



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



29251
**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° / 15-20' Oven / **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 / 20-30' Thaw
350-360° / 15' Oven / **5.14 in.**
Made with Butter / No preservatives
Vegetarian / Kosher OU-D

Mini Croissants made with butter



22133
**Mini Paris
Butter Croissant**
140 u / 0.9 oz / 10x12 / 20-30' Thaw
360-370° / 10-12' Oven / **3.54 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° / 10-12' Oven / **3.54 in.**
Made with Butter / No preservatives
Vegetarian / GMO Free

Croissants made with margarine



90125
**Margarine
Curved Croissant**
34 u / 3.4 oz / 10x9 / 20-30' Thaw.
340-360° / 15-20' Oven / **4.56 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

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

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



20280
Custard Flavored & Almond Bretzel Pastry
32 u / 5.26 oz / 10x12 / 45-50' Thaw
375° / 19-20' Oven



40287
Apple & Cinnamon Bretzel
32 u / 5.55 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



40284
Orange and Cocoa Bretzel
32 u / 4.40 oz



Thaw & Bake

Prepare these Danish pastry delights in your establishment by thawing for 20 to 30 minutes, then baking for 15 to 20 minutes at 340-360°F.



Defrost time
20-30'



Oven temperature
340-360°F



Baking time
15-20'

Thaw the product completely 20-30 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 340-360° F. Bake for approximately 15-20 minutes until golden brown.

New!

knots



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



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



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



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



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



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.



Vegetable Lattice



Danish pastry made with margarine, filled with spinach, fresh cheese and a light touch of garlic.



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



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 u. / 2.96 oz / 10x17 / 15-20' Thaw
355°F / 17' oven / **10.43 inch**
No preservatives / Margarine
Vegetarian / Hydrogenated Fat Free





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