

**\$** europastry



# What is Vegan?

Vegan is a way of understanding life that goes far beyond mere food, configuring itself as a philosophy that is driven by respect for animals and their opposition. Every item excludes meat, eggs, dairy products and all other animal derived ingredients.

# **How Europastry applies Vegan?**

In the constant search for trend innovation and sustainability,
Europastry is one of the main companies whose objective is to launch
a wide range of products with these characteristics, deciding a large
part of its resources to the research, development and production
of this wide selection of bread and pastries.



The US plant-based meat market size is expected to reach values of around \$3 billion by 2024.



26% of millennials are already vegan/vegetarian and 39% of Americans would like to add more to their diets.



31% of consumers would eat out more if healthier options were more readily available.









81352
Baked Knots

○ 200 pcs | △ 1.30 oz | ☲ 6x6

○ 20-30' | °F 400-425° | ∭ 0-5' | ♂ 3 in



80013

Baked Garlic Knots

60 pcs | △ 1.30 oz | ⊞ 10x7

15-20' | °F 400-425° | 55-7' | № 3 in



82813

Savory Garlic Knots - 6 Count

168 pcs (28 bags of 6) | △ 1.30 oz | ≡ 5x7

20-30' | °F 365-375° | 55 8-9' | № 3 in



83913

Savory Garlic Knots - 8 Count Bags

96 pcs (12 bags of 8) | △ 10.40 oz | ≡ 10x5

5 25-30' | °F 370-375 | 55 8-10' | ≥ 3.25 in

BAGGED



21466

Vegan Brioche-Style

Burger Buns - Sliced

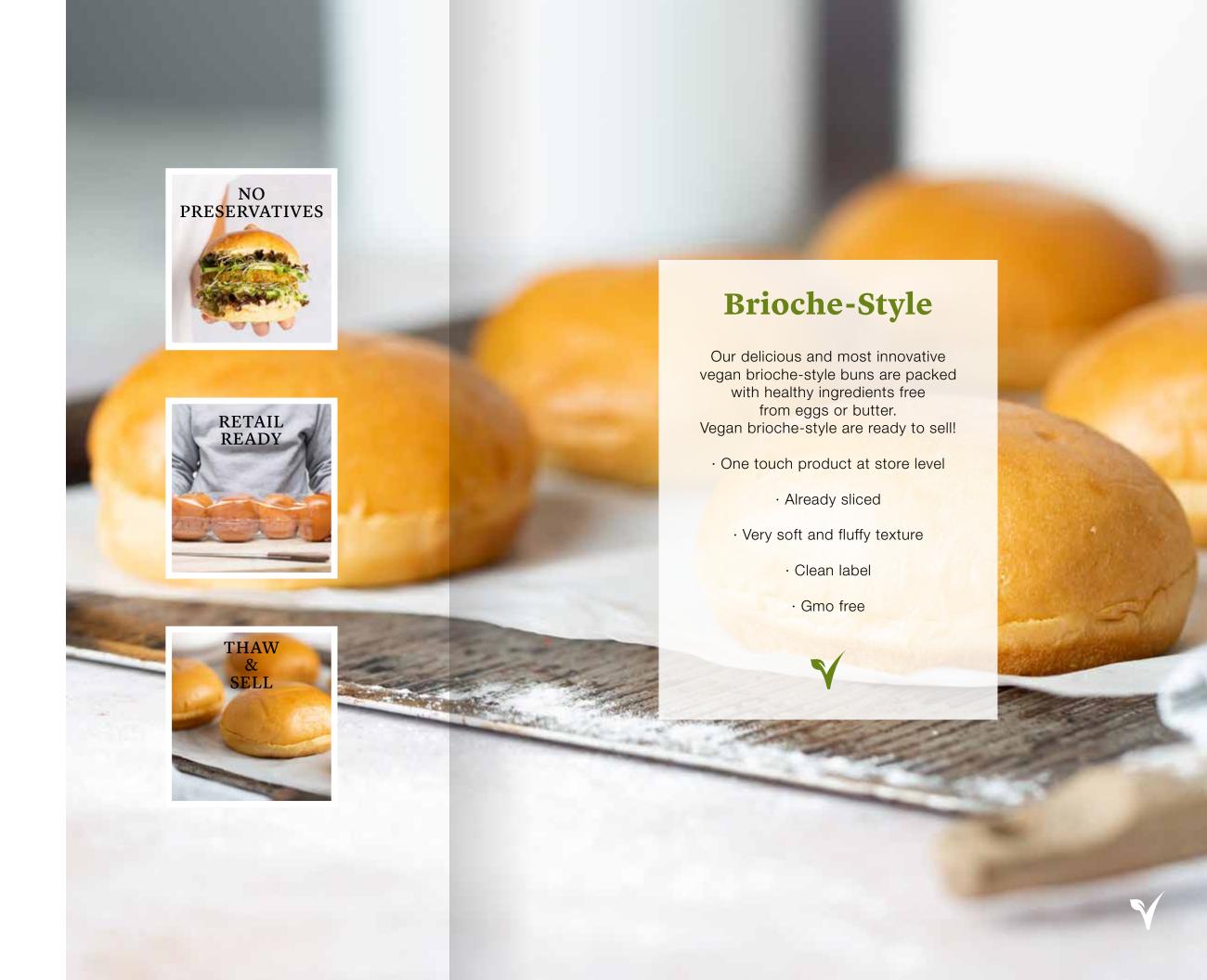
84 pcs (14 bags of 6) | △ 1.76 oz

5x11 | № 20-30' | № 4 in

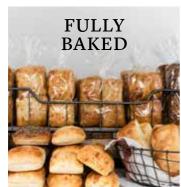












- · Fully baked thaw & serve options.
- · No skill labor required
- Crispy crust with a light, soft interior
- · Bread able to hold your favorite meats, cheese and veggies
- · Kosher

