

europastry



*We are bakers*



# Our bread, reborn every day. And it's infinite.

We are passionate about everything that surrounds the bakery culture. We are innovation inspired by the best traditional recipes. And we are a great team that every day wakes up by your side so that you can offer the best. Every day we cook something new.



# Our commitments:

All we do, all we love involves accomplishing our commitments, so that every day is the best. That's way, from the moment we get up, we look for the excellence in everything, our products undergo the most exhaustive food safety controls and our processes have every time a smaller impact with the environment.

Yesterday, today and tomorrow.  
Every day is our future.

## To innovate every day.

Innovar Innovating is like realising our dreams day after day. From the very beginning, incorporating technology into our processes has helped us in a natural way. And it has inspired our best speciality breads. To be what we've always wanted to be: bread idealists.





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# Bread

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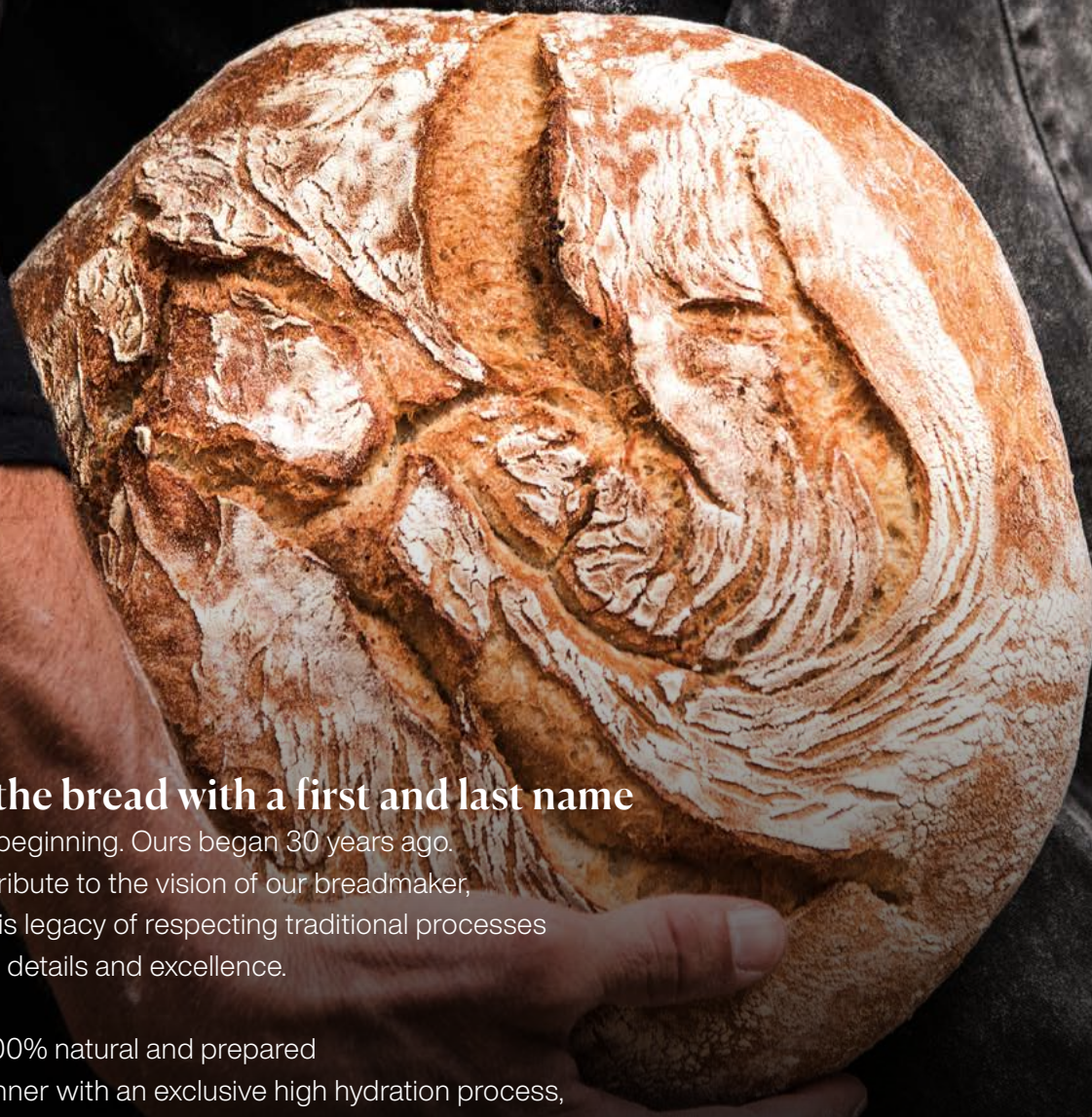
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# SAINT HONORÉ

by Pere Gallés



## A tribute to the bread with a first and last name

Every story has a beginning. Ours began 30 years ago. This bread is our tribute to the vision of our breadmaker, Pere Gallés, and his legacy of respecting traditional processes and of attention to details and excellence.

A unique bread, 100% natural and prepared in an artisanal manner with an exclusive high hydration process, home-made natural yeast and baked in a stone oven.

## The value of breads with value

### Time

We make our bread with the same methods used to make superior quality artisanal bread. We attend to every detail, to ensure that the craft spirit and flavour shine through in the result, creating simply unique bread.

### Passion

Perfectionists, meticulous, perhaps even obsessive... but above all, passionate about what we do. This passion has elevated our bread from just good, to amazing.

### Tribute

We honour our past, we understand our roots and where we are headed. We stay true to traditional baking methods, and we are proud of the bread we make.



Made with artisan processes



100% natural product



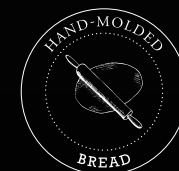
Source of fibre



Long fermentation



Exclusive hydration process



Hand-molded bread



Stoneground flours



Exclusive sourdoughs



Baked in a stone oven

# Classic

65475  
**Spike Loaf Bread SH**  
6 u / 800 g / 6X6 / 60' Thaw  
200° / 24' Oven / 47 cm  
Sourdough



65415  
**Rustic Ball SH**  
6 u / 800 g / 6x6 / 65' Thaw  
200° / 25' Oven / 25,5 cm  
Sourdough



61652  
**Big Country Loaf SH**  
10 u / 560 g / 6X6 / 60' Thaw  
180-200° / 20-25' Oven / 44 cm  
Clean Label / Source of Fiber / Sourdough



66532  
**Obrador Rustic Bread SH**  
16 u / 280 g / 6X6 / 30' Thaw  
190-200° / 10-20' Oven / 45 cm  
Clean Label / Sourdough / 100% Natural  
Source of Protein



61243  
**Ancienne Baguette SH**  
24 u / 220 g / 6X6 / 20' Thaw  
190-200° / 10-15' Oven / 46 cm  
Clean Label / Sourdough / 100% Natural



61162  
**Ancienne Demi-Baguette SH**  
35 u / 130 g / 6X6 / 20' Thaw  
190-200° / 10-15' Oven / 27 cm  
Clean Label / Sourdough  
100% Natural



66675  
**Alma Loaf SH**  
15 u / 250 g / 4X8 / 30' Thaw  
180-200° / 10-12' Oven / 58 cm  
Clean Label / Sourdough  
100% Natural / Olive Oil



61281  
**Campagne Sourdough  
Loaf SH**  
16 u / 390 g / 6X6 / 30' Thaw  
190-200° / 10-15' Oven / 44 cm  
Clean Label / Sourdough / 100% Natural



68443  
**Saint Ines Baguette SH**  
16 u / 350 g / 6X6 / 30' Thaw  
180-200° / 10-15' Oven / 47 cm  
100% Natural



69966  
**Homestead Loaf SH**  
20 u / 280 g / 6X6 / 30' Thaw  
190°-200° / 10-15' Oven / 47cm  
Source of Fiber



Made with artisan processes

Hand-molded bread

Stoneground flours

Exclusive hydration process

Exclusive sourdoughs

Long Fermentation

## Integrals

65620  
**100% Wholegrain SH**  
24 u / 300 g / 6X6 / 20' Thaw  
200° / 10-15' Oven / **46 cm**  
Clean Label / Sourdough  
100% Natural / High Fibre



65610  
**100% Wholegrain Demi SH**  
40 u / 160 g / 6X6 / 20-30' Thaw  
180-200° / 10-15' Oven / **24,5 cm**  
Clean Label / Sourdough  
100% Natural / High Fibre



## Cereals

65085  
**Cereal Country Loaf SH**  
8 u / 650 g / 4x8 / 40' Thaw  
180° / 24' Oven / **32 cm**  
Clean Label / Sourdough



65106  
**Pumpkin Loaf SH**  
9 u / 650 g / 4x8 / 40' Thaw  
180° / 24' Oven / **33 cm**  
Clean Label / Sourdough / 100% Natural  
Source of Protein



65851  
**Wholegrain Loaf SH**  
16 u / 460 g / 4x14 / 50' Thaw  
220° / 20' Oven  
Clean Label / Sourdough  
100% Natural / High Fibre



67824  
**Summun Round SH**  
20 u / 450 g / 4x14 / 60' Thaw  
180-200° / 20-25' Oven / **16 cm**  
Sourdough / 100% Natural  
Source of Fiber / Butter



61525  
**Half Spelt SH**  
15 u / 500 g / 4x6 / 40' Thaw  
180-200° / 15-20' Oven / **32 cm**  
Source of Fiber



68792  
**Spelt Loaf SH**  
20 u / 300 g / 6x6 / 30' Thaw  
190-200° / 10-15' Oven / **44 cm**  
Clean Label / Sourdough  
100% Natural



68195  
**Oat Loaf Bread SH**  
48 u / 150 g / 6x5 / 30-45' Thaw  
190-200° / 15' Oven / **26 cm**  
Clean Label / Sourdough  
100% Natural



69145  
**Demi Cerealis SH**  
50 u / 120 g / 6x6 / 20-30' Thaw  
180-190° / 10-15' Oven  
Sourdough / Source of Fiber



## Organic

61271  
**Organic Buckwheat Loaf SH**  
12 u / 500 g / 6x6 / 50-60' Thaw  
180-200° / 20-25' Oven / **33 cm**  
Bio / Clean Label / Sourdough  
100% Natural / Source of Fiber



65127  
**Organic Spelt Baguette SH**  
16 u / 450 g / 6x6 / 20-30' Thaw  
170-180° / 22-28' Oven / **28 cm**  
Bio / Clean Label / Sourdough  
100% Natural / Source of Fiber



65125  
**Organic Loaf SH**  
12 u / 450 g / 6x6 / 30-40' Thaw  
180-185° / 22-28' Oven / **27cm**  
Bio / Clean Label / Sourdough  
100% Natural / Source of Fiber



68425  
**Obrador Organic Round Bread SH**  
16 u / 420 g / 4x14 / 45-60' Thaw  
180-200° / 20-25' Oven / **17,5 cm**  
Organic / Clean Label / Sourdough  
100% Natural / Source of Fiber



61034  
**Quinoa and Spelt SH**  
20 u / 450 g / 4x14 / 45-60' Thaw  
180-200° / 20-25' Oven / **17 cm**  
Organic / Clean Label / Sourdough  
100% Natural / Source of Fiber





## Premium Bread

61548  
**Spelt Loaf SH**  
12 u / 465 g / 4x14 / 20-30' Thaw  
180-200° / 10-12' Oven / **24 cm**  
Clean Label / Sourdough / 100% Natural



62551  
**Beer Country Loaf SH**  
12 u / 450 g / 4x14 / 30-45' Thaw  
170-190° / 20-30' Oven / **22 cm**  
Clean Label / Sourdough / 100% Natural  
Source of Fiber



61533  
**Rye and Nuts Big Bread SH**  
20 u / 465 g / 4x14 / 30-40' Thaw  
190-210° / 20-25' Oven / **22,5 cm**  
Clean Label / Sourdough / 100% Natural



61560  
**Chocolate & Orange Country Loaf SH**  
16 u / 270 g / 4x14 / 30-40' Thaw  
170-190° / 20-25' Oven / **18 cm**



61611  
**Corn Bread SH**  
25 u / 270 g / 4x14 / 20-30' Thaw  
170-190° / 20-25' Oven / **25 cm**  
Clean Label / Sourdough / 100% Natural  
Source of protein



65290  
**Rustic Bread SH**  
6 u / 460 g / 4x14 / 40' Thaw  
220° / 25' Oven / **20 cm**  
Source of Fiber



## Foodservice

66555  
**Sibarit SH**  
72 u / 90 g / 4x8 / 30-45' Thaw  
190-210° / 8-10' Oven / **18 cm**



68146  
**Turtle Roll SH**  
95 u / 70 g / 6x6 / 30-45' Thaw  
200° / 8-10' Oven / **17 cm**  
Clean Label / Olive Oil



68150  
**Dinner Roll SH**  
50 u / 70 g / 6x6 / 30-45' Thaw  
200° / 8-10' Oven / **15 cm**  
Clean Label / Source of Fiber



61720  
**Mini Obrador Round Bread SH**  
52 u / 130 g / 6x6 / 40' Thaw  
220° / 25' Oven / **12 cm**  
Clean Label



## Fully Baked

60445  
**Aqua Fully Baked SH**  
16 u / 280 g / 6x6 / 40-45' Thaw  
180-200° / 4-6' Oven / **46 cm**



60435  
**Media Aqua Fully Baked SH**  
40 u / 130 g / 6x9 / 40-45' Thaw  
180-200° / 4-6' Oven / **22 cm**



## Bases

67795  
**Pinsa di Nico SH**  
15 u / 265 g / 8x9 / 30' Thaw  
220° / 5-7' Oven / **30 cm**  
Olive Oil





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# Gran Reserva

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**Our land,  
the origin of everything.**

## **A good harvest is synonymous with success**

Flour is to bread what our Gran Reserva breads are to everything we know about it: the care taken from the moment it is planted, its growth stages, its weaknesses, how it is harvested and later ground. It is our key ingredient and, as such, deserves our special attention.

## **The bread also comes from our land**

The quality comes from the land—the Ebro Valley, Huesca and the plains of Albacete—that are the origin of the local wheats we use to make our carefully selected flours that give rise to exquisite loaves that conserve all the authentic flavour of the breads of yesteryear.

CLEAN LABEL

### **The fewer additives, the better the bread**

“Only” natural yeast and flour from Gran Reserva wheat grains. This is our best selection.

CONTAINS SOURDOUGH

### **A long proofing time means a long life**

It facilitates digestion and assimilation of the nutrients in the bread.

## Classics

23671  
**French Stick Gran Reserva**  
26 u / 295 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / 53 cm  
Sourdough



22900  
**Multicereal Baguette Gran Reserva**  
26 u / 275 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / 53 cm  
Source of Fiber



28250  
**Cuveé Baguette Gran Reserva**  
26 u / 260 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / 53 cm  
Sourdough / Source of Fiber



22411  
**French Loaf Gran Reserva**  
28 u / 295 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / 40 cm  
Sourdough



62990  
**Loaf Gran Reserva**  
18 u / 355 g / 4x7 / 20-25' Thaw  
180-190° / 15-20' Oven / 35 cm  
Source of Fiber



28862  
**Large Baguette Gran Reserva**  
26 u / 370 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / 51 cm  
Sourdough



22415  
**Large French Loaf Gran Reserva**  
26 u / 295 g / 4x7 / 20-25' Thaw  
180-190° / 20-25' Oven / 48 cm  
Sourdough



22910  
**Wholegrain Baguette Gran Reserva**  
26 u / 275 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / 53 cm  
Sourdough / Source of Fiber



22001  
**Baguette Gran Reserva**  
26 u / 260 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / 53 cm



28240  
**Cuveé Demi Baguette Gran Reserva**  
44 u / 155 g / 4x7 / 15-20' Thaw  
180-200° / 15-20' Oven / 27 cm  
Sourdough



22971  
**Linseed Demi-Baguette Gran Reserva**  
40 u / 185 g / 4x7 / 15-20' Thaw  
190-200° / 15-20' Oven / 26 cm



22421  
**Sandwich Baguette Gran Reserva**  
50 u / 150 g / 4x7 / 20-25' Thaw  
180-190° / 15-20' Oven / 25,5 cm  
Sourdough



22681  
**Gourmet Demi Baguette Gran Reserva**  
80 u / 95 g / 4x7 / 15-20' Thaw  
180-190° / 15-20' Oven / 17,5 cm  
Sourdough



28120  
**Multigrain Roll Gran Reserva**  
80 u / 100 g / 4x7 / 15-20' Thaw  
180-190° / 15-20' Oven / 17,5 cm  
Clean Label / Sourdough



20341  
**Petit Pain Gran Reserva**  
110 u / 70 g / 4x7 / 15-20' Thaw  
180-190° / 15-20' Oven / 14 cm



## Country Loaves

69155  
**Three Wheats Loaf Gran Reserva**  
15 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 33 cm  
Sourdough



20041  
**Rustic Country Loaf Gran Reserva**  
15 u / 500 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 32 cm  
Sourdough / 100% Natural



20011  
**Classic Country Loaf Gran Reserva**  
16 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
Sourdough / 100% Natural



21981  
**Soya Country Loaf Gran Reserva**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
Sourdough / 100% Natural  
Source of Fiber



21971  
**Multicereal Country Loaf Gran Reserva**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
Sourdough / 100% Natural  
High Fibre



20021  
**Olives Country Loaf Gran Reserva**  
18 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
Sourdough / 100% Natural



65315  
**Seeds Loaf Gran Reserva**  
16 u / 425 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
100% Natural



28221  
**Multi-Grain Country Loaf Gran Reserva**  
18 u / 445 g / 4x7 / 25-30' Thaw  
170-180° / 35-45' Oven / 25 cm  
Sourdough



# Fully Baked

68525  
**Baguette GR Fully Baked**  
26 u / 250 g / 4x7  
20-25' Thaw / 53 cm  
Source of Fiber



67525  
**Rustic Demi Baguette GR Fully Baked**  
40 u / 160 g / 4x7  
20-25' Thaw / 28 cm  
Source of Fiber



68335  
**GR Homestead Loaf Fully Baked**  
16 u / 250 g / 6x6  
20-25' Thaw / 40 cm  
Source of Fiber



65525  
**GR Sandwich Baguette Fully Baked**  
40 u / 125 g / 4x7  
15-20' Thaw / 26 cm  
Source of Fiber



66525  
**Petit Pain GR Fully Baked**  
60 u / 70 g / 4x7  
15-20' Thaw / 17 cm  
Source of Fiber



69755  
**Seeded Bread Roll Gran Reserva**  
90 u / 70 g / 4x7 / 20' Thaw  
80-200° / 15-18' Oven / 16 cm  
Source of Fiber





# *Cristallino*

100% NATURAL

*Natural is the base of it all!*

The Cristallino 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, but at the same time very crisp.

