



# Pastries

Sweet & Savory

## Sweet



Spanish Specialties



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



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 Eggs  
Made with Butter | No Artificial Flavors  
No Preservatives | Vegetarian | Kosher



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 Artificial Colors, Flavors or Preservatives  
Vegetarian | Kosher

### Croissants made with margarine



90127  
**Large  
Curved Croissant**  
40 u / 3.35 oz / 10x9 / 20-30' Thaw.  
340-360° / 15-20' Oven / **4.15 in.**  
No Artificial Flavors | No Preservatives  
Vegetarian | Hydrogenated Fat Free  
RSPO Certified



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 / **3.54 in.**  
Made with Butter | No Artificial Color,  
Flavor or Preservatives | Vegetarian



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 Artificial Flavor  
No Preservatives | Vegetarian  
RSPO | Kosher



00108  
**Mini Butter Croissants**  
260 pcs. / 0.88 oz / 10x12  
330-350°F / 12-15' Oven / **2.59 in.**  
Clean Label | Made with Butter  
No Artificial Flavors or Preservatives  
Vegetarian

# 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



**64822**

Pastel de Nata  
Portuguese Egg Tart

60 u. / 2.18 oz / 10x12  
20-30' Thaw / **3.15 in.**

No Artificial Flavors / Margarine  
No preservatives / Vegetarian

**05157**

Pastel de Nata Portuguese  
Egg Tart 4 Count

18p x 4u / 8.3 oz / 5 x 13  
20-30' Thaw / **3.15 in.**

Minimum order  
quantity requested



Par  
Baked

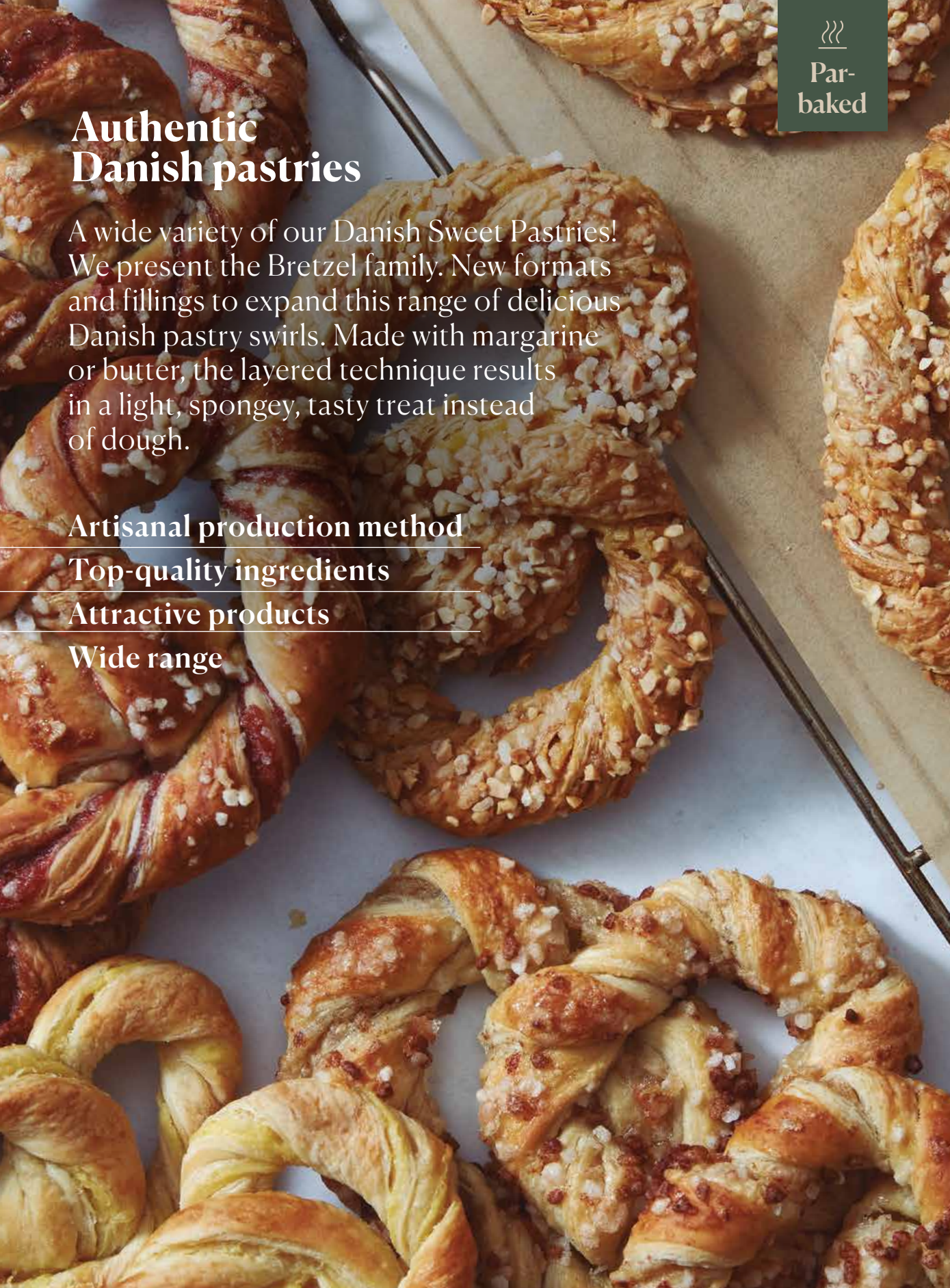


To obtain  
a crunchy product,  
bake for 3-5 minutes  
at 350°F in the oven.

• 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.



Par-baked

# 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



20282  
**Custard Flavored & Almond Bretzel Pastry**

32 u / 5.26 oz / 10x12 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label | Made with Cage-Free Eggs | No Artificial Flavors  
No Preservatives | Vegetarian | Hydrogenated Fat Free



40287  
**Apple & Cinnamon Bretzel**

32 u / 3.53 oz / 10x12 / 45-50' Thaw  
375° / 19-20' Oven  
No Artificial Flavors | Vegetarian  
Hydrogenated Fat Free



90131  
**Chocolate & Almond Bretzel Pastry**

32 u / 5.26 oz / 10x14 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label | Made with Cage-Free Eggs | No Artificial Flavors | No Preservatives | Vegetarian  