Cristal
100% NATURAL
Bread from Barcelona,
that sounds good

# A new bread that aims a new style to your recipes.

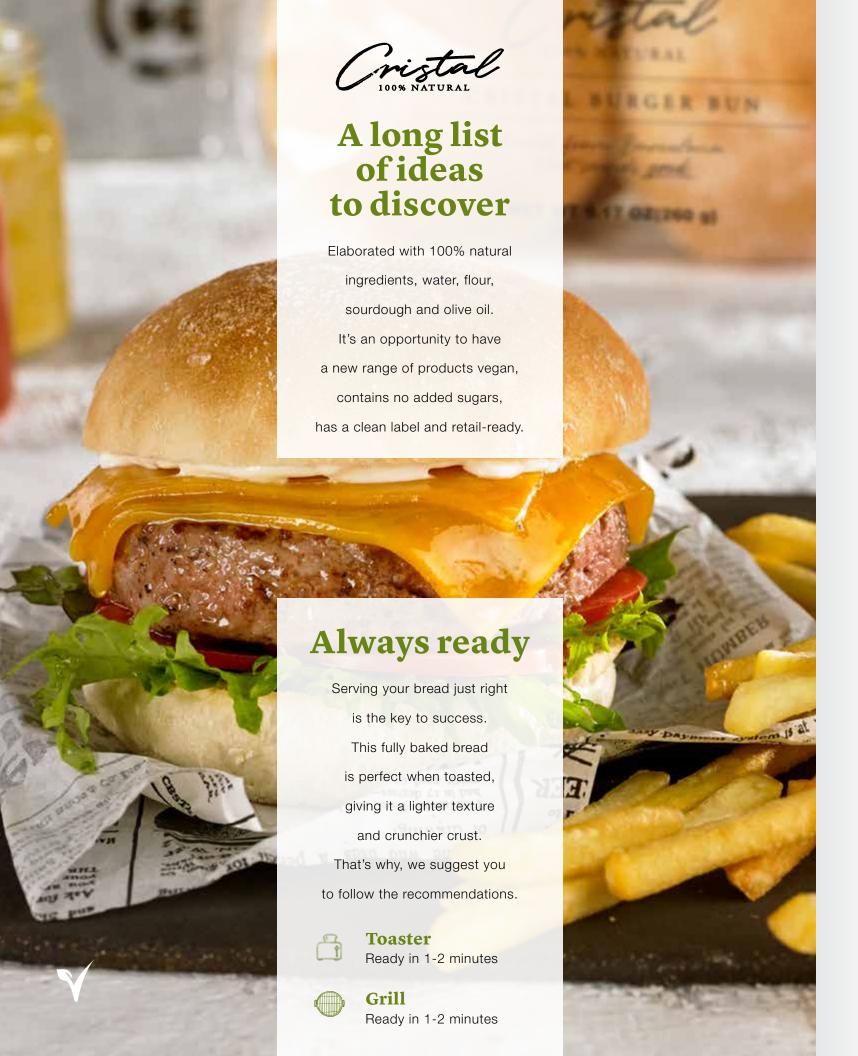
The Cristal Bread recipe is born to challenge the rules of bread as we know it. An interior almost free of crumb, with large cells and an exterior with a very thin crust.

> Flour + Water Sourdough + Olive oil











**84964**Large Cristal Burger Buns - Sliced

60 pcs | △ 2.65 oz | ≅ 5x8 | № 20-30' | № 4.57 in



65847 Cristal Burger Bun - 4 Count ○ 18 packs x 4u | △ 2.29 oz | 등 5x8 | 20-30' | № 4.13 in





63441

Cristal Sandwich Roll

3 oz | ≡ 5x8 | ∞ 40-50' | № 9.1 in



65478

Cristal Bagel Bun - 4 Count

15 packs x 4u | △ 1.94 oz | 

5x8 | № 20-30'





Long Ciabatta Cristal Bread

○ 12 pcs | △ 13.76 oz | 등 5x7 | → 15-20' | → 19.69 in



**83769**Cristal Sandwich Roll - 4 Count

24 packs x 2u | △ 3.00 oz | ፷ 5x8 | ጭ 20-30'





O 35 pcs | △ 5.11 oz | ≡ 5x9 | № 20-30' °F 390-400 | ∭ 7-9' | № 19.69 in



**65847**Cristal Artisan Sliced Bread - 5 Count

23 packs x 5u | △ 1.76 oz | 등 5x11 | ፴ 20-30'





### 42466 Rustica® Sliced Sausage Buns

○ 96 pcs | △ 2.25 oz = 5x10 | ○ 20-30' | °F 400-425° 







BAGGED



Ciabatta Sliced Sandwich Rolls 4x4

64 pcs (16 bags of 4) 💍 3.00 oz | 🚃 10x7 % 20-30' | °F 400-425° | 555 0-5' | № 4 in