This is only achieved with a very high hydration process, that is, with 90% water on flour that guarantees its delicacy, as well as its complex bakery handling.

With sourdough starter and olive oil

- Artisanal and gourmet recipe
- Very light · Fully baked · Thaw & serve



*Perfect to toast*

Ready in 2 minutes:  
Thaw, toast and serve.



Cristallino  
*Lungos*

67932  
**Cristallino Bread XXL**  
12 u / 470 g / 4x6 / 45' Thaw  
180-200° / 1-2' Oven / 75 cm



64970  
**Gran Cristallino Sourdough**  
12 u / 330 g / 4x8 / 40-50' Thaw  
180-200° / 4-6' Oven / 46 cm



Cristallino  
*Ciabattas*

22351  
**Cristallino Bread XL**  
12 u / 325 g / 4x7 / 30-45' Thaw  
180-200° / 4-6' Oven / 50 cm



23350  
**Sandwich Cristallino Bread M**  
24 u / 100 g / 4x14 / 20-30' Thaw  
180-190° / 6-8' Oven / 25 cm



64971  
**Gran Cristallino Sourdough XL (Precut)**  
64 u / 50 g / 4x9 / 20' Thaw  
180-190° / 1' Oven / 12,5 cm

60995  
**Cristallino Bread 50% Whole Grain XL**  
8 u / 380 g / 12x10 / 15-20' Thaw  
180° / 35-40' Oven / 56,5 cm



Cristallino  
*Flute*



62140  
**Cristallino Flute L**  
35 u / 145 g / 4x9 / 20-30' Thaw  
200-220° / 7-9' Oven / 50 cm

Cristallino  
*Sandwiches*

63441  
**Cristallino Sourd 1/2 Baguette (Precut)**  
48 u / 85g / 4x8  
40-50' Thaw / 25 cm  
Olive Oil / Clean Label / Sourdough  
100% Natural



60780  
**Panini Cristallino 100% Whole Grain**  
36 u / 105 g / 4x10  
20-30' Thaw / 15 cm



63449  
**Cristallino Sourd 1/3 Baguette (Precut)**  
56 u / 65g / 4x8  
40-50' Thaw / 18 cm  
Olive Oil / Clean Label / Sourdough  
100% Natural



61241  
**Pulga Cristallino**  
96 u / 20 g / 4x14  
40-50' Thaw / 7 cm



68711  
**Cristallino Sourdough Roll**  
90 u / 40 g / 4x14  
40-50' Thaw / 12,5 cm



Cristallino  
*Burger Buns*

88833  
**Cristallino Burger 120**  
60 u / 75 g / 4x8 / 20-30' Thaw  
180-190° / 1' Oven / **11,4 cm**



69837  
**Cristallino Burger 120 (Precut)**  
60 u / 75 g / 4x8 / 20-30' Thaw  
180-190° / 1' Oven / **11,4 cm**



69593  
**Organic Cristallino BurgerBun (Precut)**  
60 u / 75 g / 4x8 / 20-40' Thaw  
180-190° / 1' Oven / **11,4 cm**  
Olive Oil / Clean Label / Sourdough  
100% Natural



69844  
**Sourdough Burger Bun 95**  
80 u / 50 g / 4x8 / 20-30' Thaw  
180-190° / 1' Oven / **9,4 cm**  
Olive Oil / Clean Label / Sourdough  
100% Natural



69719  
**Cheese Small Bread**  
28px2u / 95 g / 4x8 / 25' Thaw  
180-190° / 1-2' Oven / **11 cm**



69444  
**Square Crystal Sourdough Bun (Precut)**  
48 u / 95 g / 4x8 / 20' Thaw  
**12,5 cm**  
Olive Oil / Clean Label / Sourdough  
100% Natural



80047  
**Cristallino Burger 100% Whole Grain**  
60 u / 75 g / 4x8 / 20-30' Thaw  
180-190° / 1' Oven / **11 cm**



89892 - 69897 (Precut)  
**Beer Cristallino Burger**  
60 u / 80 g / 4x8 / 40-50' Thaw  
**11,4 cm**  
Olive Oil / Clean Label / Sourdough  
100% Natural



Cristallino  
*Bagels*

69854  
**Cristallino Kornspitz BurgerBun**  
69856  
**Cristallino Kornspitz BurgerBun (Precut)**  
60 u / 70 g / 4x8 / 20-30' Thaw  
**11,4 cm**  
Olive Oil / Clean Label / 100% Natural  
Source of Fiber



67595  
**Cristallino Turmeric Burger**  
60 u / 75 g / 4x8 / 20' Thaw  
180-190° / 1' Oven / **11,6 cm**  
Sourdough / Olive Oil



67525  
**Cristallino Carob Burger**  
60 u / 75 g / 4x8 / 20' Thaw  
180-190° / 1' Oven / **11,6 cm**  
Sourdough / Olive Oil



60875  
**Bagel Cristallino (Precut)**  
60 u / 55 g / 4x8 / 20-40' Thaw  
180-190° / 1' Oven / **11,5 cm**



60985  
**Cristallino Cereals Bagel (Precut)**  
60 u / 75 g / 4x8 / 20-40' Thaw  
180-190° / 1' Oven / **11 cm**  
High Fibre



60895  
**Semi-wholegrain Cristallino Bagel (Precut)**  
60 u / 70 g / 4x8 / 20-40' Thaw  
180-190° / 1' Oven / **11 cm**  
Source of Fiber



Cristallino  
*Bases*

67913  
**Pizza Dough Ball**  
40 u / 200 g / 4x14 / 13 cm  
Olive Oil / Sourdough



Bagels

# Brioche

*Le BRIÓ*

60885

### Bagel Brioche

60 u / 70 g / 4x8 / 20-25' Thaw  
180-190° / 1' Oven / 11 cm

Sourdough



Bagels

# Classics

66330

### Bagel

50 u / 85 g / 4x10 / 45-50' Thaw  
180-190° / 11,5 cm



61330

### Poppy Bagel

50 u / 85 g / 4x10 / 45' Thaw  
180-190° / 11,8 cm



## *Cristallino*

100% NATURAL

See our range of Crystal Bagels on page 29.





O f o r n o  
galego



O Forno Galego  
**Roscas**

65091  
**Bread O Forno Galego**  
24 u / 280 g / 6x7 / 80-90' Thaw  
190-210° / 20-25' Oven / 21 cm



61235  
**Rosca O Forno Galego**  
10 u / 420 g / 6x7 / 50-60' Thaw  
190-210° / 20-25' Oven / 24 cm



65198  
**Moña Bread O Forno Galego**  
9 u / 600 g / 6x7 / 110-120' Thaw  
190-210° / 15-20' Oven / 21 cm



O Forno Galego  
**Loaves**

27021  
**Galician Bread**  
18 u / 280 g / 6x6 / 15-20' Thaw  
190-195° / 12-14' Oven / 44 cm



23810  
**Demi Baguette O Forno Galego**  
45 u / 170 g / 4x8 / 30-40' Thaw  
190-200° / 12-15' Oven / 32 cm



64051  
**Meiga® Bread O Forno Galego**  
20 u / 300 g / 6x6 / 50-60' Thaw  
190-210° / 15-20' Oven / 43 cm



22270  
**Flute O Forno Galego**  
36 u / 90 g / 6x13 / 30-40' Thaw  
190-210° / 1' Oven / 26 cm



64091  
**Classic Bread O Forno Galego**  
30 u / 280 g / 5x8 / 50-60' Thaw  
190-210° / 15-20' Oven / 36,5 cm



65108  
**Demi-Classic O Forno Galego**  
40 u / 145 g / 4x8 / 50-60' Thaw  
190-210° / 8-210' Oven / 24 cm



O Forno Galego  
**Sandwiches**

66516  
**Loaf O Forno Galego**  
60 u / 120 g / 4x8 / 30-40' Thaw  
190-210° / 12-15' Oven / 22 cm



65141  
**Tetiña O Forno Galego**  
85 u / 65 g / 6x7 / 20-30' Thaw  
190-210° / 10-12' Oven / 10 cm



55190  
**Mini Loaf O Forno Galego**  
60 u / 40 g / 6x13 / 15-20' Thaw  
190-210° / 1' Oven / 10 cm



60440  
**Baked Loaf O Forno Galego**  
26 u / 100 g / 6x11 / 30-40' Thaw  
190-210° / 1' Oven / 24 cm



67678  
**Loaf O Forno Galego (Pre-cut)**  
26 u / 100 g / 6x11 / 30-40' Thaw  
190-210° / 1' Oven / 22 cm



68851  
**Petit Pain O Forno Galego**  
40 u / 70 g / 6x11 / 30-40' Thaw  
190-210° / 1' Oven / 16,5 cm





# Traditional Bread

The best way to grow is by knowing how to adapt every day. And this way of meeting challenges is what has allowed us to develop our traditional bread, with new recipes, new flavours, and with new interpretations of our age-old quality.

A traditional bread  
with a modern look

# Rustic Bread

22091  
**Large Rustic Baguette**  
 20 u / 395 g / 4x7 / 15-20' Thaw  
 180-200° / 15-20' Oven / 55,5 cm



25760  
**Iberian Baguette**  
 20 u / 395 g / 4x7 / 15-20' Thaw  
 180-200° / 15-20' Oven / 55,5 cm



66900  
**7 Cut Rustic Bread**  
 28 u / 310 g / 4x7 / 20-30' Thaw  
 180-190° / 15-20' Oven / 55 cm



65050  
**7 Sliced Loaf**  
 32 u / 275 g / 4x7 / 20-30' Thaw  
 180-200° / 15-20' Oven / 55 cm



24770  
**Baker's Baguette**  
 34 u / 250 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



22265  
**Medium Rustic Baguette**  
 32 u / 215 g / 4x7 / 15-20' Thaw  
 185-190° / 15-18' Oven / 54 cm



25290  
**Large Provenzal Bread**  
 26 u / 290 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



00035  
**Round Bread**  
 30 u / 250 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



27110  
**Provenzal Bread**  
 34 u / 240 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm



20240  
**Toscany Loaf**  
 22 u / 330 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm  
 Vegan



24060  
**Piedmont Baguette**  
 28 u / 250 g / 4x7 / 20-30' Thaw  
 180-190° / 15-18' Oven / 54 cm



66931  
**Tahona Baguette**  
 32 u / 250 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / 54 cm  
 Sourdough



20610  
**Country Rustic Baguette**  
 16 u / 415 g / 4x7 / 20-25' Thaw  
 180-220° / 15-20' Oven / 53 cm  
 Sourdough



60120  
**Dehesa Baguette**  
 20 u / 300 g / 4x7 / 15-20' Thaw  
 180-190° / 15-20' Oven / 50 cm  
 Sourdough / 100% Natural



62751  
**Olives Demi Baguette**  
 40 u / 150 g / 4x9 / 15-20' Thaw  
 180-190° / 10-12' Oven / 50 cm  
 Sourdough / Source of Fiber



62731  
**Traditional Demi Baguette**  
 40 u / 150 g / 4x9 / 15-20' Thaw  
 180-190° / 15-20' Oven / 50 cm  
 Sourdough



80630  
**Sourdough Loaf**  
 24 u / 270 g / 6x6 / 15-20' Thaw  
 190-210° / 15-20' Oven / 45,5 cm  
 Sourdough



47600  
**Water Loaf**  
 20 u / 280 g / 6x6 // 15-20' Thaw  
 185-190° / 10-11' Oven / 44 cm



26360  
**Arlequin Loaf**  
 25 u / 285 g / 6x6 / 15-20' Thaw  
 180-190° / 15-20' Oven / 38 cm



22614  
**Baker's French Loaf**  
 25 u / 270 g / 6x6 / 15-20' Thaw  
 190-210° / 15-20' Oven / 43 cm



69712  
**Cantabrian Loaf**  
 66994  
**Cantabrian Loaf**  
 21 u / 270 g / 6x6 / 30-45' Thaw  
 180-200° / 10-15' Oven / 38,5 cm  
 Sourdough / Vegan / 100% Natural  
 Olive Oil



68712  
**Homestead Sourdough  
 Demi-Baguette**  
 50 u / 115 g / 6x6 / 30-45' Thaw  
 200° / 8-10' Oven / 25 cm



68630  
**Large Andalusian Bread**  
 30 u / 315 g / 4x8 / 12-15' Thaw  
 195° / 12-15' Oven / 50 cm



68630  
**Large Andalusian Bread**  
 30 u / 315 g / 4x8 / 12-15' Thaw  
 195° / 12-15' Oven / 50 cm



26310  
**Medium FlatBread**  
 25 u / 115 g / 8x8 / 20-30' Thaw  
 180-190° / 8-10' Oven / 15 cm  
 Sourdough / Olive Oil



65348  
**Llonguet**  
 60u / 95 g / 6x7 / 20-30' Thaw  
 190-210° Oven / 12-15 / 16,5 cm



# Ciabattas

27771  
**XL Family Ciabatta**  
 50 u / 300 g / 4x7 / 25-35' Thaw  
 180-190° / 18-25' Oven / **35 cm**



27954  
**Traditional Ciabatta**  
 22 u / 400 g / 4x7 / 20' Thaw  
 190° / 20' Oven / **35 cm**



21711  
**Raisin & Nut Ciabatta**  
 22 u / 375 g / 4x8 / 15-20' Thaw  
 180-190° / 10-12' Oven / **50 cm**  
 Source of Fiber



37631  
**XL Sandwich Ciabatta**  
 44 u / 170 g / 4x9 / 15-20' Thaw  
 180-190° / 12-15' Oven / **28 cm**  
 Olive Oil / Source of Fiber



27950  
**Sandwich Ciabatta**  
 44 u / 150 g / 4x9 / 15-20' Thaw  
 180-190° / 12-16' Oven / **25 cm**



10056  
**Sandwich Ciabatta**  
 50 u / 140 g / 4x8 / 15-20' Thaw  
 185-190° / 14-16' Oven / **20 cm**



44480  
**6 Cereal Ciabatta**  
 22 u / 375 g / 4x8 / 25-35' Thaw  
 180-190° / 15-20' Oven / **50 cm**



30900  
**Cereals Ciabatta**  
 65 u / 95 g / 4x7 / 15-20' Thaw  
 185-190° / 16-18' Oven / **12,5 cm**



00053  
**Demi Ciabatta**  
 80 u / 90 g / 4x7 / 15-20' Thaw  
 180-195° / 12-15' Oven / **12,5 cm**



00054  
**Petit Pain Ciabatta**  
 140 u / 60 g / 4x7 / 14-15' Thaw  
 180-200° / 10-15' Oven / **8,5cm**



# White Baguettes

64651  
**Baguette Plus**  
 58 u / 250 g / 4x7 / 15-20' Thaw  
 180-190° / 15-20' Oven / **55 cm**



60111  
**100% Natural Baguette**  
 52 u / 348 g / 4x7 / 15-20' Thaw  
 180-190° / 18-20' Oven / **52 cm**  
 100% Natural



63540  
**Soft Baguette**  
 56 u / 250 g / 4x7 / 15-20' Thaw  
 180-190° / 15-20' Oven / **55 cm**



27533  
**Parisienne**  
 22 u / 348 g / 4x7 / 15-20' Thaw  
 180-190° / 18-20' Oven / **52 cm**



61770  
**Spanish Baguette**  
 24 u / 325 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **50,5 cm**



27274  
**French Loaf**  
 26 u / 270 g / 6x6 / 20-30' Thaw  
 190-200° / 15-20' Oven / **45 cm**



10012  
**Big Loaf**  
 24 u / 325 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **50,5 cm**



60520  
**Restaurant Baguette**  
 26 u / 270 g / 6x6 / 20-30' Thaw  
 190-200° / 15-20' Oven / **45 cm**



# Cereal Bread

69926  
**100% Wholegrain**  
8 u / 1150 g / 4x6 / 21,9 cm



69924  
**Spelt & Quinoa Country Loaf**  
7 u / 975 g / 4x6 / 22,6 cm



61924  
**Corn Bread**  
9u / 980 g / 4x6 / 20 cm



67597  
**Taller Baguette**  
20 u / 395 g / 4x6 / 46,6 cm



64772  
**Cereal Baguette**  
22 u / 280 g / 4x7 / 46 cm



67367  
**Beer Cereal Loaf**  
6 u / 450 g / 4x14 / 20 cm



67374  
**Cereal Rye Loaf**  
6u / 450 g / 4x14 / 20,5 cm



67366  
**Cereal Loaf**  
6 u / 470 g / 4x14 / 22,4 cm



67368  
**Payes Cereal Loaf Bread**  
6 u / 450 g / 4x14 / 28,5 cm



67598  
**Kalamata Country Loaf**  
6 u / 905 g / 4x6 / 31,8 cm



67596  
**Raisins&Walnuts Country Loaf**  
7 u / 905 g / 4x6 / 31,8 cm



67369  
**Kalamata Cereal Loaf**  
6 u / 450 g / 4x14 / 28,5 cm



69923  
**Multigrain Loaf**  
6 u / 975 g / 4x6 / 22,6 cm





# Healthy Bread



Since the very beginning, we have believed that making our products in the most natural way would be an advantage. This has allowed us to continue making advances in formulating recipes that are rich in grains and seeds, with a high fibre content, and to be more effective when it comes to finding solutions that make life easier for people seeking a more balanced diet.

