract the looks of the customers of your establishment.

Curved croissants are perfect for filling and decorating.

Tropical Dessert Croissant



INGREDIENTS

Margarine Curved Croissant

Custard Cream

Pineapple Jelly

Coconut Flakes

Lime



Tips

A quick and easy recipe for Pineapple Jelly.

Boil 2 cups of water and remove from heat. Add 1 cup natural gelatin. Whisk until dissolved and then add 1.5 cups pineapple juice and mix. Place in the fridge when at room temperature. Once cold, jelly can be handled.

Finish it off with some coconut flakes and lime zest.

Mini Paris Croissants



Made using butter, with a lovely flaky texture and golden appearance. A delicious, premium artisan product.

22133
Mini Paris Butter Croissant
140 u / 0.88 oz / 10x12
20-30' Thaw / 360-370°F
10-12' Oven / **3.54 in.**

Made with Butter
No preservatives
Vegetarian

Genuine butter croissant made with seeds and grains, giving it an unmistakable flavor and a toasted, crispy texture.

23721
Mini Butter Multigrain Croissant
140 u / 0.88 oz / 10x12
10' Thaw / 360-370°F
10-12' Oven / **3.54 in.**

Made with Butter
No preservatives
Vegetarian / Kosher

EASY
TO HANDLE

READY
TO BAKE

GOURMET
RECIPE



Savory Mini Croissant

INGREDIENTS

Brie Cheese
Crunchy Bacon
Honey

Cream Cheese
Smoked Salmon
Chive



Crab
Arugula
Red caviar

York Ham Tartare
Lettuce
Pickles



Sweet Mini Croissant

INGREDIENTS

Chocolate
Truffle
Banana

Curd
Apple
Raisins



White Chocolate
Pistachios
Currants

Mascarpone
Mango
and red fruits



Tips

Fill Mini Croissants with any of these simple ingredients for a simple and tasty treat.

Offer them for delivery or catering events. Percept for any celebration.

Our Range Croissants



29231
Paris Butter Croissant
125 u / 2.11 oz / 10x5 / 10' Thaw
338-355°F / 15-20' Oven / **5.51 in.**

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



69477
**Plant-Based Croissant
(with Olive Oil)**
50 u / 2.12 oz / 10x10 / 30' Thaw
350°F / 19' Oven / **5.91 in.**

Vegan / No Artificial Colors
Made with Olive Oil



22180
Butter Multigrain Croissant
55 u / 2.82 oz / 10x9 / 20-30' Thaw
360°F / 15-20' Oven / **5.7 in.**

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



69281
Chocolate Croissant
50 u / 3.53 oz / 10X9 / 15-30' Thaw
320-355°F / 15-20' Oven / **4.65 in.**

Made with Margarine / No preservatives
Hydrogenated Fat Free



90125
Margarine Curved Croissant
34 u / 3.35 oz / 10x9 / 20-30' Thaw
340-360°F / 15-20' Oven / **4.56 in.**

Made with Margarine
Vegetarian / GMO Free



22175
Pain Au Chocolat Butter
80 u / 2.5 oz / 8X9 / 20-30' Defrost
350-360°F / 15' Oven / **5.14 in.**

Made with Butter / No preservatives
Vegetarian / Kosher



22133
Mini Paris Butter Croissant
140 u / 0.88 oz / 10x12 / 20-30' Thaw
360-370°F / 10-12' Oven / **5.54 in.**

Made with Butter / No preservatives
Vegetarian / GMO Free



23721
Mini Butter Multigrain Croissant
140 u / 0.88 oz / 10x12 / 10' Thaw
360-370°F / 10-12' Oven / **5.54 in.**

Made with Butter / No preservatives
Vegetarian / Kosher

A close-up photograph of a single, perfectly baked croissant. The croissant is golden-brown with a flaky, layered texture. It is resting on a round, dark wooden plate. The background is a dark, textured wooden surface.

**Best
croissants**

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**Best
recipes!**