Multigrain Ciabatta Sliced Sandwich Rolls 4x4

0 64 pcs (16 bags of 4) | 0 3.00 oz ■ 10x7 | 0 20-30' | °F 400-425° 55 0-5' | 1 4 in

















Onion Poppy Ciabatta Sliced Sandwich Rolls 4x4 64 pcs (16 bags of 4) | △ 3.00 oz ≡ 10x7 | № 20-30' | °F 400-425° ∭ 0-5' | ∠<sup>n</sup> 4 in

41111





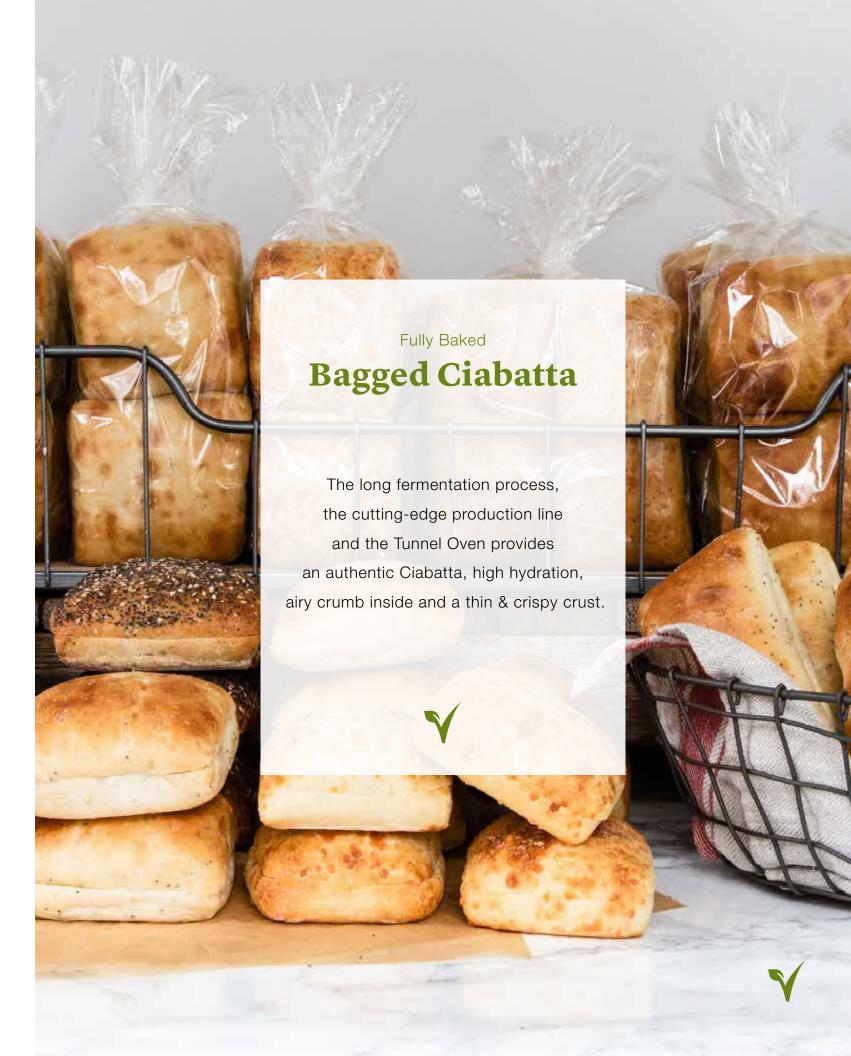








BAGGED



# Fully Baked Ciabatta The long fermentation process, the cutting-edge production line and the Tunnel Oven provides an authentic Ciabatta, high hydration, airy crumb inside and a thin & crispy crust.

# Ciabatta



# Rustica® Sandwich Roll 4x4





Multigrain Ciabatta Sandwich Rolls 4x4

Õ 72 pcs | △ 3.00 oz 





### 40227 Mini Ciabatta Sliced Slider Buns

Ö 228 pcs | ∆ 1.00 oz | **⊞** 6x6 <sup>3</sup> 20-30' | °F 400-425° | 555 2-4' | ≥ 2.5 in







Rustica® Petit Pain 2x4

Õ 144 pcs | △ 2.00 oz | **=** 5x7 № 10-15' | °F 400-425° | \$\$\$ 0-5' | 2 4 in









# Rustica® Ciabatta Sliced Sub Rolls - 3x7

Õ 50 pcs | △ 4.75 oz | ∰ 6x6 ∞ 25-20' | °F 400-425° | \$\$\$ 0-5' | ≥ 7 in









Rustica® Sub 3x7

0 50 pcs | 0 4.75 oz | 6x6 20-30' | F 400-425° | 5 0-5' | 7 in







# Rustica® Ciabatta Sliced Sandwich Rolls 4x4

Õ 60 pcs | △ 3.50 oz 









# Rustica® Batard

Õ 36 pcs | △ 9.00 oz | ≡ 5x7 <sup>3</sup> 20-30' | °F 400-425° | 555 0-5' | ≥ 12 in





### 71241 Rustica® Bread 12x5







# Rustica® Breadsticks 1x6

Õ 180 pcs | △ 1.50 oz | ≡ 5x7 % 15-20' | °F 400-425° | \$\$\$ 0-5' | ₹ 6 in





# Fully Baked **Sub Rolls** Just thaw and make your sandwich with some of our wide range of Sub Rolls, easy and convenient.