Taking care of yourself is not a passing fad

## Whole Grain and Cereals

10032  
**Wheat-Bran Baguette**  
36 u / 250 g / 4x7 / 15-20' Thaw  
190-210° / 15-20' Oven / **52,5 cm**



27562  
**Cereal Baguette**  
37 u / 235 g / 4x7 / 15-20' Thaw  
180-190° / 16-18' Oven / **51 cm**  
Source of Fiber / Reduced Salt



65045  
**Spelt Frikorn**  
10 u / 300 g / 4x15 / 20-30' Thaw  
170-180° / 22-28' Oven / **24 cm**  
Sourdough / Source of Fiber / Vegan



67533  
**Wholegrain Baguette**  
36 u / 255 g / 4x7 / 20-25' Thaw  
180-190° / 16-18' Oven / **51 cm**  
Source of Fiber  
Reduced Salt



22730  
**Multiseed Flute**  
25 u / 160 g / 4x14 / 20-30' Thaw  
180-190° / 12-15' Oven / **50 cm**  
Sourdough/ Source of Fiber  
Reduced Salt



65065  
**Rye Frikorn**  
10 u / 275 g / 4x15 / 20-30' Thaw  
170-180° / 20-30' Oven / **22,5 cm**  
Reduced Salt



67852  
**Seeds Baguette**  
67853  
**Seeds Baguette (Bag Included)**  
37 u / 250 g / 4x7 / 20-25' Thaw  
180-200° / 20-25' Oven / **54 cm**



46551  
**Big Cereal Loaf**  
26 u / 275 g / 6x6 / 20-25' Thaw  
180-200° / 20-25' Oven / **45 cm**



65035  
**Rustic Frikorn with Pumpkin Seeds**  
10 u / 330 g / 4x15 / 20-30' Thaw  
170-180° / 22-28' Oven / **22,5 cm**  
Sourdough / Source of Fiber



64481  
**6 Cereals Bread**  
32 u / 250 g / 4x7 / 20-25' Thaw  
180-200° / 15-20' Oven / **27,5 cm**



27861  
**Kornspitz**  
30 u / 240 g / 4x7 / 20-30' Thaw  
180-200° / 20-25' Oven / **27 cm**  
Sourdough / High Fibre / Reduced Salt



65075  
**Multicereal Frikorn**  
10 u / 330 g / 4x15 / 20-30' Thaw  
170-180° / 22-28' Oven / **22,5 cm**  
Sourdough / Source of Fiber



## Health



67203  
**Health Omega-3**  
55 u / 115 g / 4x8 / 15-20' Thaw  
180-190° / 15-20' Oven / **25 cm**  
Source of Fiber  
Reduced Salt



# Burger Buns



Hamburgers have clearly broken out of their former category to take their place among the most prized gourmet products. Ranges of breads like ours play a very important role, as the basis, the starting point, for more innovative creations, balanced flavours and contrasting textures. The perfect complement.

Buns for the perfect hamburger

## Classics

65932  
**Brioche Burger Midi**  
80 u / 55 g / 4x14  
50' Thaw / 9,5 cm  
Butter



65933  
**Brioche Burger Plus**  
60 u / 92 g / 4x14  
50' Thaw / 11,5 cm  
Butter



69442  
**Burger Soft**  
69443  
**Burger Soft (Precut)**  
60 u / 92 g / 4x8  
40-50' Thaw / 11,8 cm  
Sourdough



23790  
**Rustic Burger Bun**  
55 u / 110 g / 6x11 / 20' Thaw  
190-210° / 20-25' Oven / 12,5 cm  
Vegan



65934  
**Seeds Aldeana Burger**  
60 u / 92 g / 4x14  
50' Thaw / 11,5 cm  
Source of Fiber / Butter



65529  
**Country Hamburger Roll (Precut)**  
60 u / 80 g / 4x14  
30-50' Thaw / 12 cm  
Olive Oil



69812  
**Country Sesame Hamburger Roll**  
60 u / 85 g / 4x14  
20-30' Thaw / 12 cm  
Olive Oil



60450  
**Burger 1959 O Forno Galego**  
22 u / 100 g / 6x11 / 20-25' Thaw  
190-210° / 1' Oven / 12,7 cm



69813  
**Sesame Hamburger Roll (Precut)**  
60 u / 85 g / 4x14  
40-60' Thaw / 12,5 cm  
Olive Oil



69814  
**Malt Bugarbun**  
60 u / 85 g / 4x14  
40-60' Thaw / 12,5 cm  
Olive Oil



69732  
**Burger Tender**  
80 u / 60 g / 4x14  
20-30' Thaw / 9,5 cm  
Butter



## Mini Burger

28020  
**Mini Sesame Hamburger Roll**  
120 u / 22 g / 4x14  
30-50' Thaw / 6,5 cm  
Vegan / Olive Oil  
Source of Fiber



28031  
**Mini Cereal Burger**  
120 u / 25 g / 4x14  
30-50' Thaw / 6,5 cm  
Vegan / Olive Oil  
Source of Fiber



64050  
**Mini Hamburger Roll**  
180 u / 22 g / 4x12  
5-10 Thaw / 6,5 cm  
Vegan



## Rustic Buns



# Focaccias & Paninis

The widest range of Focaccias and Paninis made with olive oil de Focaccias y Paninis and different ingredients which enhance their flavor and give a special, distinct personality. Thanks to the decorations and toppings, we create a very attractive image which will lead to your success with these, the best sandwiches.

**Italian inspiration  
in all the formats,  
flavors and toppings  
in our range.**

## Bread Focaccias



28870  
**Provenzal Focaccia (Precut)**  
Tomato and oregano  
40 u / 105 g / 8x7 / 10' Thaw  
185° / 2' Oven / **12 cm**  
Vegan / Olive Oil



28850  
**Italian Focaccia (Precut)**  
Chives and oregano  
40 u / 105 g / 8x7 / 15-20' Thaw  
180-190° / 2' Oven / **12 cm**  
Vegan



21451  
**Roman Focaccia**  
Green pepper, oregano and black olives  
40 u / 105 g / 8x7 / 15-20' Thaw  
180-190° / 2' Oven / **12 cm**  
Vegan / Olive Oil / Source of Fiber



21441  
**Mediterranean Focaccia**  
Salt and oil  
40 u / 105 g / 8x7 / 15-20' Thaw  
180-190° / 2' Oven / **12 cm**  
Vegan / Olive Oil

## Bread Paninis



28820  
**Panini Black & White Sesame**  
Black & White Sesame  
50 u / 100 g / 8x8 / 5-7' Thaw  
180-190° / 5-7' Oven / **17,5 cm**  
Vegan



66350  
**Oat Panini**  
Sunflower seeds, salt and oat flakes  
60 u / 100 g / 4x8 / 25-30' Thaw  
180-190° / 2' Oven / **11 cm**  
Clean Label / Vegan / Source of Fiber



28880  
**Classic Panini (Precut)**  
Oregano and black olives  
50 u / 95 g / 8x8 / 15-20' Thaw  
180-190° / 2' Oven / **17,5 cm**  
Vegan / Olive Oil



28810  
**Aegean Panini (Precut)**  
Oregano and black olives  
50 u / 95 g / 8x8 / 25-30' Thaw  
180-190° / 2' Oven / **17,5 cm**  
Vegan / Olive Oil / High Fibre



# Sandwich Bread



Let yourself be carried  
away by the delicacy  
and fluffiness

A rediscovery of the softness and sponginess of an authentic loaf bread. Made with our natural yeast, we pay attention to even the smallest detail to achieve a fine crust and the perfect porosity and freshness that a bread of this type requires.

We conceive of every slice as the perfect base for breaking the mould.

## Sandwich Bread Classic

67850  
**Sliced  
Farmer Bread**  
90 u / 65 g / 4x9  
15-20' Thaw / 20 cm  
Vegan



## Sandwich Bread Sweet

67750  
**Brioche Bread**  
10 u / 330 g / 4x14  
90' Thaw / 18,5x10 cm  
Sourdough / Butter



Bread

## Specialties

67240

### Long Vienna Roll

50 u / 110 g / 4x8 / 15-20' Thaw  
180-190° / 8-10' Oven / 26 cm  
Vegan



66145

### Potato Dinner Roll

60 u / 95 g / 4x7 / 20-30' Thaw  
185-195° / 10' Oven / 10 cm  
Vegan



65080

### English Muffin

48 u / 65 g / 7x12  
20-30' Thaw / 9,5 cm



68900

### Bao Bread

30 u / 41 g / 8x14  
20-30' Thaw / 9,5 cm



64150

### Hot Dog Roll

76 u / 95 g / 4x7  
20-25' Thaw / 20,5 cm  
Vegan



63335

### Andalucian Round Bread

80 u / 55 g / 4x14  
30' Thaw / 8,2 cm  
Vegan / Olive Oil



60731

### Mickey Mouse Roll

50 u / 65 g / 8x8 / 20-30' Thaw  
200-220° / 5-8' Oven / 8,5 cm  
Sourdough / Vegan



67108

### Round Nordic Bread

16 u / 45 g / 4x14  
20-30' Thaw / 16 cm  
Vegan



Bread

## Rock&Roll



66160

### Rock & Roll

6 placas 8u / 75 g/u / 4x14  
50' Thaw / 180-190°  
1' Oven / 17 cm

66165

### Mini Rock & Roll

6 placas 18u / 27,5 g/placa / 4x14  
50' Thaw / 180-190°  
1' Oven / 8,5 cm

#### V format:

make a lengthwise cut in the top part and fill it through the center.



#### Classic:

You'll need a whole one cut down the middle.



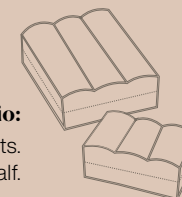
#### Square:

You'll need two whole units positioned together at the middle. First cut them in half crosswise to get two squares. Later, cut them in half.



#### Trio:

You'll need three units. Then cut them in half.





# Foodservice Bread

We are fully prepared to help by offering our best service to hotel, restaurant and cafeteria professionals. With fast and effective custom solutions and formats. So that people who will never renounce a freshly baked product will have an excellent bread-baking workshop 24 hours a day.

Ideal for hotels,  
restaurants and coffee shops

# Dinner Rolls

22542  
**Piccolo Sandwich**  
70 u / 75 g / 4x9  
20-30' Thaw / 180°  
12-15' Oven / **19 cm**  
Vegan / Sourdough



27521  
**Gourmet**  
84 u / 100 g / 4x7  
15-20' Thaw / 180-190°  
12-14' Oven / **18,5 cm**



22061  
**Wholegrain Gourmet**  
45 u / 85 g / 8x7  
15-20' Thaw / 180-190°  
19-12' Oven / **18 cm**  
Source of Fiber



63710  
**Dehesa Petit Pain**  
100 u / 60 g / 4x7  
15-20' Thaw / 190-210°  
15-20' Oven / **15,5 cm**  
Vegan / Sourdough  
Clean label / 100% Natural



27575  
**Mini Ficelle**  
100 u / 52 g / 8x8  
10-15' Thaw / 180-190°  
10-12' Oven / **16 cm**



65810  
**Rustic Dinner Roll**  
50 u / 70 g / 8x8  
20-30' Thaw / 180-190°  
10-12' Oven / **15 cm**  
Vegan



22541  
**Mini Hazelnut & Linseed Diamon**  
1,9 Kg / 50 g / 8x14 /  
15-20' Thaw / 180-190°  
10-12' Oven / **12,8 cm**  
Sourdough / Source of Fiber / Vegan



65340  
**Soft Bread Roll**  
95 u / 65 g / 4x8  
15-20' Thaw / 180-190°  
12-15' Oven / **14 cm**  
Vegan



27560  
**Wholewheat Petit Pain**  
100 u / 65 g / 6x7  
15-20' Thaw / 180-190°  
10-12' Oven / **13 cm**  
Source of Fiber



27501  
**Petit Pain**  
90 u / 65 g / 6x7  
15-20' Thaw / 180-190°  
10-12' Oven / **13 cm**



40028  
**Petit Pain**  
76 u / 55 g / 8x7  
16' Thaw / 180-190°  
10-12' Oven / **13 cm**



63410  
**Bread Triangle**  
1,8 Kg / 60 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / **9x12,5 cm**  
Sourdough / Vegan



63090  
**Kornspitz Triangle**  
1,95 Kg / 65 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / **9x12,5 cm**  
High Fibre



27513  
**Farmer Roll**  
70 u / 90 g / 6x7  
15-20' Thaw / 180-190°  
12-14' Oven / **10 cm**



87150  
**Nordico Bread**  
120 u / 70 g / 4x7  
20-30' Thaw / 180-190°  
12-15' Oven / **16 cm**



26521  
**Mediterranean Small Roll**  
90 u / 40 g / 8x7  
20-30' Thaw / 180-190°  
12-15' Oven / **11 cm**  
Vegan



67550  
**Teff Mini Nordic**  
120 u / 70 g / 4x7  
20-30' Thaw / 170-190°  
11-14' Oven / **16 cm**  
Vegan



67550  
**Oat Mini Nordic**  
120 u / 70 g / 4x7  
20-30' Thaw / 170-190°  
11-14' Oven / **16 cm**  
Vegan / Source of Fiber



27641  
**Catering Ciabatta**  
85 u / 65 g / 4x9  
15-20' Thaw / 180-190°  
10-12' Oven / **12 cm**  
Vegan



27520  
**Kaiser Roll**  
80 u / 70 g / 6x7  
20-30' Thaw / 180-190°  
8-10' Oven / **10 cm**



29120  
**Rye Bread Roll**  
100 u / 85 g / 4x7  
15-20' Thaw / 180-190°  
10-12' Oven / **10 cm**  
Vegan



21620  
**Mini Provenzal Flute**  
1,6 Kg / 40 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / **13 cm**  
Vegan



21651  
**Mini Cereal Flute**  
2,2 Kg / 40 g / 8x14  
20-30' Thaw / 180-190°  
10-12' Oven / **13 cm**  
Vegan / Sourdough  
Source of Fiber



22781  
**Rustic Mini Ficelle**  
80 u / 75 g / 4x9  
15-20' Thaw / 180-190°  
10-12' Oven / **25 cm**  
Sourdough / Vegan



27600  
**Mini Ficelle 3 Cereales**  
60 u / 52 g / 8x9  
15-20' Thaw / 180-190°  
10-12' Oven / **16,5 cm**  
Source of Fiber



87214  
**Salt Free Mini Bread**  
120 u / 52 g / 8x8  
10-15' Thaw / 180-190°  
10-12' Oven / **16 cm**



## Thaw and Serve



69452  
**Baked Petit Pain**  
140 u / 55 g / 4x7  
35-40' Thaw / **10 cm**  
Vegan

# Minis

25825  
**Dinner Roll**  
4 Kg / 50 g / 8x8 / 20-30' Thaw  
180-190° / 10-12' Oven / **12,5 cm**  
Vegan



24640  
**Mini Diamond Bread**  
1,8 Kg / 50 g / 8x14 / 20-30' Thaw  
180-190° / 12-15' Oven / **10 cm**  
Sourdough / Vegan



67761  
**Garlic Bread**  
100 u / 28 g / 8x8 / 15-20' Thaw  
180-190° / 12-15' Oven / **8,5 cm**



27340  
**Small Kaiser Roll**  
140 u / 44 g / 6x7 / 20' Thaw  
180-190° / 6-8' Oven / **8,5 cm**



27900  
**White Roll**  
100 u / 42 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **7,6 cm**



27310  
**Small Roll**  
100 u / 35 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Vegan



27370  
**Small Wholegrain Roll**  
100 u / 35 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Vegan / Source of Fiber



27470  
**3 Cereal Small Roll**  
100 u / 35 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Source of Fiber



22745  
**Mini Beer Flute**  
2,1 Kg / 60 g / 8x14 / 20-30' Thaw  
180-190° / 10-12' Oven / **16 cm**  
Sourdough / Vegan



23070  
**Mini Gourmet Sandwich Bread**  
3,75 Kg / 50 g / 8x8 / 15-20' Thaw  
180-190° / 8-10' Oven / **12 cm**  
Vegan



28580  
**Miniatura 8 Cereales**  
100 u / 44 g / 8x8 / 15-20' Thaw  
180-190° / 8-10' Oven / **7,5 cm**  
Vegan / Source of Fiber



28590  
**Sunflower Seed Roll**  
80 u / 37 g / 8x9 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Source of Fiber



28570  
**Spice Roll**  
80 u / 37 g / 8x9 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Vegan



47470  
**5 Cereals Mini Bread**  
100 u / 35 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **9 cm**  
Vegan



22650  
**Walnut & Apricot Tapas Bread**  
1,80 Kg / 40 g / 8x14 / 20-30' Thaw  
180-190° / 10-12' Oven / **7,5 cm**  
Sourdough / Vegan



21671  
**Olive Tapas Bread**  
2,4 Kg / 40 g / 8x14 / 20-30' Thaw  
180-190° / 10-12' Oven / **7 cm**  
Sourdough / Vegan / Olive Oil  
Source of Fiber



27420  
**Raisin & Walnut Roll**  
100 u / 42 g / 8x8 / 15-20' Thaw  
180-190° / 10-12' Oven / **7 cm**  
Vegan



81229  
**Bijoux**  
125 u / 55 g / 6x13 / 20-30' Thaw  
190-210° / 20-30' Oven / **8 cm**  
Olive Oil



81245  
**Bijoux Integral**  
132 u / 60 g / 4x8 / 20' Thaw  
190-210° / 1-2' Oven / **8,5 cm**  
Vegan / Olive Oil  
High Fibre



27651  
**Small Ciabatta**  
80 u / 47 g / 8x8 / 15-20' Thaw  
180-190° / 9-12' Oven / **7 cm**  
Vegan



22401  
**Mini Tapas Ciabatta**  
2,21 Kg / 17 g / 8x14 / 15-20' Thaw  
180-190° / 8-10' Oven / **5 cm**  
Sourdough / Vegan



# Assortment

67820  
**Assorted Dinner Rolls**  
100 u / 44 g / 6x7 / 15-20' Thaw / 180-190° / 10-12' Oven



62700  
**Premium Assortment**  
100 u / 50 g / 6x7 / 20-30' Thaw / 180-190° / 10-12' Oven  
Mini Beer Flute, Mini Hazelnut & Linseed Diamon, Walnut & Apricot and Olive



22800  
**Gourmet Assortment**  
100 u / 50 g / 6x7 / 20-30' Thaw / 180-190° / 10-12' Oven  
Mini Provenzal Flute, Mini Cereal Flute, Mini Hazelnut & Linseed Diamon and Rustic Dinner Roll  
Vegan



42150  
**Assorted Kaiser Rolls**  
75 u / 44 g / 6x7 / 15-20' Thaw / 180-190° / 6-8' Oven



43150  
**Catering Assortment**  
100 u / 35 g / 7x6 / 15-20' Thaw / 180-190° / 10-12' Oven



# Molletes



20480  
**Mollete**  
60482  
**Mollete\***  
60 u / 90 g / 6x7  
20-25' Thaw / 12,5 cm



28480  
**Kornspitz Mollete**  
60 u / 93 g / 6x7  
20-25' Thaw / 11 cm



21480  
**Bran Mollete**  
60 u / 90 g / 6x7  
20-25' Thaw / 12,5 cm  
Vegan



69725  
**Protein Mollete**  
60 u / 90 g / 6x7 / 30-40' Thaw  
170-180° / 22-28' Oven / 15 cm  
Source of Fiber/ Source of Proteins