Hydrogenated Fat Free



42531  
**Raspberry Bretzel**  
32 u / 4.41 oz / 10x14 / 45-50' Thaw  
375° / 19-20' Oven  
Clean Label | Made with Cage-Free Eggs  
No Artificial Flavors | No Preservatives | Vegetarian  
Hydrogenated Fat Free



## 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.



# Spanish Specialties

The most gourmet snack or dessert which size makes them an easy treat to take on-the-go!  
Made with only the best and highest quality ingredients: egg, cream, and milk.  
Soft, sweet and tasty dough.  
Your customers won't be able to resist the temptation.

- Spanish food tradition and culture
- Treats for any time
- Ready at the moment
- Fried in olive oil

ooo  
Fully Baked



40480  
**Authentic Spanish Buñuelos  
Puff Pastry Balls**  
1,5 kg / 0.38 oz / 8x10  
30' Desc. / **0,30 in.**  
Made with Butter | No Artificial Preservatives  
Hydrogenated Fat Free | Vegetarian



61405  
**Authentic Spanish Xuxo  
Custard Filled Pastry**  
40 u / 2.26 oz / 8x15  
60' Desc. / **0,31 in.**  
Clean Label | No Artificial Flavors or  
Preservatives | Hydrogenated Fat Free  
RSPO Certified | Vegetarian



67123  
**Authentic Spanish Cremadet  
Crème Filled Puff Pastry**  
25 boxes x 2u / 1.94 oz  
8x9 / 40' Desc. / **3.15 in.**  
Made with Butter | No Artificial Preservatives  
Hydrogenated Fat Free | Vegetarian



Hand-Tied  
**knots**

Par-  
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.**  
Par-baked / Vegan / Dairy Free  
Made with Margarine



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



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



83913  
**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.**  
Par-baked / Vegan / Dairy Free  
Made with Margarine



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



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 / Par-baked

Hand-Tied  
**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 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



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

Par-  
baked

## Cheese Stick



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



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.



[www.europastry.com](http://www.europastry.com)