# Sandwich Rolls



# **52546**Rustica® Round Sandwich Buns











Cuban Sliced Sandwich Roll 3x6 







60542 8" Baked Soft Sub 0 72 pcs | ∆ 4.00 oz | ≡ 5x7 √ 15-20' | °F 400-425° | 55 0-5' | 2 8 in



43016 Telera Sandwich Rolls - Sliced







**67542** Soft Sub 12" 





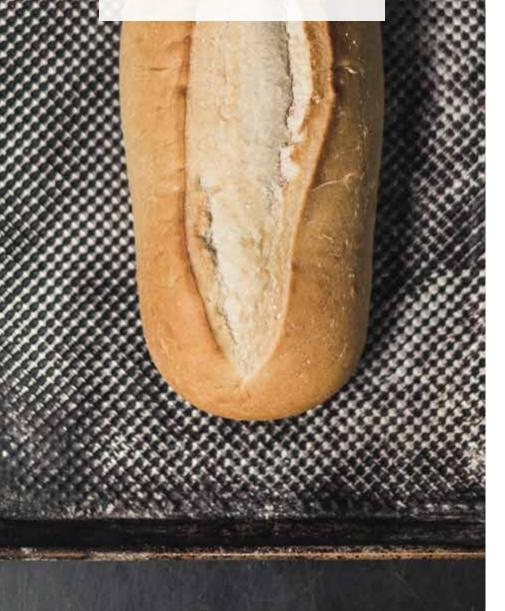
- Limit store equipment No proof box needed
- · Quicker baking time 5 mins
- · Bake to order fresh anytime
- Make unique creations.
   Easily add your touches before finishing
- Consistency in the bakery.
   Make bread the same every time with simple baking instructions.

Par Baked

# Italian Bread

This classic product category, ready to bake, offers more convenience at store level, freshly baked during all day.







91801 Italian Bread

○ 12 pcs | △ 18.00 oz | ⊞ 5x7

○ 20-30' | °F 400-425° | 55 0-5' | № 12 in





French Parisian Large

15 pcs | △ 18.50 oz | ➡ 6x6

15-20' | °F 400-425° | ∭ 10-12' | № 24 in

CLEAN

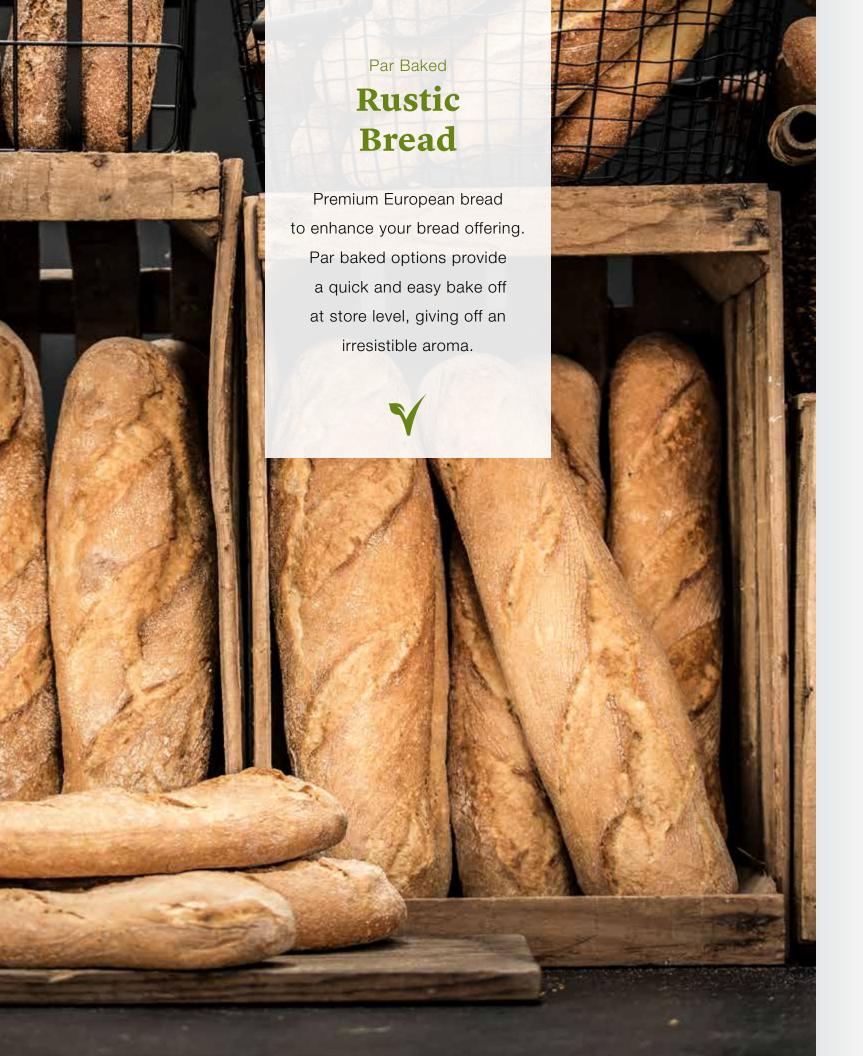


39901
9 oz. French Bread
42 pcs | △ 9.50 oz | ➡ 5x7
45-20' | °F 400-425° | ∭ 10-12' | ⋈ 14.5 in