21771  
**Mollete Mini**  
75 u / 65 g / 6x7  
15-20' Desc. / 10,5 cm  
Vegano

# Demi-Baguettes

20680  
**Piedmont Demi Baguete Plus**  
 38 u / 175 g / 4x7 / 20-25' Thaw  
 180-190° / 20-25' Oven / **31 cm**  
 Vegan



27293  
**Demi Baguette**  
 76 u / 122 g / 4x7 / 20' Thaw  
 190° / 16' Oven / **27,5 cm**  
 Vegan



27453  
**3 Cereals Demi Baguette**  
 74 u / 120 g / 4x7 / 20-25' Thaw  
 180-190° / 20-25' Oven / **26,5 cm**  
 Source of Fiber  
 Reduced Salt



24050  
**Piedmont Rye Demi Baguette**  
 52 u / 115 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **25,5 cm**  
 Vegan



62545  
**Cantabrian Loaf**  
 45 u / 145 g / 4x8 / 30-40' Desc  
 190-210° / 5' Oven / **23 cm**  
 Vegan / 100% Natural  
 Olive Oil



23781  
**Rustic Demi Baguette**  
 50 u / 155 g / 4x7 / 15-20' Thaw  
 180-200° / 15-20' Oven / **28 cm**  
 Vegan



64340  
**Soft Demi Baguette**  
 66 u / 122 g / 4x7 / 15-20' Thaw  
 180-190° / 12-15' Oven / **27,5 cm**  
 Vegan



27124  
**Demi Provenzal Baguette**  
 65 u / 120 g / 4x7 / 20-25' Thaw  
 180-190° / 15-20' Oven / **28 cm**  
 Vegan



40022  
**Sandwich**  
 65 u / 120 g / 4x7 / 15-20' Desc.  
 190-210° / 15-20' Horno / **27,5 cm**



22780  
**Rustic Mini Ficelle**  
 50 u / 75 g / 8x8 / 15' Thaw  
 180° / 10' Oven / **25 cm**



24045  
**Piedmont Demi Baguette**  
 52 u / 115 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **27 cm**  
 Vegan / Sourdough



27353  
**Demi Baguette Wheat Bran**  
 74 u / 120 g / 4x7 / 20-25' Thaw  
 180-190° / 20-25' Oven / **26,5 cm**  
 Vegan / High Fibre  
 Reduced Salt



60125  
**Dehesa Demi Baguette**  
 50 u / 120 g / 4x7 / 15-20' Thaw  
 190-210° / 15-20' Oven / **26 cm**  
 Vegan



27591  
**Large Demi Baguette**  
 48 u / 180 g / 4x7 / 15-20' Thaw  
 180-190° / 14-16' Oven / **26 cm**  
 Vegan



40024  
**Mini Loaf**  
 86 u / 90 g / 4x7 / 15-20' Thaw  
 180-190° / 10-15' Oven / **20 cm**



42800  
**Multicereal Mini Flute**  
 80 u / 80 g / 4x9 / 20-30' Thaw  
 180-190° / 10-15' Oven / **25 cm**  
 Sourdough / No Lactose



42190  
**Mini Olives Flute**  
 45 u / 60 g / 8x14 / 20-30' Thaw  
 180-190° / 10-12' Oven / **12,5 cm**  
 Sourdough



10041  
**5 Cereal Demi Baguette**  
 35 u / 125 g / 8x7 / 15-20' Thaw  
 180-200° / 15-20' Oven / **20 cm**  
 Source of Fiber



22285  
**Seeds Sandwich**  
 60 u / 145 g / 4x7 / 20-25' Thaw  
 180-200° / 20-25' Oven / **26 cm**  
 Vegan / Source of Fiber  
 Sourdough



## Thaw and Serve

64670  
**Demi Baguette**  
 76 u / 110 g / 4x7 / 10-15' Thaw  
 180-190° / 2' Oven / **27 cm**  
 Vegan



67125  
**Buckwheat Ficelle**  
 80 u / 80 g / 4x9 / 15-20' Thaw  
 180-190° / 10-12' Oven / **25 cm**



67155  
**Semiwholegrain Ficelle**  
 80 u / 75 g / 4x9 / 180-190°  
 10-12' Oven / **25 cm**



00049  
**Cereals Supreme Demi Baguette**  
 80 u / 90 g / 4x7 / 10-15' Thaw  
 190-210° / 10-15' Oven / **19 cm**  
 Vegan



60440  
**Bakef Loaf**  
**O Forno Galego**  
 26 u / 100 g / 6x11 / 30-40' Thaw  
 190-210° / 1' Oven / **24 cm**





# Sweet pastries

Exquisite, easy, authentic, varied and with high nutritional value. These are some of the ingredients we use when making pastries that awaken the senses, with a total commitment to ever-healthier food but determined, at the same time, to not renounce flavour at the best moments of the day.

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**LET YOURSELF BE CARRIED  
AWAY BY TIME,  
TEMPTATION AND FLAVOUR**

Strong wheats from different regions to obtain the best flours. A higher butter content, with butter imported from northern Europe. An exclusive process that combines time, ingredients, temperature and passion.

***DOUBLE POINTAGE: SLOW/ COLD/ LONG***

**SLOW**

Slow kneading, resting and proofing to fuse flakiness with flavour.

**COLD**

Cooling at a low temperature to attain a unique structure and honeycomb crumb.

**LONG**

Hours and hours of time and dedication to create the best croissant.



# Range SOPHIE

Let yourself be carried away by the time taken, the taste and temptation.

Time: the essential ingredient, the most precious and the most laborious, needing up to 6 hours of work.

The taste: Hard wheats to make the best flour, plus butter from the north of Europe, free-range eggs, milk and a suggestion of caramel.

Temptation: The perfect balance in the only double pointage range on the market, achieved with passion, magic and love.



## SLOW /

Slow kneading, resting and proofing to fuse flakiness with flavour.

## COLD /

Cooling at a low temperature to attain a unique and structure and honeycomb crumb.

## LONG /

Hours and hours of time and dedication to create the best croissant.

61685  
**Sophie Croissant**  
50 u / 70 g / 8x9 / 30' Thaw  
165-180° / 18' Oven / 13 cm  
Done with Butter 26%



89233  
**Raw Sophie Croissant**  
160 u / 60 g / 8x9 / 30' Thaw  
180° / 16' Oven / 10,5 cm



24430  
**Large Caprice Paris Croissant**  
80 u / 90 g / 8x5 / 20-30' Thaw  
160-180° / 15-18' Oven / 15,5 cm



68211 - 69212\*  
**Paris Croissant**  
60 u - 125 u\* / 60 g / 8x9 / 20-30' Thaw  
160-180° / 15-18' Oven / 14,5 cm  
Clean Label



67451  
**Sophie Curved Croissant**  
56 u / 75 g / 8x9 / 30-35' Thaw  
160° / 17-18' Oven / 17 cm



67575  
**Cereals Curved Croissant**  
38 u / 95 g / 8x9 / 20-30' Thaw  
160-180° / 15-18' Oven / 10 cm  
Made with Butter / No Artificial Colorants / Without Preservatives



60131  
**Sophie Pain Aux Raisins**  
50 u / 110 g / 8x9 / 20' Thaw  
170° / 16' Oven / 10,5 cm  
Done with Butter -14%



64172  
**Pain Choc Sophie**  
52 u / 90 g / 8x9 / 30-45' Thaw  
165-170° / 17-19' Oven / 7,5 cm



A photograph of a coffee and croissant set. In the foreground, a white ceramic cup with a floral pattern is filled with coffee and topped with a dusting of brown powder. The cup sits on a matching saucer, which is placed on a folded white napkin. Next to the cup is a golden-brown croissant topped with dark chocolate chips. In the background, a white ceramic pitcher is visible on a light-colored surface.

# CAPRICE

VIENNOISERIE

**With the best butter and great  
seductive power.**

Following the example of the prestigious French masters,  
we also have an exquisite selection of pastries made with excellent quality,  
carefully selected ingredients and subjected  
to long proofing processes in order to achieve a technically perfect puff pastry.

**Bon Appétit!**

# Viennoiserie Caprice

67211  
**PARIS CROISSANT**  
50 U / 60 G / 8X9 / 30-45' THAW  
170-175' / 14-15' OVEN / **12 CM**  
CLEAN LABEL / 100% NATURAL



64471  
**CAPRICE MIDI PARIS CROISSANT**  
100 U / 45 G / 8X9 / 20-30' THAW  
170-180' / 12-15' OVEN / **11.5 CM**



22180  
**CAPRICE MULTICEREAL CROISSANT**  
55 U / 80 G / 8X9 / 20-30' THAW  
170-180' / 18-20' OVEN / **14.5 CM**  
CLEAN LABEL / 100% NATURAL



22080  
**CAPRICE PARIS CHOCOLATE CROISSANT**  
60 U / 70 G / 8X9 / 20-30' THAW  
170-180' / 15-20' OVEN / **13 CM**



61105  
**CAPRICE HAZELNUT CROISSANT**  
48 U / 90 G / 8X9 / 20-30' THAW  
170-180' / 15-20' OVEN / **14.5 CM**



60230  
**NOCILLA CAPRICE CROISSANT**  
60 U / 70 G / 8X9 / 20-30' THAW  
170-180' / 12-15' OVEN / **13 CM**  
(35 SIGN AND 30 WRAPPERS INSIDE THE BOX)



60165  
**CHOCO BICOLOR CROISSANT**  
36 U / 90 G / 8X12 / 20-30' THAW  
165-170' / 17-22' OVEN / **17 CM**



60155  
**RASPBERRY BICOLOR CROISSANT**  
36 U / 90 G / 8X12 / 20-30' THAW  
165-170' / 17-22' OVEN / **17 CM**



69545  
**CROISSANT PEPITAS CHOCO**  
44 U / 100 G / 8X9  
40' THAW / 165°  
16' OVEN / **14.5 CM**  
BUTTER / NO ARTIFICIAL COLORS / NO ARTIFICIAL FLAVORS / NO PRESERVATIVES

22690  
**CAPRICE PAILLE**  
55 U / 90 G / 8X14  
15-25' THAW / 180-190'  
25-30' OVEN / **20.5 CM**



22010  
**DARK PLAIT**  
44 U / 127 G / 8X12  
15-30' THAW / 160-180'  
15-18' OVEN / **13 CM**



60131  
**CAPRICE PAIN AUX RAISINS**  
40 U / 100 G / 8X10  
10-15' THAW / 170-180'  
15-17' OVEN / **11 CM**



62015  
**CAPRICE CUSTARD PLAIT**  
44 U / 123 G / 8X12  
20' THAW / 170'  
17' OVEN / **13 CM**



23721  
**PARIS MINI MULTICEREAL CROISSANT**  
140 U / 25 G / 8X12  
20-30' THAW / 165-175'  
12-15' OVEN / **9 CM**



29131  
**CAPRICE MINI CHOCOLATE CROISSANT**  
160 U / 25 G / 8X12  
20-30' THAW / 175-180'  
12-15' OVEN / **8 CM**



22133  
**MINI PARIS CROISSANT**  
140 U / 25 G / 8X12  
20-30' THAW / 170-180'  
12-15' OVEN / **9 CM**



61581  
**MINI PAIN AU CHOCOLAT**  
150 U / 30 G / 8X9  
20-30' THAW / 165-175'  
14-16' OVEN / **7 CM**



68749  
**PAIN CHOC CACAO BICOLOR**  
54 U / 85 G / 8X9  
20' THAW / 170'  
17' OVEN / **10 CM**



21791  
**CAPRICE SMALL PAIN RAISIN**  
150 U / 30 G / 8X12  
20-30' THAW / 170-180'  
12-15' OVEN / **6 CM**



22175  
**CAPRICE PAIN AU CHOCOLAT**  
80 U / 70 G / 8X9  
20-30' THAW / 170-180'  
18-20' OVEN / **8 CM**



61580 **MINI CAPRICE ASSORTMENT**  
200 U / 25-30 G / 8X9 / 5' THAW / 180' / 8-10' OVEN



# Petit Doré

## SELECTION

### CRUNCHY MOUTHFULS FOR THE ASKING.

Los Crunchy mouthfuls for the asking. The small details also matter. And they are easier to pop in the mouth. That's why we have a wide selection of irresistible puff pastry snacks for your establishment, all made with butter, in different formats and with attractive fillings that are always noticed.

### SMALL IS BEAUTIFUL.

41920  
**Butter Mini Apple Tart**  
50 u / 70 g / 8x14 / 20-30' Thaw  
180-190° / 25-30' Oven / **9,5 cm**



45510  
**Palmerita de Cereales Petit Doré**  
7,2 kg / 30 g / 8x14 / 20-30' Thaw  
180-190° / 18' Oven / **8 cm**



80172  
**Apple Flute**  
120 u / 54 g / 8x12 / 20-30' Thaw  
170-180° / 12-15' Oven



60176  
**Mini Raspberry Flute**  
120 u / 45 g / 8x12 / 20-30' Thaw  
170-180° / 12-15' Oven / **12 cm**



61961  
**Petit Doré Mini Delight**  
110 u / 45 g / 8x9 / 20-30' Thaw  
170-180° / 12-15' Oven / **6,6 cm**



41950  
**Small Butter Palmier**  
5 kg / 18 g / 8x14 / 10-15' Thaw  
180-190° / 10-15' Oven / **2,1 cm**



40170  
**Caprice Mini Chocolate Flute**  
88 u / 45 g / 8x17 / 20-30' Thaw  
170-180° / 12-15' Oven / **12 cm**



60174  
**Mini Fripon Apricot**  
120 u / 45 g / 8x12 / 20-30' Thaw  
170-180° / 12-15' Oven / **12 cm**



67440  
**Delight Selection d'Or**  
42 u / 104 g / 8x9 / 15-20' Thaw  
165-175° / 12-16' Oven / **15 cm**  
Vegan



67420  
**Margarine Croissant Selection d'Or**  
64 u / 75 g / 8x8 / 20-30' Thaw  
165-175° / 17-19' Oven / **14,5 cm**  
Vegan



67460  
**Cocoa Croissant Selection d'Or**  
48 u / 90 g / 8x9 / 20-30' Thaw  
165-175° / 15-17' Oven / **14,5 cm**



67421  
**Moon Mini Croissant Selection d'Or**  
92 u / 40 g / 8x9 / 20' Thaw  
170° / 14' Oven / **10 cm**



67220  
**Cinnamon Roll Selection Or**  
48 u / 87 g / 8x12 / 10' Thaw  
190° / 18' Oven / **12 cm**



67430  
**Multigrain Croissant Selection d'Or**  
56 u / 80 g / 8x9 / 20-30' Thaw  
165-175° / 15-17' Oven / **14,5 cm**  
Vegan



81195  
**Almond Croissant Sel d'Or**  
48 u / 94 g / 8x9 / 20' Thaw  
170° / 18' Oven / **14,5 cm**



67410  
**Mini Croissant Selection d'Or**  
200 u / 25 g / 8x9 / 15-20' Thaw  
165-170° / 12-15' Oven / **9 cm**  
Vegan



# Sélection D'OR

### Exclusive margarine, dressed for success.

Little by little, with patience and attention to every detail in their preparation. That's how we make products in the Sélection d'Or range. A combination of the finest ingredients and the most exquisite margarine, with a delicious buttery aroma, and long proofing times. Time becomes a luxury ingredient that gives us golden, flaky finishes that melts in the mouth.





# Croissants

We all know the seductive power of a flaky “half moon”, and that makes it one of the most precious and exclusive items in any display case. That’s why we dedicate so much effort to ensuring that every one of the croissants we make always has undeniable quality,

Irresistible and surprising  
croissants, always

Croissants  
**For Proofing**

25101  
**Big Margarine Croissant\***  
 84 u / 85 g / 8x9 / 20-30' Thaw  
 1,45-2 h Proof / 180-190°  
 14-16' Oven / **10 cm**



30236  
**XL Margarine Croissant**  
 84 u / 95 g / 8x8  
 90-120' Proof / 180-190°  
 12-15' Oven / **10cm**



40534  
**Large Magno Croissant**  
 64 u / 125 g / 8x9  
 105-120' Thaw / 180-190°  
 12-15' Oven / **10 cm**



40211  
**Big Straight Croissant**  
 116u / 88 g / 8x9  
 90-120' h Proof / 180-190°  
 12-15' Oven / **14 cm**



62126  
**Sacramento Croissant**  
 140 u / 45 g / 8x12  
 20-30' Thaw / 170°  
 16' Oven / **16,5 cm**



00140  
**Big Chocolate Croissant**  
 54 u / 110 g / 8x12  
 90-120' Proof / 180-190°  
 12-15' Oven / **15 cm**  
 Vegan



25310  
**XL Croissant**  
 100 u / 110 g / 8x8  
 20-30' Thaw / 1,30-2 h Proof  
 180-190° / 14-16' Oven / **16,5 cm**  
 Vegan



00120  
**Horeca Croissant**  
 11 kg / 43 g / 8x9  
 65-75' Thaw / 180-190°  
 12-15' Oven / **9 cm**



25050  
**Chocolate Croissant**  
 100 u / 85 g / 8x9  
 20-30' Thaw / 1,15-1,20 h Proof  
 180° / 12-15' Oven / **12,4 cm**



00225  
**Triangle Croissant Dough**  
 126 u / 85 g / 8x9  
 90-120' Proof / 180-190°  
 12-15' Oven / **14 cm**  
 Vegan

00108  
**Butter Mini Croissant**  
 6,5 kg / 25 g / 8x12  
 30-60' Thaw / 180-190°  
 12-15' Oven / **6,6 cm**



42710  
**Small Artisan Butter Croissant**  
 4,2 kg / 25 g / 8x17  
 30-45' Thaw / 180-190°  
 12-15' Oven / **6,6 cm**



25041  
**Small Margarine Croissant**  
 12 kg / 22 g / 8x9  
 10-15' Thaw / 180-190°  
 14-16' Oven / **6,5 cm**



42160  
**Small White Chocolate Croissant**  
 6,49 kg / 30 g / 8x12  
 30-60' Thaw / 180-190°  
 12-15' Oven / **7,2 cm**



00106  
**Mini Croissant**  
 11,5 kg / 25 g / 8x9  
 30-60' Thaw / 180-190°  
 12-15' Oven / **7,6 cm**



30265  
**Mini Classic Margarine Croissant**  
 6 kg / 25 g / 8x12  
 30-60' Thaw / 180-190°  
 12-15' Oven / **6,7 cm**