CLEAN









68440
Santa Ines Sourdough Bread

○ 15 pcs | △ 12 35 oz | = 8x6





**22002** Gran Reserva Baguette







**22421**Gran Reserva Sandwich Baguette

50 pcs | ∆ 5.29 oz | ≡ 5x7 6 15-20' | °F 355-365° | 5 20-25' | № 10.00 in





**20041** Gran Reserva Rustic Country Loaf

○ 13 pcs | △ 17.63 oz | 蓋 5x7 ○ 30-40' | °F 335-355° | 5 35-45' | № 12.50 in







### 83701 6" Par Baked Sub Rolls

72 pcs | △ 4.00 oz | ≡ 5x8 √ 15-20' | °F 400-425° | 57' | √ 6 in





### **90401** 7" Par Baked Sub

0 60 pcs | ∆ 4.00 oz | ≡ 6x6 0 20-30' | °F 400-425° | 555 0-5' | ≥ 7 in





### **98001** 10" Par Baked Sub

© 36 pcs | △ 7.00 oz = 5x7 | № 20-30' | °F 400-425° | 555 0-5' | № 10 in



## Par Baked

# **Sub Rolls**

Our ready to bake bread.

Just add the finishing
touch at store level
and you're ready to eat!



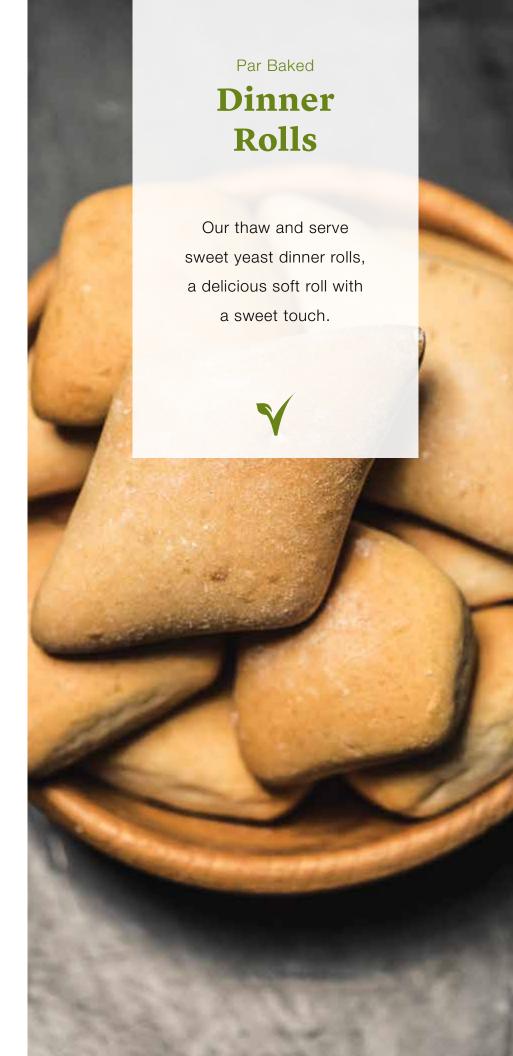


### 61082 Steakhouse Style® Mini SweetDuchess® Yeast Rolls



### **61882** Steakhouse Style® Sweet Diamond Yeast Rolls

○ 100 pcs | △ 1.80 oz | 등 5x8 5-10' | °F 375-385° | ∭ 2-4' | → 5.25 in







779
Plain Rye 2 lb.

○ 15 pcs | △ 38.00 oz | ☲ 10x5

- 30-40 | °F 375-385° | 555 40-45′



790
Combo Rye / Pumpernickel 2 lb.

☐ 15 pcs | ☐ 38.00 oz | ☲ 10x5

☐ 8-12hr | ○ 30-40 | ○ F 375-385 ○ | 5 | 5 | 40-45 |



7390

More Robust Combo Rye Bread

30 pcs | 3 19.00 oz | 10x5

48 8-12hr | 30-40 | F 375-385° | 5 30-35′





778

Seeded Rye 2 lb.

○ 15 pcs | △ 38.00 oz | ☲ 10x5

○ 8-12hr | ○ 30-40 | ° F 375-385° | 555 40-45°



7378

More Robust Seeded Rye Bread

30 pcs | △ 19.00 oz | ➡ 10x5

30-40 | °F 375-385° | ∭ 30-35'



7379

More Robust Plain Rye Bread

30 pcs | △ 19.00 oz | ⊞ 10x5

40 8-12hr | ○ 30-40 | ∘ F 375-385° | ⟨ ⟨ ⟨ ⟩ ⟨ ⟩ ⟩ 30-35′



7044

Pumpernickel Bread

30 pcs | △ 19.00 oz | ⊞ 10x5

8-12hr | ○ 30-40 | °F 375-385° | 5 30-35'