25371  
**Small Custard Croissant**  
 6 kg / 33 g / 8x14  
 30' Thaw / 180-190°  
 13-14' Oven / **7,5 cm**



40118  
**Mini Chocolate Butter Croissant**  
 260 u / 25 g / 8x12  
 20-30' Thaw / 165-175°  
 12-15' Oven



\*Also available in 95g,110g, and 125g

Croissants  
**For Baking**

60741  
**Butter  
 Super Croissant**  
 34 u / 95 g / 8x9  
 20-30' Thaw / 160-180°  
 15-18' Oven / **11 cm**



69273  
**Super Margarine  
 Croissant**  
 60 u / 95 g / 8x9  
 20-30' Thaw / 160-180°  
 15-20' Oven / **11,5 cm**



62135  
**Sacramento  
 Croissant**  
 75 u / 46 g / 8x12  
 30' Thaw / 170°  
 15' Oven / **15,5 cm**



00535  
 29253\*  
**Catering  
 Croissant\***  
 90 u - \*160 u / 45 g / 8x9  
 15-20' Thaw / 170-180°  
 15-20' Oven / **11,5 cm**



65081  
**Butter  
 Croissant**  
 46 u / 70 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **10 cm**  
 Butter / No Artificial Colors  
 No Preservatives



69272  
**Margarine  
 Classic Croissant**  
 46 u / 70 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **10 cm**



69281  
**Choco  
 Croissant**  
 40 u / 100 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven / **11,8 cm**



65090  
**Midi Dark  
 Croissant**  
 90 u / 55 g / 8x12  
 20-30' Thaw / 165-175°  
 15-18' Oven / **12 cm**



25390  
**Baby  
 Margarine**  
 5 kg / 11 g / 8x12  
 15-20' Thaw / 180-190°  
 12-14' Oven / **5,5 cm**



Croissants  
**Thaw and Serve**

61690  
**Butter  
 Croissant**  
 22 u / 70 g / 8x9  
 30' Thaw / **15 cm**



61695  
**Paris  
 Croissant T&S**  
 21 u / 52 g / 8x9  
 20-30' Thaw / **19,5 cm**  
 Clean Label



62660  
**Midi  
 Croissant T&S**  
 32 u / 38 g / 8x12  
 30' Thaw / **14 cm**  
 Vegan



61895  
**Dark Mini  
 Croissant T&S**  
 80 u / 37 g / 8x8  
 30-40' Thaw / **11 cm**



65095  
**White Choc  
 Croissant**  
 27 u / 67 g / 8x8  
 30' Thaw / **16 cm**







# Puff-Pastry

Puff-pastries are one of these creations that awaken all of the senses. They are pleasing to the eyes and ears, delicious to the taste and, once you get one in your hands, you can't let it go. So no establishment can be without them. Also, puff-pastries open up a world of possibilities for infinite fillings that attract more followers every day.

**A crunchy essential  
that sounds like success**

Puff-Pastry  
**For Proofing**

26650  
**Large Choc Delight**  
75 u / 155 g / 8x11  
20-30' Thaw / 1,15-1,30h Proof  
180-190° / 16-18' Oven / **18 cm**  
Vegan



00354  
**Dark Delight**  
100 u / 110 g / 8x9 / 90-120' Proof  
180-190° / 12-15' Oven / **14 cm**  
Vegan



50362  
**Custard Magno Delight**  
74 u / 140 g / 8x9 / 90' Proof  
180-190° / 12-15' Oven / **15,2 cm**



50364  
**Dark Magno Delight**  
84 u / 150 g / 8x9 / 90' Proof  
180-190° / 12-15' Oven / **15 cm**



50352  
**Custard Delight**  
88 u / 120 g / 8x9 / 90' Proof  
180-190° / 12-15' Oven  
**15 cm**



50351  
**Big Custard Delight**  
98 u / 102 g / 8x9 / 20-30' Thaw  
1,20-1,40h Proof / 180-190°  
12-15' Oven / **12 cm**



26271  
**Chocolate Delight**  
114 u / 97 g / 8x9 / 20-30' Thaw  
1,20-1,40h Proof / 180-190°  
12-15' Oven / **12 cm**  
Vegan, Margarine



10358  
**Double Choc Delight**  
80 u / 125 g / 8x9  
90-120' Proof / 180-190°  
12-15' Oven / **12 cm**



00305  
**Mini Choc Delights**  
333 u / 9,5 g / 8x15 / 20-40' Proof  
180-190° / 12-15' Oven / **5 cm**



00300  
**Mini Custard Delights**  
333 u / 15 g / 8x15 / 20-40' Proof  
180-190° / 12-15' Oven / **5 cm**



Puff-Pastry  
**For Baking**

69345  
**Dark Super Delight**  
72 u / 120 g / 8x9  
Thaw 15-30' / 180-190°  
16' Oven / **15,7 cm**



69352  
**XL Cream Delight**  
72 u / 120 g / 8x9  
15-30' Thaw / 180-190°  
15-20' Oven / **15,7 cm**



69315  
**Decorated Choco Delight**  
84 u / 103 g / 8x9  
20' Thaw / 170°  
16' Oven / **15cm**



69401  
**Decorated Custard Delight**  
84 u / 103 g / 8x9  
20' Thaw / 170°  
16' Oven / **15 cm**



69512  
**Dark Delight**  
84 u / 100 g / 8x9  
15-30' Thaw / 180-190°  
15-20' Oven / **15 cm**



69503  
**Cream Delight**  
84 u / 100 g / 8x9  
15-30' Thaw / 180-190°  
15-20' Oven / **15 cm**



89211  
**Nocilla Delight**  
56 u / 100 g / 8x9  
20-30' Thaw / 180-190°  
12-15' Oven / **15 cm**



66200 **Custard Mini Nibbles**  
66220 **Dark Mini Nibbles**  
5 kg / 17 g / 8x14 / 20-30' Thaw  
180-190° / 12-14' Oven / **6 cm**



69321 **Cream Mini Delight**  
69333 **Dark Mini Delight**  
150 u / 45 g / 8x9 / 15-30' Thaw  
160-190° / 15-20' Oven / **6,7 cm**



Cone  
**For Proofing**

65320  
**Cocoa Cone**  
90 u / 117 g / 8x9  
20-30' Thaw / 1,45-2h Proof  
180-190° / 12-15' Oven / **16 cm**  
Vegan



00128  
**Mini Custard Cone**  
150 u / 40 g / 8x12  
20-40' Thaw / 140-180' Proof  
180-190° / 12-15' Oven / **7,5 cm**



00126  
**Mini Dark Cone**  
165 u / 40 g / 8x12  
20-40' Thaw / 140-180' Proof  
180-190° / 12-15' Oven / **7,5 cm**  
Vegan



Puff-Pastry  
**Thaw and Serve**

68890  
**Dark Delight**  
20 u / 100 g / 8x12 / 60' Thaw / **15 cm**





**A spiral with  
infinite flavour**

# Ensaimadas

Times may change.  
But the flavour and sponginess  
of your first ensaimada endures.  
That's what we want to achieve.  
And that's why we're working  
on perfecting a range of ensaimadas  
inspired by their authentic memory.  
That one we never forget.  
Changing whatever needs to be  
changed.  
We will continue adapting.

Ensaïmadas  
**For Proofing**

61401  
**Big Ensaïmada**  
90 u / 100 g / 8x9  
15-20' Thaw / 90-120' Proof  
180-190° / 10-12' Oven / **10,5 cm**



69450  
**Small Ensaïmada**  
7,02 kg / 18 g / 8x12  
30' Thaw / 45-60' Proof / 185°  
10-12' Oven / **5 cm**



26041  
**Small Custard**  
5 kg / 45 g / 8x14  
30' Thaw / 2 h Proof / 180-190°  
9-10' Oven / **5,8 cm**



10455  
**Mini Sweet Pumpkin Ensaïmada**  
9,5 kg / 50 g / 8x9  
180-200' Proof / 170-180°  
10-12' Oven / **5,8 cm**



40400  
**Ensaïmada**  
80 u / 105 g / 8x9  
180-190° / 10-12' Oven  
**10,5 cm**



60451  
**Small Ensaïmada**  
10 kg / 43 g / 8x9  
30' Thaw / 90' Proof / 170-180°  
10-12' Oven / **6,5 cm**



40450  
**Mini Ensaïmada**  
10 kg / 36 g / 8x9  
60-90' Proof / 170-180°  
10-12' Oven / **6,5 cm**



61496  
**Big Farton**  
100u / 100 g / 8x9  
60-90' Proof / 170-180°  
12-15' Oven / **28 cm**



10465  
**Mini Cocoa Ensaïmada**  
9,5 kg / 50 g / 8x9  
180-200' Proof / 170-180°  
10-12' Oven / **5,8 cm**



10494  
**Custard Filled Pastry Sticks**  
7,5 kg / 50 g / 8x12  
30-40' Proof / 170-180°  
10-12' Oven / **25 cm**



00492  
**Choco Filled Stick**  
8 kg / 50 g / 8x12  
30-40' Proof / 170-180°  
10-12' Oven / **25 cm**



60496  
**Stick Shaped Pastry**  
10 kg / 35 g / 8x9  
60-90' Proof / 170-180°  
12-15' Oven / **14,5 cm**



10420  
**Custard Catalan Cake**  
60 u / 120 g / 8x9  
90-120' Proof / 180°  
10-12' Oven / **12 cm**



Ensaïmadas  
**For Baking**

29361  
**Preproofed Ensaïmada**  
32 u / 100 g / 8x9/  
20-30' Thaw / 160-180°  
15-20' Oven / **12,5 cm**



69371  
**Mini Ensaïmada**  
80 u / 45 g / 8x9  
20-30' Thaw / 160-180°  
15-20' Oven / **8,5 cm**



Ensaïmadas  
**Thaw and Serve**

60990  
**Ensaïmada**  
16 u / 87 g / 8x12  
60' Thaw / **14,5 cm**



24630  
**Mini Ensaïmada**  
45 u / 34 g / 8x12  
60' Thaw / **10 cm**



Danish Pastry  
**For Proofing**

40107  
**Dark Triangle**  
55 u / 130 g / 8x12  
30-40' Thaw / 180-190°  
15-20' Oven / **15 cm**  
Margarine



60060  
**Muji**  
36 u / 135 g / 8x14  
185° / 17-18' Oven / **11,2 cm**



Danish Pastry  
**For Baking**

65970  
**Cocoa Danish Stick**  
7 kg / 70 g / 8x14  
15-20' Thaw / 180-190°  
12-14' Oven / **26,5 cm**



65921  
**Custard Danish Stick**  
7 kg / 70 g / 8x14  
15-20' Thaw / 180-190°  
12-14' Oven / **26,5 cm**



# LØVEN

/ Authentic Danish Pastry /

FIKA. Enjoy the small things

In harmony with the idea of 'Lagom', the secret of Swedish happiness, Scandinavian artisans create perfect cakes under the premise "not too much, not too little, just the right balance". In Sweden, FIKA\* is a tradition which means getting together to have a cup of coffee and a piece of cake.

It's much more than just a break; it's part of a lifestyle, a legitimate excuse to share and enjoy moments in life with something sweet.



00570  
**Dark Plait**  
58 u / 125 g / 8x9  
15-30' Thaw / 160-180°  
15-20' Oven / **14,5 cm**



10285  
**Bretzel**  
72 u / 90 g / 8x9  
180-190° / 15-20' Oven  
**15 cm**



20820  
**Bretzel Stick**  
100 u / 62 g / 8x12  
1-1,30h Proof / 180-190°  
15-20' Oven / **17 cm**



25731  
**Pain aux Raisins**  
50 u / 115 g / 8x12  
20-30' Thaw / 1,30-1,45h Proof  
180-190° / 16-20' Oven / **9,5 cm**  
Margarine



40572  
**Apple & Custard Plait**  
58 u / 125 g / 8x9  
160-180° / 15-20' Oven / **14,5 cm**



20280  
**Custard & Almond Bretzel**  
32 u / 149 g / 8x12  
180-190° / 15-20' Oven



66910  
**Praline Lattice**  
54 u / 100 g / 8x16  
20-30' Thaw / 180-190°  
15-20' Oven / **18 cm**



10282  
**Pain aux Raisins & Nuts**  
60 u / 130 g / 8x12  
180-190° / 12-15' Oven / **9 cm**  
Margarine



69411  
**Maple & Pecan Plait**  
54 u / 90 g / 8x12  
15-20' Thaw / 170-180°  
14-16' Oven / **11 cm**



42550  
**Chocolate Bretzel**  
32 u / 149 g / 8x11  
180-190° / 15-20' Oven  
**14 cm**



43690  
**Mini Bretzel**  
67 u / 45 g / 8x17  
30' Thaw / 180-190°  
8-12' Oven / **8 cm**



65741  
**Small Pain aux Raisins**  
180 u / 30 g / 8x14  
30' Thaw / 30-45' Proof  
180-190° / 14-16' Oven / **5,7 cm**  
Margarine



Puff-Pastry  
For Baking

28260  
**XL Cocoa Plus  
Puff Pastru**  
50 u / 175 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**



28250  
**XL Cust Plus  
Puff Pastry**  
45 u / 180 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**



28270  
**XL Sweet Pumpkin  
Puff Pastry**  
45 u / 180 g / 8x12  
20-30' Thaw / 180-190°  
20-25' Oven / **26 cm**



25251  
**Chocolate  
Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
18-20' Oven / **17,5 cm**



25281  
**Custard  
Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
18-20' Oven / **17,5 cm**



25291  
**Sweet Pumpkin  
Puff Pastry**  
75 u / 107 g / 8x12  
20-30' Thaw / 180-190°  
25-30' Oven / **17,5 cm**



85310  
**Butter Palmier**  
90 u / 90 g / 8x9  
20-30' Thaw / 180-190°  
25-30' Oven / **20 cm**



65880  
**Andalucian Palmier**  
50 u / 160 g / 8x14  
60' Thaw / 190°  
21' Oven / **16 cm**  
Butter / Vegan



25360  
**Palmier**  
90 u / 100 g / 8x9  
20-30' Thaw / 180-190°  
25-30' Oven / **20,5 cm**  
Vegan



40604  
**King Size Palmier**  
75u / 120 g / 8x8  
20-30' Thaw / 170-180°  
15-20' Oven / **20,5 cm**  
Vegan



25440  
**Apple Tart**  
48 u / 170 g / 4x15  
20-30' Thaw / 180-190°  
25-30' Oven / **18 cm**



69522  
**Almudevar Braid**  
24u/130g/8x8  
45' Thaw / **17 cm**



65450  
**Apple Pocket**  
70 u / 110 g / 8x9  
30-40' Thaw / 170-180°  
12-17' Oven / **12 cm**  
Butter



66340  
**Cheesecake Roulette**  
58 u / 90 g / 8x12  
20-30' Thaw / 175-185°  
12-15' Oven / **10,5 cm**



65453  
**Apple Turnover**  
36 u / 120 g / 8x12  
30' Thaw / 180°  
28' Oven / **22 cm**



66090  
**Small Palmier**  
5 kg / 18 g / 8x14  
20-30' Thaw / 180-190°  
15-20' Oven  
Margarine / Vegan



60169  
**Square Custar Fripon**  
38 u / 120 g / 8x17  
10' Thaw / 170-175°  
15-17' Oven / **15 cm**

49510  
**Chocolate Half Moon**  
2,6 kg / 40 g / 8x17  
30-40' Thaw / 170-180°  
12-17' Oven / **7 cm**



43200  
**Puff Pastry Torsade**  
4,5 kg / 20 g / 8x14  
30-60' Thaw / 180°  
20' Oven



63490  
**MiniSweet PuffPastry  
Assortment**  
6,84 kg (180 u aprox.) / 38 g / 8x9  
20-30' Thaw / 180-190°  
12-16' Oven / **5 cm**  
Custard, cocoa and raspberry fillings





# Muffins and Delicakes

Our most soft and spongy dough shows a great personality in all its versions: Yogurt & Cranberry, Extreme Chocolate, Red Velvet, Cheesecake, Caramel,... exquisite flavors and colors, that leave you speechless.