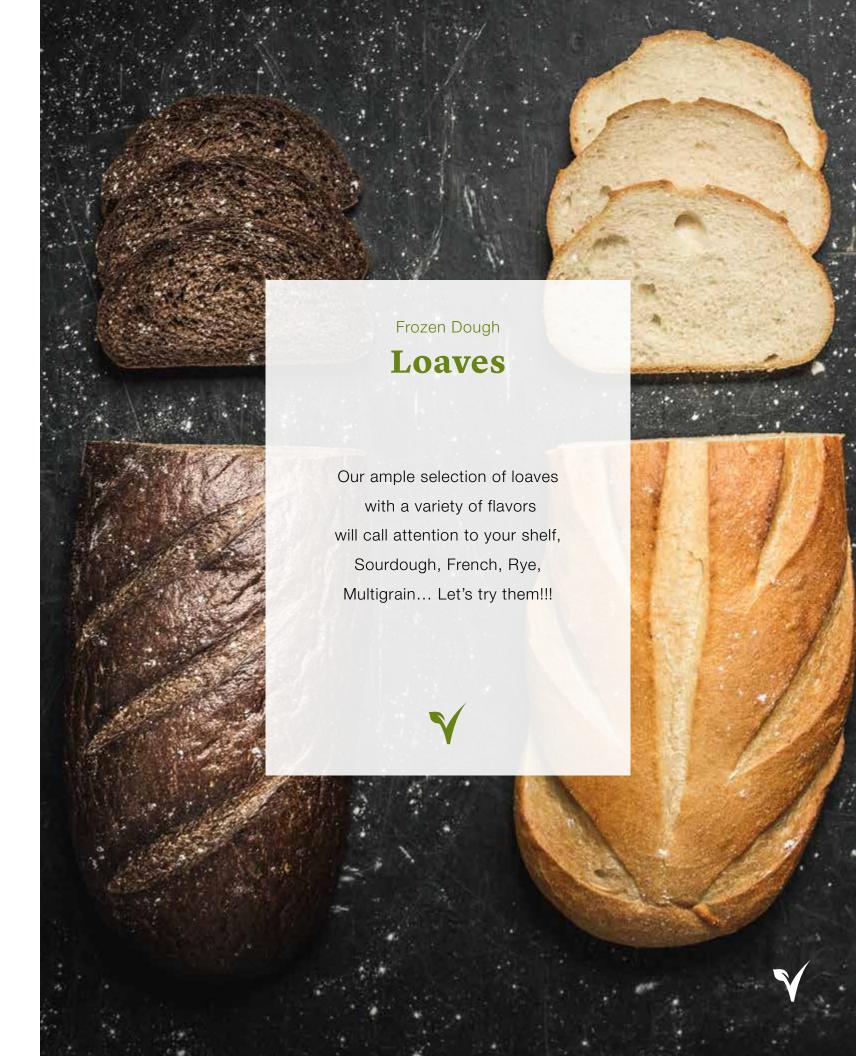


More Robust Pumpernickel Bread

30 pcs | △ 19.00 oz | ≡ 10x5

8-12hr | ○ 30-40 | °F 375-385° | 55 30-35°









English Toasting Loaf

24 pcs | △ 19.00 oz | ≡ 10x6

8-12hr | ○ 30-40 | ° F 340-350° | 555 30-35°





7727 White Bread

○ 30 pcs | △ 19.00 oz | ☲ 10x5 ○ 8-12hr | ○ 30-40 | °F 340-350° | 55 30-35°



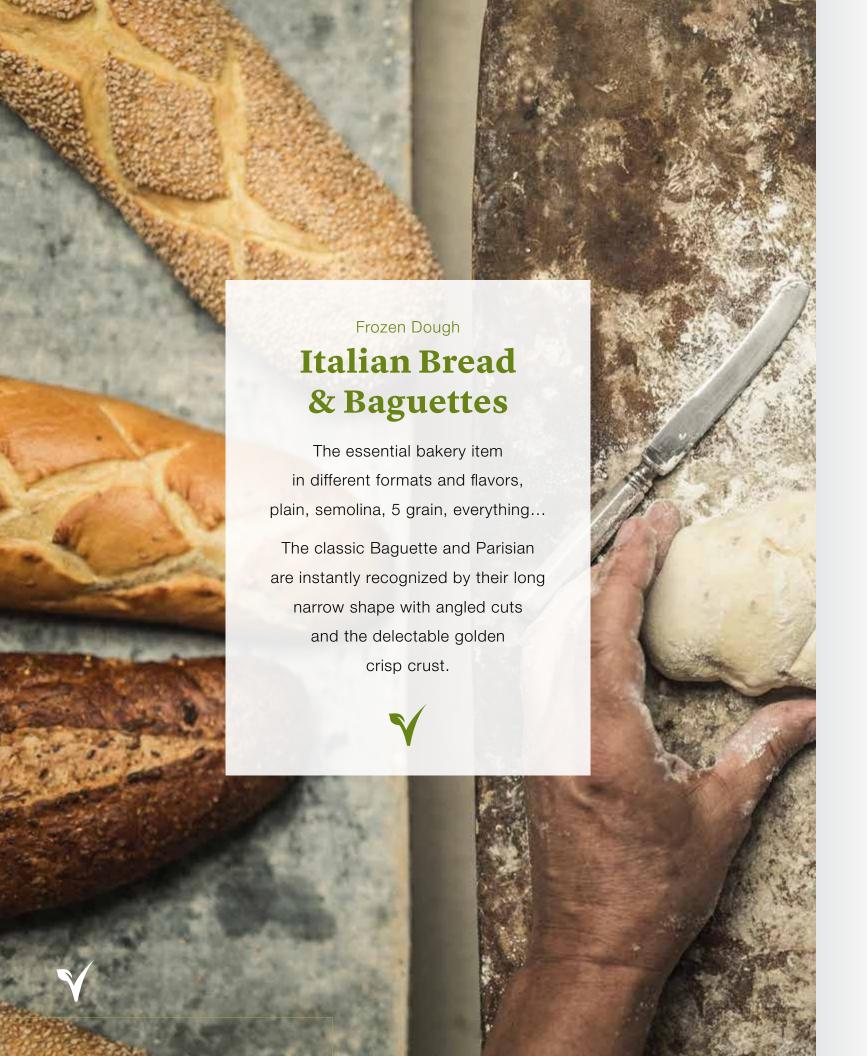




Multigrain Bread with Ancient Grains and Cranberries

0 30 pcs | 0 19.00 oz | 10x5 0 8-12hr | 0 30-35 | °F 340-350° | 30-35′







7694 16 oz. French Bread - FDF®





7420 Large French Bread





7874 9 oz. Italian Bread

O 60 pcs | △ 9.00 oz | ⊞ 10x5 0 8-12hr | ○ 30-40 | °F 375-385° | 5 18-21'