## Muffins / Delicakes

21450  
**Cranberry  
& Yoghurt Muffin**  
24 u / 82 g / 8x14  
30-45' Thaw / 8 cm



21560  
**Choc Chip  
Muffin**  
24 u / 82 g / 8x14  
30-45' Thaw / 8 cm



21570  
**Double Choc  
Muffins**  
24 u / 82 g / 8x14  
30-45' Thaw / 8 cm



24130  
**Two Colour  
Muffin** 24 u / 85 g / 8x14  
40-45' Thaw / 8 cm



62535  
**Vegan Muffin**  
20 u / 90 g / 8x17  
30-40' Thaw / 8 cm  
Vegan



21490  
**Double Choc &  
Strawberry Jam**  
2,2 kg / 28 g / 8x17  
25-30' Thaw / 5 cm



21500  
**Apple & Custard  
Mini Muffin**  
2,2 kg / 28 g / 8x17  
25-30' Thaw / 5 cm



64430  
**Apple  
Delicake**  
24 u / 110 g / 8x14  
30-45' Thaw / 8,5 cm



## Muffins

67250  
**Cocoa Artisan Muffin**  
15 u / 115 g / 8x16  
45' Thaw / 7,5 cm  
Olive Oil / No preservatives  
No Artificial Colors  
No Artificial Flavors



66680  
**Artisan Blueberry  
Muffin**  
15 u / 100 g / 8x16  
45' Thaw / 8 cm  
Olive Oil / No preservatives  
No Artificial Colors  
No Artificial Flavors



67295  
**Cranberry Artisan  
Muffin**  
15 u / 110 g / 8x16  
45' Thaw / 7,5 cm  
Olive Oil / No preservatives  
No Artificial Colors  
No Artificial Flavors



64985  
**Clasic Artisan  
Muffin**  
15 u / 100 g / 8x16  
45' Thaw / 8 cm  
Olive Oil / No preservatives  
No Artificial Colors  
No Artificial Flavors







les **Tûlipes**

## Les Tûlipes

62840  
**Red Velvet  
 Tulip Muffin**  
 20 u / 110 g / 8x17  
 35-45' Thaw / 7 cm



62150  
**Cheesecake  
 Flavor Tulipe**  
 20 u / 110 g / 8x17  
 30-45' Thaw / 7 cm



61980  
**Caramel & Pecan  
 Tulip Muffin**  
 20 u / 110 g / 8x17  
 30-45' Thaw / 7 cm



62320  
**Mini Tulipes  
 Assortment**  
 46 u / 35 g / 8x14  
 20-35' Thaw / 5 cm



61510  
**White Big Tulipe**  
 12 u / 140 g / 8x17  
 Thaw 30-60' / 8 cm



60770  
**Cranberry &  
 Yoghurt Tulipe**  
 20 u / 110 g / 8x17  
 45' Thaw / 7,5 cm



60172  
**Nocilla  
 Tulip Muffin**  
 20 u / 100 g / 8x17  
 30-45' Thaw / 7 cm



60180  
**Mini Nocilla  
 Tulip Muffin**  
 46 u / 35 g / 8x14  
 20-30' Thaw / 5 cm



## Big Tûlipes

61500  
**Dark Big Tulipe**  
 12 u / 140 g / 8x17  
 40-45' Thaw / 8 cm



60930  
**Extrem Choc  
 Tulip Muffin**  
 20 u / 110 g / 8x17  
 35-45' Thaw / 7 cm



# Specialties & Cookies



## Specialties

60935  
**Coca de Azucar**  
9 u / 430 g / 4X14  
40-50' Thaw / 190-210°  
10-12' Oven / **51 cm**  
Sourdough / Olive Oil



66245  
**Waffle**  
30 u / 90 g / 17x7  
60' Thaw / **14,5 cm**



60960  
**Waffle**  
48 u / 111 g / 11x5  
30' Thaw / 250°  
2' Oven / **15 cm**



64432  
**American Pancakes**  
80 u / 45 g / 9x11  
140° / 15' Oven / **10 cm**



## Cookies

61750  
**Cookie**  
24 u / 75 g / 8x20  
30' Thaw / **11 cm**



63590  
**Dark Cookie**  
24 u / 75 g / 8x14  
15-20' Thaw / **10 cm**



68920  
**Muesli Cookie**  
30 u / 65 g / 8x20  
60' Thaw / **9 cm**  
Source of Fiber / Butter



60920  
**Chocolate Cookie**  
24 u / 75 g / 8x20  
30' Thaw / **11 cm**



68910  
**White Chocolate Cookie**  
30 u / 65 g / 8x20  
60' Thaw / **10 cm**



071708  
**Mars® M&M's® Cookie**  
40 u / 45 g / 10x17  
Thaw 60' / **4,2 cm**  
Margarine



071710  
**Mars® M&M's® Peanut Cookie**  
40 u / 45 g / 10x17  
Thaw 60' / **4,2 cm**  
Margarine



071709  
**Mars® Snickers® Cookie**  
40 u / 45 g / 10x17  
Thaw 60' / **4,2 cm**  
Margarine



071707  
**Mars® Twix® Cookie**  
40 u / 45 g / 10x17  
Thaw 60' / **4,2 cm**  
Margarina



# Escribà

Barcelona • Des de 1906

One of the benchmarks for “Made in Barcelona” pastries which since 1906 has inspired, surprised and created unique moments. A collaboration which means pure luxury for the senses for us and those who have the pleasure to try them.



**Thaw and Serve**

67128  
**Escribà Croissant**  
 48 u / 75 g / 8x9  
 30-35' Thaw // 180°  
 17' Oven / **10 cm**  
 Butter / No Preservatives  
 No Artificial Colors



67123  
**Escribà Cremadet Thaw & Serve**  
 34 u / 55 g / 8x16  
 40-45' Thaw / **8 cm**  
 Butter / No Preservatives  
 No Artificial Colors



68125  
**Escribà Cremadet Choco**  
 34 u / 55 g / 8x16  
 40' Thaw / **8 cm**  
 Butter / No Preservatives  
 No Artificial Colors



# Le BRIÓ

With a shiny, excellent appearance, it is characterized by being light with a soft sweet taste, thanks to the addition of butter.

65481  
**Brioche Burger**  
 40 u / 55 g / 4x14  
 20-30' Thaw / **9,4 cm**  
 Butter



63291  
**Brioche Mini Burge**  
 96 u / 26 g / 4x14  
 40-50' Thaw / **6,5 cm**  
 Butter



60885  
**Bagel Brioche**  
 60 u / 70 g / 4x8 / 20-25'  
 Thaw 180-190° / 1' Oven / **11 cm**  
 Sourdough



61420  
**Mini Brioche**  
 75 u / 25 g / 8x9  
 20-30' Thaw / **10 cm**  
 Sourdough



63225  
**Swiss Brioche**  
 30 u / 55 g / 8x9  
 15-30' Thaw / **14 cm**  
 Butter



67135  
**Brioche Ficelle**  
 115 u / 50 g / 8x12  
 15-20' Thaw / **17 cm**  
 Sourdough





# Saudade



65215  
**Pastel de Nata Caprice**  
 60 u / 74 g / 8x17  
 45' Thaw / 250°  
 8-10' Oven / **6,9 cm**  
 Clean Label / Butter



64820  
**Pastel de Nata Go**  
 60 u / 62 g / 8x12  
 20-30' Thaw / 180-190°  
 3-5' Oven / **7,5 cm**



45161  
**Pastel de Nata**  
 104 u / 66 g / 8x9  
 45' Thaw / 250°  
 8-10' Oven / **7,5 cm**



40890  
**Mini Pastel de Nata**  
 100 u / 30 g / 8x17  
 20-30' Thaw / 250°  
 8-10' Oven / **5,5 cm**



66071  
**Brioche Croissant**  
 26 u / 95 g / 4x19  
 60-90' Thaw / **14 cm**  
 Butter



67371  
**Dark Brioche Croissant**  
 26 u / 128 g / 4x19  
 60-90' Thaw / **14 cm**  
 Butter



# DOTS®

## AN AMAZING “MUST HAVE”

MORE COLOR IN YOUR DISPLAY CASE A WORLD OF INFINITE TASTES.  
CREATIVITY IN YOUR HANDS. DELICIOUS FILLINGS.  
INVITING TOPPINGS. QUICK TO PREPARE. NO SHRINKAGE.  
IN ADDITION, OUR DOTS® RANGE IS THE BIGGEST ON THE MARKET  
WITH MORE THAN FORTY VARIETIES. AND WE ARE EUROPEAN LEADERS  
WITH 370 MILLION DOTS® UNITS SOLD PER YEAR.

**EVERYBODY LIKES THEM.**



## DOTS® ORIGINAL

**65590**  
LARGE GLAZED DOTS  
48 U / 70 G  
4X15 / 10,8 CM



**31740**  
BIG PLAIN DONUT  
48 U / 60 G / 4X15  
15-20' THAW / 10,8 CM



**75511 GLAZED DOTS**  
**65511 GLAZED DOTS\***  
36/\*72 U / 62 G / 8X15/\*4X15  
15-20' THAW / 9,5 CM



**65520**  
PLAIN DOTS  
72 U / 44 G / 4X15  
15-20' THAW / 9,5 CM



**60590**  
BIG DOTS SUGAR  
48 U / 65 G / 4X15  
15-20' THAW / 10,8 CM



**65760 / 15514**  
DOTS SUGAR  
36/\*72 U / 49 G / 8X15  
15-20' THAW / 9,5 CM



**68653**  
DOTS SUCRE  
PALM FREE  
36 U / 49 G / 8X15  
20' THAW / 9,5 CM



**24690**  
BIG DARK DOTS  
48 U / 80 G / 4X15  
15-20' THAW / 10,8 CM



**23100**  
DARK DOTS  
36 U / 60 G / 8X15  
15-20' THAW / 9,5 CM



**23090**  
WHITE DRIZZLE DOTS  
36 U / 75 G / 8X15  
15-20' THAW / 9,5 CM



**53120**  
DARK DRIZZLE DOTS  
36 U / 75 G / 8X15  
15-20' THAW / 9,5 CM



## DOTS® CLASSIC



**61470**  
CLASSIC DOTS  
36 U / 72 G / 8X11  
20' THAW / 10 CM

## DOTS® RAINBOW

**61135**  
PURPLE WHITE DOTS  
36 U / 57 G / 8X15  
20' THAW / 9,5 CM



**61145**  
YELLOW FRUITI DOTS  
36 U / 56 G / 8X15  
20' THAW / 9,5 CM



**60675**  
MARSHMALLOW  
PINK DOTS  
36 U / 59 G / 8X14  
15-20' THAW / 9,5 CM



**61175**  
RED COOKIES DOTS  
36 U / 60 G / 8X14  
20' THAW / 9,5 CM



## PRIME DOTS®

**65164**  
DOTS CHOCO  
CRUNCH  
36 U / 84 G / 8X14 / 20'



**65144**  
DOTS  
COCONUT  
36 U / 73 G / 8X16 / 20'



**60052**  
SALTY CARAMEL  
PRIME DOTS  
36 U / 69 G / 8X12  
15-20' THAW / 9,5 CM



**60051**  
BLUEBERRY  
PRIME DOTS  
36 U / 74 G / 8X14  
20' THAW / 9,5 CM

## SQUARE DOTS®

**60115**  
PINK SQUAREDOTS  
36 U / 64 G / 8X14  
15-20' THAW / 9,3 CM



## DOTS® BRIOCHE

**67994**  
DOTS BRIOCHE C  
HOCO & NIBS  
33 U / 57 G / 8X14  
20-25' THAW / 9,8 CM  
NO ARTIFICIAL COLORANTS



**65174**  
DOTS HAZELNUT  
& CHOCO  
36 U / 70 G / 8X16 / 20'



# DOTS® DECORATED

**22026**  
**SPRINKLED DOTS**  
36 U / 55 G / 8X15  
20' THAW / 9,5 CM



**13084**  
**TUTTI DOTS**  
36 U / 55 G / 8X15  
15-20' THAW / 9,5 CM



**67854**  
**NUTTY DOTS**  
36 U / 64 G / 8X16  
15-20' THAW / 9,5 CM



**87260**  
**HALF COATED**  
**DARK DOTS**  
72 U / 52 G / 4X15  
20' THAW / 9,5 CM



**67856**  
**COLOUR DOTS**  
36 U / 65 G / 8X15  
15-20' THAW / 9,5 CM



**24260**  
**CONFETTI DOTS**  
36 U / 56 G / 8X15  
15-20' THAW / 9,5 CM



**60661**  
**PINK DOTS**  
36 U / 60 G / 8X15  
20' THAW / 9,5 CM



**67126**  
**COOKIES DOTS**  
36 U / 64 G / 8X14  
15-20' THAW / 9,5 CM



**64920**  
**DOTS ON THE ROCKS**  
36 U / 88 G / 8X15  
15-20' THAW / 9 CM



**64255**  
**FANCY DOTS**  
36 U / 57 G  
8X14 / 15-20'



**61640**  
**DOTS MIX BOX**  
36 U / 52 G / 8X11  
15-25' THAW / 9,5 CM



**80640**  
**MIX DOTS BOX**  
60 U / 55 G / 8X15  
20' THAW / 9,5 CM  
(5 TRAYS OF 12 U.)



# DOTS® FILLED

**61823**  
**DARK DECO DOTS**  
36 U / 75 G / 8X16  
25-30' THAW / 9,5 CM  
NO PRESERVATIVES



**80209**  
**FILLED CACAO DOTS**  
36 U / 69 G / 8X14  
30' THAW / 9,5 CM



**61293**  
**CUSTARD SUGARED DOTS**  
36 U / 70 G / 8X16  
30' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS



**64723**  
**CREAMY STRAWBERRY DOTS**  
36 U / 75 G / 8X16  
30' THAW / 9,5 CM



**65191**  
**TUTTI COLOUR DOTS**  
36 U / 75 G / 8X16  
30' THAW / 9,5 CM



**60045**  
**DOTS COCONUT & CACAO**  
36 U / 72 G / 8X15  
30' THAW / 9,5 CM  
NO ARTIFICIAL FLAVORS



**67124**  
**PINK & WHITE DOTS**  
36 U / 74 G / 8X16  
30' THAW / 9,5 CM



**61530**  
**CARAMEL FLAVOUR DOTS**  
36 U / 73 G / 8X15  
20-25' THAW / 9,5 CM  
NO PRESERVATIVES



**81538**  
**TRICOLOUR DOTS**  
36 U/BOX / 72 G / 8X16  
30' THAW / 9,3 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**01549**  
**STRAWBERRY DOTS**  
24 U / 76 G / 8X16  
20-25' THAW / 9,5 CM



**67180**  
**RED VELVET DOTS**  
36 U / 74 G / 8X15  
30' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**68765**  
**APPLE DOTS**  
36 U / 74 G / 8X15  
30' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**39010**  
**LEMON DOTS**  
36 U / 73 G / 8X15  
30-45' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS



**60048**  
**DUODOTS**  
**BOMBON**  
36 U / 72 G / 8X15  
15-20' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS  
NO PRESERVATIVES



**68734**  
**SUGARED**  
**DOTS COCOA**  
36 U / 65 G / 8X16  
30' THAW / 9,5 CM  
NO ARTIFICIAL COLORANTS



**61545**  
**DOTS MADE**  
**WITH KITKAT**  
36 U / 73 G / 8X16  
20-30' THAW / 9,3 CM  
NO PRESERVATIVES



**89624**  
**NOCILLA® DOTS**  
**DOUBLE INJECTION**  
36 U / 74 G / 8X15  
40' THAW / 9,3 CM  
NO PRESERVATIVES



ABUNDANT FILLING

ABUNDANT FILLING

# BERLI DOTS®

## 25890 SUGARED BALL DOTS

36 U / 60 G / 8X11  
20-30' THAW / 9,5 CM



## 65880 BIG SUGARED BALL DOTS

27 U / 78 G / 8X11  
20-30' THAW / 10,5 CM



## 35890 PLAIN BALL DOTS

36 U / 55 G / 8X11  
20-30' THAW / 9,2 CM



## 22110 BOSTON CREME BALL DOTS

36 U / 94 G / 8X11  
60-75' THAW / 9,2 CM



## 22120 TRICOLOR BALL DOT

36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM



## 61290 FOREST FRUITS BALLDOTS

36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM



## 21290 DARK DECO BALL DOTS

36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM  
INCLUDES 24 PYROTINES AND 24 IDENTIFIERS



## 20290 CUSTARD DECO BALL DOTS

36 U / 90 G / 8X11  
60-75' THAW / 9,2 CM  
INCLUDES 24 PYROTINES AND 24 IDENTIFIERS



## 11720 STRAWB JAM SUGARED BALLDOTS

36 U / 85 G / 8X10  
60-75' THAW / 9,2 CM



## 64190 CUSTARD&COCOA BALL DOTS

36 U / 100 G / 8X11  
60-75' THAW / 9,2 CM



## 65950 NOCILLA® BALL DOTS

24 U / 78 G / 8X15  
45' THAW / 9,2 CM  
24 SIGN & WRAPPERS INSIDE THE BOX



## 69734 KIT KAT® BALL DOTS

36U / 87G / 8X11  
45' THAW / 9,2 CM



# LONG DOTS®

## 62305 DARK DRIZZLE LONG DOTS

24 U / 105 G / 8X15  
25-30' THAW / 16 CM



## 65690 MINI CUSTARD LONG DOTS

1,5 KG / 54 G / 6X22  
30' THAW / 12,5 CM



## 61305 CUSTARD BIG LONG DOTS

24 U / 100 G / 8X15  
20-40' THAW / 16 CM



## 62810 COCOA BIG LONG DOTS

24 U / 100 G / 8X15  
20-40' THAW / 16 CM



## 20270 DARK LONG DOTS

45 U / 70 G / 8X15  
20-40' THAW / 9,8 CM



## 20260 CUSTARD LONG DOTS

45 U / 55 G / 8X11  
20-40' THAW / 9,5 CM



## 42880 CUSTARD MINI BALL DOTS

40 U / 40 G / 8X15  
45' THAW / 7 CM



## 42890 DARK MINI BALL DOTS

40 U / 48 G / 8X16  
20-40' THAW / 7 CM



## 66450 CARAMEL MINI BALL DOTS

40 U / 53 G / 8X16  
20-40' THAW / 7 CM



## 66380 COCOA HAZ MINI BALL DOTS

40 U / 51 G / 8X16  
20-40' THAW / 7 CM



## NO PALM OIL NEW CREATIONS OF THE DOTS® FAMILY.

FREE OF HYDROGENATED FATS, WITH NO PALM OIL  
AND ALL THE FLAVOUR OF REGULAR DOTS®.