### **7869** 10 oz. Wheat Italian Bread

○ 50 pcs | △ 10.00 oz | ☲ 10x5 ○ 8-12hr | ○ 30-40 | °F 375-385° | 55 18-21'





### 864

### 9 oz. Five Grain Italian Bread







908 Sweet Petite Duchess Yeast Rolls



928 Sweet Duchess® Yeast Roll

© 250 pcs | △ 1.90 oz | ≡ 10x5 8-12hr | ○ 20-25 | °F 320-325° | 5 7-8'



985 Mini Sweet Duchess® Yeast Rolls -Ultra Sweet



Sweet Diamond Yeast Rolls



946 Sweet Mini Duchess Yeast Roll

 360 pcs | △ 1.30 oz | ≡ 10x5

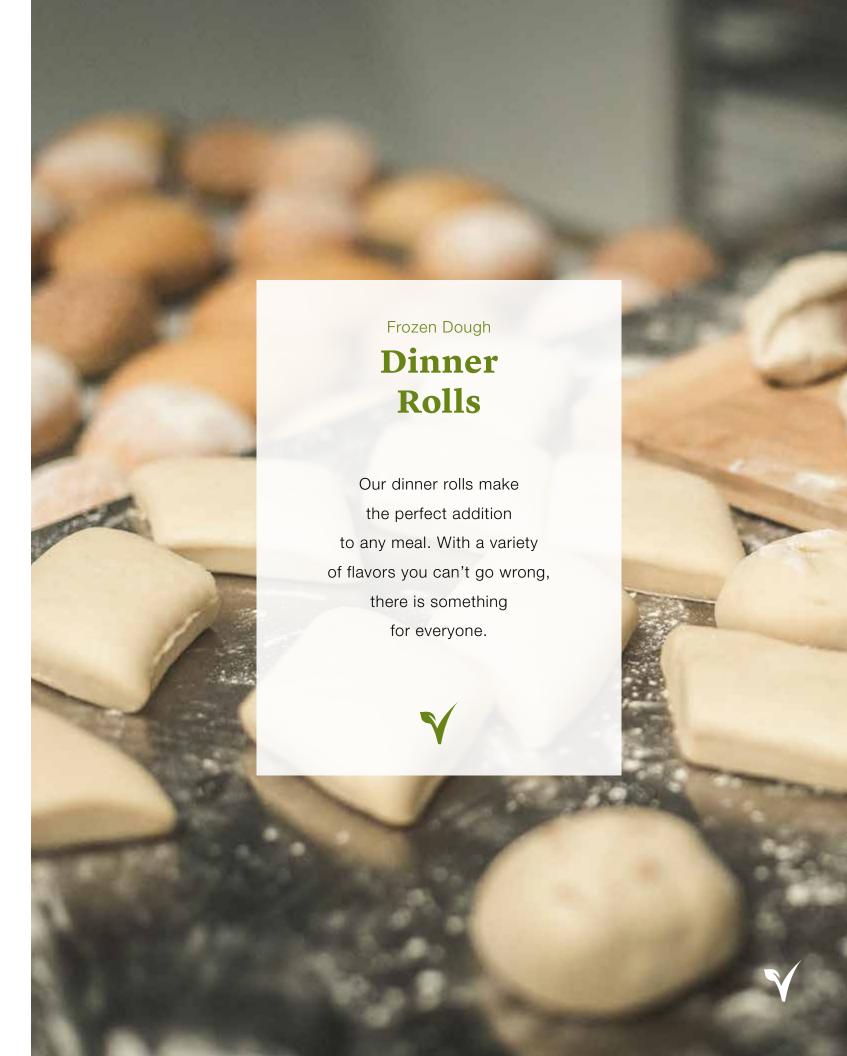
 66 8-12hr | ○ 15-20 | °F 320-325° | 55 7-8°

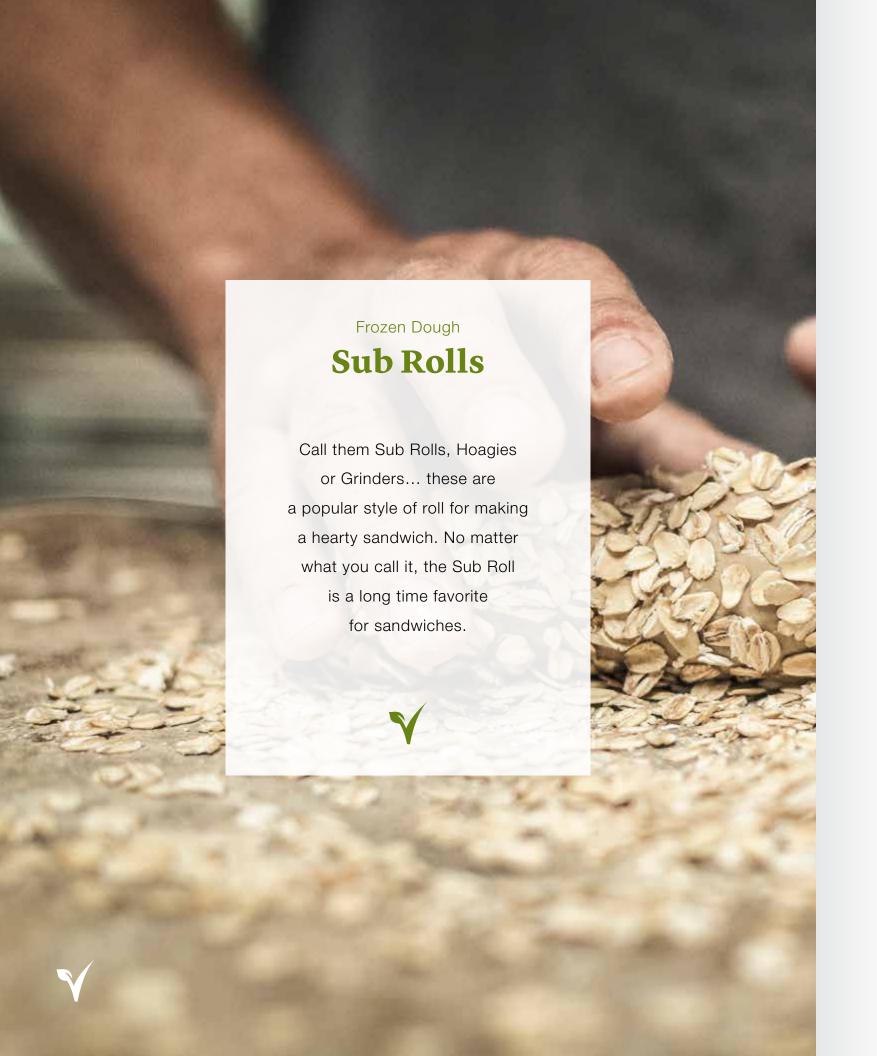


**7982** Sweet Diamond Yeast Rolls

© 225 pcs | △ 2.25 oz | ⊞ 10x5 № 8-12hr | ○ 20-25 | °F 320-325° | 55 7-8'









7023

Bolillo Roll

○ 180 pcs | △ 3.00 oz | ☲ 10x5

- 8-12hr | ○ 20-30 | °F 380-390° | 55 14-18'





7580
8 oz. Italian Sub
54 pcs | △ 8.00 oz | ⊞ 10x7
8 8-12hr | ○ 30-35 | °F 375-385° | ∭ 15-20'





7023

Bolillo Roll

○ 180 pcs | △ 3.00 oz | ≡ 10x5

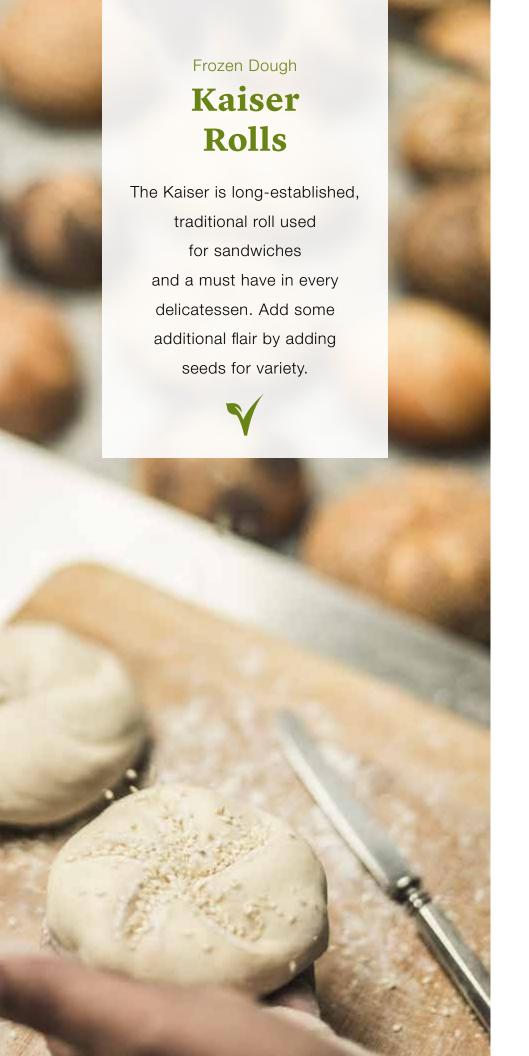
○ 8-12hr | ○ 30-35 | ○ 7375-390 | 5 15-18 |

CLEAN LABEL



7583 8 oz. Wheat Sub Rolls 54 pcs | △ 8.00 oz | ⊞ 10x7 8-12hr | ○ 30-35 | °F 375-390° | 55 15-20'







7810
FPR Kaiser Rolls

○ 216 pcs | △ 2.75 oz | ⊞ 10x5

○ 8-12hr | ○ 3-4hr | ° F 350-370° | \$\$ 18-22'\$









6267

Pizza Dough (Retail Ready)

30 pcs | △ 16.00 oz | ⊞ 10x6

8-12hr | ○ 3-4hr | °F 425-450° | 555 12-15′