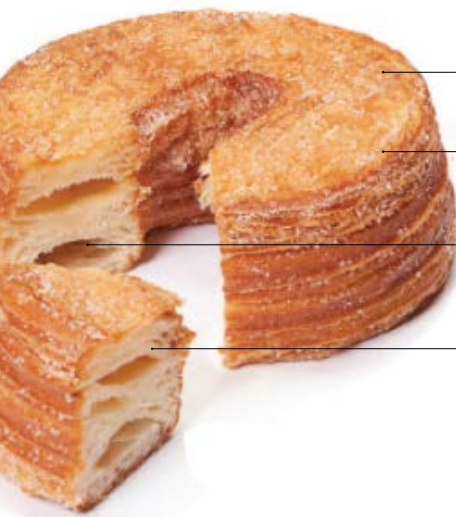


## 66975 BOMBOM BALL DOTS

32 U / 95 G / 6X12  
2 H THAW / 9 CM



# CRO DOTS®



From a French mother and an American father

Tasty, crispy crust. Sugar dusting

Laminated dough, as exquisite as a croissant

Croissant on the inside, Dots on the outside



**69231 CRODOTS**  
24 U / 80 G / 8X15  
20' THAW / 9,5 CM



**69241 DARK CRODOTS**  
22 U / 95 G / 8X15  
20' THAW / 9,5 CM



**60530 MINI CRODOTS ASSORTMENT**  
57 U / 40 G / 8X11  
20' THAW / 6,8 CM

# MINI DOTS®

**29880 CLASSIC MINIDOTS**  
65 U / 28 G / 8X11  
15-20' THAW / 7,3 CM



**29910 DARK MINIDOTS**  
60 U / 34 G / 8X11  
15-20' THAW / 7,4 CM



**60240 MINI DOTS ASSORTMENT**  
75 U / 28 G / 8X9  
15-20' THAW / 7,3 CM



**29920 WHITE DRIZZLE MINIDOTS**  
60 U / 40 G / 8X11  
15-20' THAW / 7,6 CM



**29930 DARK DRIZZLE MINIDOTS**  
60 U / 36 G / 8X11  
15-20' THAW / 7,4 CM



**66891 DARK PETIT DOTS**  
2 KG / 25 G / 8X16  
10-15' THAW / 5,3 CM



**49870 SUGARED MINI DOTS**  
75 U / 22 G / 8X11  
15-20' THAW / 7,3 CM



# POP DOTS®

**64210 SUGARED POPDOTS**  
1,2 KG / 13 G / 8X16  
20' THAW / 4,5 CM



**64220 DARK POPDOTS**  
1,6 KG / 16 G / 8X16  
20' THAW / 4,6 CM



**64230 WHITE POP DOTS**  
2 KG / 20 G / 8X16  
20' THAW / 4,5 CM



**64225 BLACK POPDOTS WITH HAZELNUT**  
1,58 KG / 18 G / 8X16  
20' THAW / 4,6 CM



**64235 WHITE POPDOTS WITH CARAMEL**  
1,94 KG / 22 G / 8X16  
20' THAW / 4,5 CM



**64245 PINK POPDOTS**  
1,85 KG / 21 G / 20' THAW / 4,5 CM



**68729 CREAM FILLED GLAZED POPDOTS**  
108 U / 18 G  
8X15 / 20' THAW



**68739 COCOA CREAM FILLES GLAZED DOTS**  
108 U / 18 G  
8X15 / 20' THAW



**65239 DOUBLE CHOC POPDOTS**  
88 U / 22 G  
8X16 / 20' THAW



**84257 POP DOTS STRAWBERRY SENSATION**  
88 U / 26 G / 8X16  
THAW 25-30' / 4,2 CM



**84258 POPDOTS TRIPLE CHOC**  
88 U / 23 G / 8X16  
25-30' THAW / 4,6 CM



**84259 POPDOTS STRACIATELLA**  
88 U / 26 G / 8X16  
25-30' THAW / 3,7 CM



**64345 CHUPA CHUPS® POPDOTS**  
188U / 21 G / 8X16  
15-20' THAW / 4,2 CM  
NO ARTIFICIAL COLORS  
NO PRESERVATIVES  
NO HYDROGENATED FATS

**69817 KIT KAT® POPDOTS**  
88 U / 22 G  
8X16 / 20' THAW  
NO ARTIFICIAL COLORS  
NO PRESERVATIVES  
NO HYDROGENATED FATS



# Savoury Pastries

Putting ourselves in our customer's shoes is the best way to come up with more and more surprising combinations which meet their needs and, ultimately, make it easier for them when it comes time to choose. That's why we're becoming more and more proactive and health-oriented, and thoroughly convinced that they will not renounce flavour at the best moments of the day.

Any time can be  
the right moment

# For Proofing

25201  
**Small Hot Dog Croissant**  
 6 kg / 37 g / 8x12  
 40-60' Proof / 15-20' Thaw  
 180-190° / 12-14' Oven / **7,5 cm**



25191  
**Mixed Small Croissant**  
 6 kg / 33 g / 8x12  
 40-60' Proof / 10-15' Thaw  
 180-190° / 12-14' Oven / **7,5 cm**



10276  
**Mini Savoury Croissants**  
 6,3 kg/caja / 31 g / 8x12  
 180-190° / 12-15' Oven / **6,5 cm**



00549  
**MiniDelights Assortment**  
 9,05 kg / 16 g / 8x9 / 15-30 Thaw  
 180-190° / 12-15' Oven / **5 cm**  
 Margarine



00549  
**Mini Savoury Assortment**  
 10 kg / 15 g / 8x9 / 15-30' Thaw  
 180-190° / 12-15' Oven



00545  
**Cheese MiniDelights**  
 6 kg / 15 g / 8x15 / 15-30' Thaw  
 180-190° / 12-15' Oven



# For Baking

65841  
**Frankfurt Croissant**  
 50 u / 116 g / 8x9  
 20-30' Thaw / 170-180°  
 12-16' Oven / **12,5 cm**



60834  
**XL Mixed Delight**  
 44 u / 145 g / 8x9  
 20-30' Thaw / 165-175°  
 16-20' Oven



60583  
**H&C Delight**  
 45 u / 110 g / 8x9  
 15-30' Thaw / 160-180°  
 15-20' Oven



26602  
**Mixed Mini Nibbles**



67141  
**H&C Croissant**  
 52 u / 105 g / 8x9  
 20-30' Thaw / 160-180°  
 15-30' Oven / **12 cm**



65656  
**Ham&cheese Pastry**  
 46 u / 110 g / 8x9  
 15-30' Thaw / 170-180°  
 15-20' Oven / **10,5 cm**



65842  
**Mini Puff Pastry Assort**  
 7,5 kg / 17 g / 8x11  
 20-30 Thaw / 180-190°  
 12-14' Oven / **6 cm**  
 Margarine



26162  
**Tuna Mini Nibbles**



26192  
**"Sobrasada" Mini Nibbles**



5 kg / 17 g / 8x14 / 20-30' Thaw / 180-190° / 12-14' Oven

69515  
**Paris Cheese Croissant**  
 50 u / 90 g / 8x8  
 40-60' Thaw / 165-175°  
 14-17' Oven / **14,5 cm**  
 Butter



60836  
**Mixed Delight**  
 45 u / 120 g / 8x9  
 20-30' Thaw / 170-180°  
 15-20' Oven / **15 cm**



Puff Pastry  
For Baking

28450  
**Tuna Puff Pastry**  
56 u / 155 g / 8x12  
20-30' Thaw / 170-180°  
15-18' Oven / **14,5 cm**  
Margarine



21680  
**Napoli Envoltini**  
55 u / 155 g / 8x12  
20-30' Thaw / 180-190°  
12-15' Oven / **14,5 cm**  
Margarine



65420  
**Chicken Puff Pastry**  
52 u / 144 g / 8x12  
20-30' Thaw / 170-180°  
20-25' Oven / **12 cm**  
Margarine



67980  
**Cheese Stick**  
40 u / 84 g / 8x17  
15-20' Thaw / 180°  
15' Oven / **26,5 cm**



67981  
**Cheese & Mustard Twist**  
70 u / 110 g / 8x12  
30' Thaw / 180-190°  
15-18' Oven / **21 cm**



65210  
**Carbonara Pocket**  
30 u / 151 g / 8x17  
30' Thaw / 180°  
15-20' Oven / **17,5 cm**



65245  
**Mixed Pocket**  
30 u / 145 g / 8x17  
15' Thaw / 180°  
15-14' Oven / **16 cm**



65255  
**Spinach & Brie Pocket**  
45 u / 145 g / 8x9  
15' Thaw / 180°  
15-14' Oven / **17 cm**



65970  
**Cheese Borek**  
60 u / 100 g / 11x8



64070  
**Mini Savoury Puff Pastry Assortment**  
7,5kg / 25 g / 8x9  
20-30' Thaw / 180-190°  
12-15' Oven / **5 cm**



60687  
**Cheese & Bacon Puff Pastry**  
58 u / 120 g / 8x17  
15-30' Thaw / 180-190°  
18-20' Oven / **14 cm**



64490  
**Mixed Puff Pastry**  
48 u / 120 g / 8x12  
20-30' Thaw / 175-185°  
15-17' Oven / **12 cm**



66395  
**Pizza Calzone**  
40 u / 110 g / 8x12  
25-30' Thaw / 175-185°  
12-17' Oven / **12 cm**



69650  
**Mini Moon Cheese & Bacon**  
2,6 kg / 40 g / 8x17  
30-40' Thaw / 170-180°  
12-17' Oven / **7 cm**



61410  
**Mini Pizza**  
2,6 kg / 40 g / 8x17  
20-30' Thaw / 180-190°  
12-15' Oven / **7 cm**



90005  
**Moon Tuna Empanada**  
64 u / 100 g / 9x9  
30-35' Thaw / 180-200°  
20-25' Oven / **12 cm**



90049  
**Mini Empanada**  
157 u / 35 g / 9x9  
25-30' Thaw / 180-200°  
15-20' Oven / **7,5 cm**



16726  
**Mixed Puff Pastry**  
70 u / 100 g / 8x12  
10-15' Thaw / 180-200°  
15-20' Oven / **12 cm**



67170  
**Bacon & Cheese Triangle**  
15500  
**Triangle Ham & Cheese Puff Pastry**  
58 u / 150 g / 9x9  
30' Thaw / 180-200°  
15-20' Oven / **15 cm**



Danish Pastry  
**For Baking**

26620  
**Ham & Cheese Strudel**  
 40 u / 100 g / 8x16 / 20-30' Thaw  
 180-190° / 15-20' Oven / **18 cm**



87342  
**Envoltini Vuna Garden Gourmet**  
 54 u / 95 g / 8x12  
 30' Thaw / 180°  
 16' Oven / **10 cm**  
 Margarine / No Artificial Flavors  
 No Artificial Colors / Vegan



64980  
**Vegetable Lattice**  
 56 u / 110 g / 8x12  
 20-30' Thaw / 180°  
 15-18' Oven / **9,5 cm**



67027  
**Mince Garden Gourmet Flute**  
 60 u / 95 g / 8x12  
 30' Thaw / 180°  
 16' Oven / **11 cm**  
 No Artificial Colors  
 No Preservatives / Vegan



24960  
**Spinach Mini Lattice**  
 24970  
**Sobrasada Mini Lattice**  
 24980  
**Mixed Mini Lattice**  
 2,5 kg / 25 g / 8x16 / 15-20' Thaw  
 180-190° / 12-15' / **5x4,5cm**

Quiches  
**For Baking**

60270  
**Ham & Cheese Quiche**  
 18 u / 163 g / 8x17  
 60-90' Thaw / 200°  
 5-7' Oven / **10,9 cm**



60260  
**Three Cheese Quiche**  
 18 u / 150 g / 8x17  
 60-90' Thaw / 200°  
 5-7' Oven / **10,9 cm**



60250  
**Asparagus & Cured Ham Quiche**  
 18 u / 168 g / 8x17  
 60-90' Thaw / 200°  
 5-7' Oven / **10,9 cm**



60140  
**Chicken & Vegetables Quiche**  
 18 u / 165 g / 8x17  
 60' Thaw / 200°  
 5' Oven / **10,9 cm**



60150  
**Spinach Quiche**  
 18 u / 168 g / 8x17  
 90' Thaw / 200°  
 5' Oven / **10,9 cm**



61600  
**Mini Quiche Assortment**  
 72 u / 21 g / 8x17  
 30-40' Thaw / 180-200°  
 3-5' Oven / **5,5 cm**



Empanadas  
**Traditional**



**1250g / 31 cm**

65986  
**Tunna Empanada** O Forno Galego  
65987  
**Fish & Raisins Empanada** O Forno Galego  
65992  
**Octopus Empanada** O Forno Galego  
65988  
**Meat Empanada** O Forno Galego  
5 u / 1250 g / 6x12 / 180-200° / 40-45' Oven / **31 cm**



**1100g / 27 cm**

64854  
**Artisan Tunna Empanada** O Forno Galego  
6 u / 1100 g / 17x6 / 180-200° / 40-45' Oven / **27 cm**



**625g / 25 cm**

65994  
**Tunna Empanada** O Forno Galego  
10 u / 625 g / 12x6 / 180-200° / 40-45' Oven / **25 cm**



**2850g / 57x37 cm**

65995  
**Tunna Empanada** O Forno Galego  
3 u / 2850 g / 4x10 / 180-200° / 40-45' Oven / **57x37 cm**



**700g / 19x28 cm**

62195  
**Tunna Empanada** O Forno Galego  
67253  
**Meat Empanada** O Forno Galego  
67251  
**Fish Empanada** O Forno Galego  
67252  
**Bolognese Empanada** O Forno Galego  
10 u / 700 g / 6x15 / 180-200° / 40-45' Oven / **19x28 cm**



61775  
**Tuna Empanada**  
72 u / 140 g / 8x9 / Thaw 15-20' / 180-200°  
20-30' Oven / **19 cm**

Empanadas  
**Classic**

**600g / 22 cm**

65785  
**Tunna Empanada**  
10 u / 600 g / 12x6 / 180-200°  
40-45' Oven / **22 cm**



**600g / 22 cm**

62542  
**Meat Empanada**  
10 u / 600 g / 12x6 / 180-200°  
40-45' Oven / **22 cm**



**600g / 22 cm**

62545  
**Chicken Carbonara Empanada**  
10 u / 600 g / 12x6 / 180-200°  
40-45' Oven / **22 cm**



Empanadas  
**Premium**

Extra fine dough / Quality ingredients / Generous filling

40% dough 60% filling.

· Generous sauté filling helps the dough to cook in its juices making it crunchy, golden and tasty.

Fine crunchy dough

· In keeping with current market trends, we have created a new range of extra-fine pastries, light and crunchy, with the addition of more milk and more oil.

Sauté fillings

· Another of the keys to the success of our turnovers. The sauté of onion with vegetables enhances the taste of the filling and impregnates the dough with its aroma.

67589  
**Ribeira Tuna Empanada**  
6 u / 600 g / 12x10  
180° / 35-40' Oven / **25 cm**  
Olive Oil



# Empanadillas

65982 **Tunna Empanadilla** O Forno Galego  
 65984 **Chicken Empanadilla** O Forno Galego  
 57 u / 115 g / 8x9 / 180-200° / 7-10' Oven / **20 x 7 cm**



65978 **Tunna Empanadilla** O Forno Galego  
 65979 **Meat Empanadilla** O Forno Galego  
 65981 **Chicken Empanadilla** O Forno Galego  
 70 u / 140 g / 7x6 / 190-200° / 40-45' Oven / **21 x 7 cm**



67148 **Meat Empanadilla** O Forno Galego  
 61048 **Tunna Empanadilla** O Forno Galego  
 30 u / 200 g / 9x9  
 200° / 35-40' Oven / **17x8 cm**



65062  
**Tunna Empanadilla**  
**Media Luna**  
 O Forno Galego  
 64 u / 100 g / 9x9  
 180-200° / 25' Oven / **12 cm**



67563  
**Tunna Mini Empanadilla**  
 O Forno Galego  
 157 u / 35 g / 12x10  
 180-200° / 20-25' Oven / **11x7,5 cm**



# Empanadas Argentinian

Classic Dough

63010  
**Argentinean**  
**Meat Empanada**  
 24 u / 105 g / 8x17  
 30-45' Thaw / 180-200°  
 4' Oven / **12 cm**



32123  
**Argentinean**  
**Empanadilla**  
 42 u / 90 g / 10x11  
 25-30' Thaw / 180-200°  
 25-30' Oven / **11 cm**



32126  
**Criolla**  
**Empanadilla**  
 39 u / 100 g / 10x11  
 25-30' Thaw / 180-200°  
 25-30' Oven / **10 cm**



# Empanadas Punk Pies

23200  
**Angus Punk Pie**  
 48 u / 90 g / 10x11  
 2'5' Thaw / 180-200°  
 25-30' Oven / **11x7 cm**



Porteña Dough  
 Made with Margarine and Lard

67859  
**Spinach**  
**Empanadilla Porteña**  
 25 u / 90 g / 8x17 / 60' Thaw  
 240° / 7' Oven / **10x7 cm**



67869  
**Spicy Beef**  
**Empanadilla Porteña**  
 25 u / 90 g / 8x17 / 60' Thaw  
 240° / 7' Oven / **10x7 cm**



67889  
**Shredded Beef**  
**Empanadilla Porteña**  
 25 u / 90 g / 8x17 / 60' Thaw  
 240° / 7' Oven / **10x7 cm**



# Revolution Yummies

66315  
**White Yummies**  
 25 u / 85 g / 120-180' Thaw  
 180° Oven / 1-2' / **11 cm**



66116  
**Green Yummies**  
 25 u / 85 g / 190' Thaw  
 180° Oven / 1-2' / **11 cm**



66105  
**Yellow Yummies**  
 25 u / 85 g / 120-180' Thaw  
 180° Oven / 1-2' / **11 cm**



66405  
**Yummies Caprese**  
 25 u / 85 g / 120-180'  
 Thaw  
 180° Oven / 1-2' / **11 cm**



66205  
**Red Yummies**  
 25 u / 85 g / 120-180' Thaw  
 180° Oven / 1-2' / **11 cm**



# Vegan Yummies

66515  
**Vegan Empanadilla**  
**Massala**  
 24 u / 85 g / 8x18 / 200°  
 14-16' Oven / **12 cm**  
 Olive Oil



65515  
**Vegan Yummie**  
**Caprese**  
 24 u / 90 g / 8x18 / 200°  
 14' Oven / **12 cm**  
 Olive Oil



68515  
**Vegan Empanadilla**  
**Seitan**  
 24 u / 85 g / 8x18 / 200°  
 14-16' Oven / **12 cm**  
 Olive Oil



65510  
**Vegan Empanadilla**  
**Burger**  
 24 u / 85 g / 8x18 / 200°  
 14-16' Oven / **12 cm**  
 Olive Oil





# Bags, Bases and Sheets

Creativity in expert hands.

They're so easy to work with that you'll find it easier and easier to awaken your inner creativity. Our selection of pastry bags, bases and sheets, made with excellent quality ingredients, will become an "essential" when it comes to offering your customers an ever-improved range of products.

**Muffin Piping Bag  
Bases, Blocks  
and Sheets**



Dough  
**Muffins**

26150  
**Chocolate Chips  
Muf.D. in Piping Bag**  
6 kg / 1000 g / 8x14  
180-240' Thaw / 165-175°  
**52 cm**

It depends on the size  
and dosage of the dough



25270  
**Muffins Dough  
in Piping Bag**  
8 kg / 1500 g / 6x10  
2-3 h Thaw / 165-175°  
**57 cm**

It depends on the size  
and dosage of the dough



66100  
**Whole wheat  
Muffin Dough  
in Piping Bag**  
6 kg / 1000 g / 8x14  
180-240' Thaw / 165-175°  
**52 cm**

It depends on the size  
and dosage of the dough



Dough  
**Waffle**

66140  
**Waffle Dough  
in Piping Bag**  
6 u / 1500 g / 6x10  
180-240' Thaw / 1,5' Oven / **57 cm**  
\*\* 20 waffle of 75gr / Piping Bag \*\*



Dough  
**Cheesecake  
AA**

61789  
**Cheesecake  
in Piping Bag AA**  
6 u / 1,200 g / 6x10  
160' Thaw / 220°  
28' Oven



Bases and Blocks  
**Pizza**

25500  
**Pizza Base**  
25 u / 350 g / 8x12  
30' Thaw / 180°  
12-15' Oven / **55x14cm**  
Vegan



25530  
**Par Baked Pizza**  
25 u / 250 g / 8x8  
10-15' Thaw / 180-200°  
10-15' Oven / **28x58 cm**  
Clean Label



00720  
**Pizza Sheet**  
12 u / 1000 g / 4x13  
60-85' Proof / 210-220°  
12-15' Oven  
Clean Label, Vegan



64975  
**Rustic Pizza Base**  
9 u / 370 g / 6x7  
185° / 7-10' Oven / **55x18,5 cm**



Bases, Blocks and Sheets  
**Hojaldre**

25460  
**Puff Pastry Sheet**  
16 u / 800 g / 4x15  
15-20' Thaw / 180-190° /  
10-15' Oven / **55x55,5 cm**  
Vegan



65070  
**Butter Puff  
Pastry Sheet**  
15 u / 1000 g / 4x13  
20-30' Thaw / 180-190°  
18-20' Oven / **58x58 cm**  
Butter



Bases, Blocks and Sheets  
**Biscuit Gateau**

65670  
**Biscuit Gateau**  
15 u / 190 g / 8x11  
15' Thaw / **57x27 cm**



Bases, Blocks and Sheets  
**Croissant**

44600  
**Croissant Sheet**  
8 u / 1500 g / 4x15  
15-20' Thaw / 180-190°  
14-16' Oven / **56,5 cm**  
Vegan



65150  
**Croissant Dough**  
100 u / 72 g / 8x8  
15-20' Thaw  
105-120' Proof / 180-190°  
14-16' Oven / **15,5 cm**



07520  
**Cake Sheet**  
120 u / 10 g / 8x17  
30' Thaw / 180°  
8' Oven / **5,3 cm**





# Gluten Free

Bread and pastries generally contain gluten because they are made with wheat flour.

At Europastry, we care about our customers' health, but without renouncing flavour.

That's why we are constantly innovating and improving, developing a line of rice flour and potato flour-based Gluten-free products.

The best-tasting  
bread and pastries  
are also available gluten-free

# Best Gluten Free

# Range Gluten Free

Gluten-free enjoyment  
We present "Best Gluten Free" as an example of our continuing innovation to make sure that our customers don't have to give up enjoying the best that we know how to produce. So we have developed a product range based on rice, sweet corn and potato at the level of quality which characterizes us.



## Bread Gluten Free

Bread, Roll, Burger and Rustic Burger are presented in a heat sealable ovenable bag. Sandwich bread and Cereal Loaf come packed in plastic bags.

68551  
**Gluten Free White Bread**  
6u / 395 g / 8x12  
30' Thaw / **22,7 cm**  
Vegan



60955  
**Gluten Free Cereal Loaf**  
6 u / 300 g / 8x10  
30' Thaw / **19 cm**



62860  
**Gluten Free Bread**  
15 u / 110 g / 12x7  
10-15' Thaw / 200°  
5' Owen / **20 cm**



67650  
**Gluten Free Bread Roll**  
20 u / 50 g / 14x6  
15-20' Thaw / 200°  
5' Owen / **14 cm**  
Vegan



67990  
**Gluten Free Burger**  
20 u / 85 g / 8x10  
30' Thaw / 180°  
8-12' Owen / **9,5 cm**  
Vegan



61955  
**Gluten Free Rustic Burger Bun**  
20 u / 85 g / 8x10  
30' Thaw / **11,5 cm**  
Vegan



## Pastries Gluten Free

All Gluten Free Pastry is packed.

62771  
**Gluten Free Choc Muffin**  
20 u / 105 g / 8x12  
30' Thaw / **9 cm**



62301  
**Gluten Free Muffin**  
25 u (Pack 2u.) / 75 g / 8x12 30'  
Thaw / **7 cm**



62776  
**Gluten Free Croissant**  
50 u / 45 g / 8x12  
30' Thaw / **14 cm**



66280  
**Gluten Free Cocoa Palmier**  
36 u / 77,5 g / 8x12  
30' Thaw / **12,5 cm**



## Cakes Gluten Free



66285  
**Free Gluten Brownie**  
2 u / 1.050 g / 12x14  
6 h Thaw / **28 x 20 cm**

# Lykke

Seductive power, you either have it or you don't, or you can acquire it through our delicate "Valérie" cakes. A wide selection of original and distinguished desserts and cakes made using a careful selection of our home-style recipes, traditional recipes and some of the most refined formulas that, by their nature, always occupy the most distinctive place in shop window displays.

Tarts, Sheets  
Rolls, Tartlettes  
Pastries and Treats

## Lykke Tarts

69450  
**Carrot Cake**  
2 u / 1,25 Kg / 8x11  
2-3 h Thaw / **24 cm**



69440  
**Sacher Cake (Pre-cut)**  
2 u / 1 kg / 8x11  
12 h Thaw / **24 cm**



69690  
**Pre-cut Sacher Tart**  
2 u / 1,45 kg / 8x11  
12 h Thaw / **24 cm**



93200  
**Pre-cut Vienna Sacher Tart**  
1 u / 1,45 kg / 12x14  
2-3 h Thaw / **24 cm**



68732  
**Pre-cut American Carrot Cake**  
1 u / 2 kg / 6x7  
6 h Thaw / **24 cm**



69680  
**Cheese&Raspberry Cake**  
2 u / 1,5g / 8x11  
4-5 h Thaw / **24 cm**



69460  
**Sacher Cake**  
2 u / 1 kg / 8x11  
4 h Thaw / **24 cm**



65840  
**Pre-cut Apple Tart**  
4 u / 1,75 kg / 14x6  
14 h Thaw / **26 cm**



37532  
**Pre-cut Chocolate Cake**  
1 u / 2 kg / 12x14  
8 h Thaw / **24 cm**



69742  
**Pre-cut American Dark Cake**  
1 u / 1,9 kg / 6x7  
6 h Thaw / **24 cm**



69670  
**Baviera Cake**  
2 u / 900 g / 8x14  
4 h Thaw / **26 cm**



69860  
**Chocolate Cake**  
2 u / 1 kg / 8x14  
1,30 h Thaw / **28 cm**



37588  
**Pre-cut Apple Vegan Cake**  
1 u / 1,75 kg / 12x14  
9 h Thaw / **25 cm**



62225  
**Pre-cut Nocilla® Cake**  
1 u / 1,45 kg / 12x14  
2-3 h Thaw / **24 cm**



63191  
**Almond Tart**  
4 u / 600 g / 4x14  
1-2h Thaw / **25 cm**



# Lykke

## Albert Adrià Cheese Cake

63584  
Cheesecake by AA  
1 u / 1200 g / 15X26  
220° / 33' / 20 cm



64161  
Cheesecake by AA  
1 u / 1100 g / 15X26  
220° / 33' / 20 cm



61584 Cheesecake AA  
1 u / 1,100 kg / 15x26 / 12h / 20 cm  
65124 Cheesecake AA  
2 u / 1,100 kg / 7x18 / 12h / 20 cm



64142 Cheesecake AA  
8 u / 330 g / 6x15 / 12h / 12,5 cm



61582 Cheesecake AA  
1 u / 1,100 kg / 15x26 / 33' / 20 cm



*Albert Adrià*



## Precut Gateaux

66254  
Cream & Strawberry Gateau (Pre-cut)  
21 u / 1,8 Kg / 6x18  
30' Thaw / 55x26 cm



66274  
Black Forest Gateau (Pre-cut)  
21 u / 1,75 Kg / 6x18  
4-5 h Thaw / 8,5x4,5 cm



66284  
Tiramisu Tart (Pre-cut)  
21 u / 1,65 Kg / 6x18  
30' Thaw / 8,5x4,5 cm



66264  
Truffle & Cream Gateau (Pre-cut)  
21 u / 1,65 Kg / 6x18  
30' Thaw / 8,5x4,5 cm



66254  
Cocoa/Cream Gateau (Pre-cut)  
21 u / 2,3 Kg / 6x18  
2-3 h Thaw / 52x26 cm



66253  
Cake w/Lotus Biscoff (Pre-cut)  
21 u / 2 kg / 6x8  
120-180' Thaw / 4,6-8,5 cm



66244  
Death by Chocolate Gateaux (Pre-cut)  
1 u / 1,76 Kg / 6x18 / Thaw 30'  
8,5 x 4,5 cm



86295  
Biscoff Cake Lotus  
1 u x 4bl / 425 gr / 6x23  
180' Thaw / 13,5 cm



## Sponges

66440  
**Apple & Cinnamon Cake**  
1 u / 1,70 Kg / 6x18  
Thaw 3 h / **56x27 cm**



66170  
**Cocoa Sponge Cake**  
1 u / 1,70 Kg / 6x18  
3 h Thaw / **55x26 cm**



66270  
**Carrot Sponge Cake**  
1 u / 1,80 Kg / 6x18  
Thaw 3 h / **55x26 cm**



61250  
**Brownie Traybake**  
48 u / 60 g / 9x18  
45' Thaw / **60x60 cm**

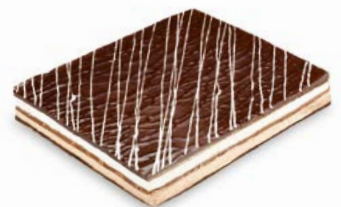


## Gateaux

16310  
**Strawberry & Cheese Gateau**  
1 u / 1,95 Kg / 6x18  
5-6 h Thaw / **55,5x27 cm**



65400  
**Triple Chocolate Gateau**  
1 u / 1,8 Kg / 6x18  
4-5 h Thaw / **55,5x27,5 cm**



16312  
**Lemon Cake Gateau**  
1 u / 2210 g / 6x21  
360-420' Thaw / **55,5 cm**



16303  
**Tiramisu Gateau**  
1 u / 1,8 Kg / 6x18  
5-6 h Thaw / **55,5x27 cm**



16322  
**Yoghurt & Red Fruits Gateau**  
1 u / 2,05 Kg / 6x18  
4-5 h Thaw / **55,5x27 cm**



16304  
**Black Forrest Gateau**  
1 u / 1,9 Kg / 6x18  
4-5 h Thaw / **55,5x27,5 cm**



16317  
**Carrot Cake Gateau**  
1 u / 2074 g / 6x21  
360-420' Thaw / **55,5 cm**



16300  
**Truffle & Cream Gateau**  
1 u / 1,8 Kg / 6x18  
4-5 h Thaw / **55,5x27,5 cm**



67303  
**Square Tiramisu Cake**  
4 u / 390 g / 6x18  
2-3 h Thaw / **16x12,5 cm**



67304  
**Square Selva Negra Cake**  
4 u / 405 g / 6x18  
2-3 h Thaw / **16x12,5 cm**



67520  
**Square Cream & Strawberry Cake**  
4 u / 485 g / 6x18  
2-3 h Thaw / **16x12,5 cm**



17319  
**Square Cream & Strawberry Gateau**  
4 u / 410 g / 6x18  
2-3 h Thaw / **16x12,5 cm**



67403  
**Tiramisu Delights**  
1 u / 735 g / 12x18  
30' Thaw porción / **6,2x5,5 cm**



69852  
**San Marcos Cake**  
4 u / 430 g / 6x8  
3 h Thaw en nevera / **16x15 cm**



62025  
**Chocolate Death Cake**  
4 u / 450 g / 6x21  
- Thaw / **55,5x27 cm**



18000  
**Almond Gateau**  
1 u / 1,28 Kg / 6x18  
3 h Thaw / **56x27 cm**



37589  
**Dulce Leche Cheesecake (Precut)**  
1 u / 1,82 kg / 12x14  
15 h Thaw / **22,5 cm**



37585  
**Cheesecake (Precut)**  
1 u / 1,65 kg / 12x14  
15 h Thaw / **22,5 cm**



## Treats

62950  
**Cocoa Crêpe**  
28 u / 80 g / 15x17  
1 h Thaw / 180°  
3-4' Owen / **20 cm**



39151  
**Coulant Chocolate**  
24 u / 90 g / 8x19  
12-15' Thaw / 200° / **6,5 cm**



## Rolls

67310  
**Mini Tiramisu**  
10 u / 110 g / 10x22  
45-60' Thaw / 3 h in fridge  
**11x7 cm**



63734  
**Sacher Mini Cake Roll**  
12 u / 110 g / 6x18  
45-60' Thaw / 3 h in fridge  
**11x5,5 cm**



# Seasonals Products



We always have to pay attention to our customers' needs. And even more so when the time comes for an important occasion to share with family and friends. That's why we prepare products in line with the traditions of every season: "roscones", "tortells", "cocas", "buñuelos". Making it easier to celebrate each special day.

## Valentine's Day

69941  
**3 Whim Tartlet**  
1 u / 75 g / 6x18 / 30' Thaw



81655  
**Choc Heart Biscuit**  
8u / 75 g / 9x12 / 30' Thaw



62683  
**Heart Shaped Dots**  
36 u / 76 g / 8x15 / 30' Thaw



63680  
**Valentine's Day Cookie**  
30 u / 45 g / 11x14 / 30-40' Thaw



62684  
**Valentine's Day Heart Dots**  
2 u / 76 g / 8x15 / 30' Thaw



## Summer

64158  
**Summer Dots**  
36u / 71g / 8x15  
15-20' Thaw



64159  
**Summer Dots**  
36x2 u / 71g / 6x6  
15-20' Thaw



## Easter

40480  
**Fritters Ready**  
1,5 kg / 11 g / 8x10  
30' Thaw / 4,2 cm



00891  
**Fritters**  
5 kg / 11,5 g / 8x17 / 30' Thaw  
175° / 5' Owen / 3,2 cm



## Christmas

67154  
**Christmas Tree Cookies**  
40 u / 47 g / 11x14  
30' Thaw / 9,4 cm



67537  
**Christmas Tree**  
1 u / 120 g / 6x8  
30' Thaw / 12x12 cm



67050  
**Star Cookie**  
30 u / 40 g / 11x14  
30-40' Thaw



67158  
**Cookies Muñeco Navidad**  
30 u / 40g / 11x14  
30-40' Thaw



62855  
**Star Christmas Dots**  
38 u / 88 g / 8x11  
15-20' Thaw



62856  
**Dots Christmas Star**  
30 p x 2u / 85 g / 6x7  
30' Thaw



## Halloween

62755  
**Halloween Dots**  
36 u / 71 g / 8x15  
15-20' Thaw



62756  
**Dots Halloween**  
36P x 2u / 74 g / 6x7  
60' Thaw



61915  
**Halloween Coffin Cake**  
8 u / 215 g / 8x15  
120' Thaw / 16 cm

# Retail Range

Listening to our customers is as important as the product we offer. Following trends, adapting to changes, expanding the possibilities of choosing the best at all times, being where we've never been before.

Our sector is becoming more and more demanding, and that's why we're working to change, adapt, innovate, move forward and grow with products that can now be easily enjoyed in multi-packs, with an excellent quality/price ratio and, above all, without renouncing flavour.

The easier we make it, the better it tastes

Dry Multi Packs

## Cristallino Bread

87476  
**Cristallino BurgerBun**  
24p x 4u / 200 g / 4x7



69865  
**Cristallino Sliced**  
10 x 6 u / 450 g / 4x8  
Thaw 20-30' / **11,5 cm**  
Clean Label / Sourdough / 100% Natural / Olive Oil



63446  
**Cristallino Sourdough 1/2 Baguette**  
16 x 2 u / 170 g / 4x14  
Thaw 20-40' / **25 cm**  
Clean Label / Sourdough / 100% Natural Vegan / Olive Oil



64974  
**Cristallino Bread**  
12p x 2 u / 350 g / 4x7



67322  
**Cristallino Ciabatta**  
28p x 2 u / 190 g  
4x14 / 50' / **15 cm**  
Clean Label / 100% Natural Olive Oil



65405  
**Cristallino Gouda Cibatta**  
28p x 2 u / 95 g / 4x10  
25' Thaw / **11 cm**  
Sourdough / Olive Oil



60032  
**Cristallino Beer Ciabatta**  
28p x 2 u / 196 g  
4x8 / 40-50' / **15 cm**  
Clean Label / 100% Natural Olive Oil



87472  
**Bagel Cristallino Semiwhole (Precut)**  
14 p x 4 u / Thaw 20-25'  
4x8 / 30' Thaw  
Clean Label / 100% Natural Vegan / Olive Oil



64657  
**Ciabatta Cristallino**  
24p x 4 u / 190 g / 4x14  
25' Thaw / **12cm**



60036  
**Cristallino Ciabatta Korsnpitz**  
28p x 2 u / 186 g / 4x8  
20-40' Thaw / **12cm**



61975  
**Cristallino Bagel**  
14 p x 4 u / 220 g / 4x8  
30' Thaw  
Clean Label / Sourdough 100% Natural / Olive Oil



87475  
**Cereal Cristallino Bagel (Precut)**  
14px x 4 u / 300 g / 4x8  
30' Thaw / **11,5 cm**  
100% Natural / Olive Oil



87471  
**Burger Cristallino (Precut)**  
15p x 4 u / 300 g / 4x14  
20-30' Thaw / **11,5 cm**  
Clean Label / Vegan



60996  
**Cristallino 50% Integral**  
14p x 6 u / 300 g / 4x11  
30' Thaw / **12,5 cm**  
Clean Label / Sourdough 100% Natural / Olive Oil Vegan



*Cristallino*  
100% NATURAL



Dry Multi Packs

# Loaves

65541  
**Cereal&Seeds  
Sandwich Bread Sliced**  
10p x 8 u / 400 g / 12x8  
60' Thaw / **19 cm**  
Clean Label / Sourdough



65542  
**3 Spelt Sandwich  
Bread Sliced**  
10p x 8 u / 400 g / 12x8  
60' Thaw / **19 cm**  
Clean Label / Sourdough



64564  
**Country Bread  
Sliced**  
12 x 8 u / 400 g / 12x8  
60' Thaw



65543  
**High Protein Sandwich  
Bread Sliced**  
10p x 8 u / 400 g / 12x8  
60' Thaw  
Clean Label / Sourdough  
100% Natural



65546  
**White Sandwich  
Bread Sliced**  
10p x 8 u / 400 g / 12x8  
60' Thaw / **19 cm**  
Clean Label / Sourdough



67751  
**White  
Bread**  
12 x 8 u / 400 g / 12x8  
60' Thaw  
Clean Label / Sourdough



65485  
**Burger Brioche**  
12p x 4 u / 236 g  
4x14 / 20-30' Thaw  
Butter



61995  
**Brioche Bagel**  
12p x 4 u / 175 g  
4x8 / 20-25' Thaw  
Butter



88453  
**Brioche Burger Bun**  
14px x 4 u / 236 g  
4x8 / 30' Thaw



Dry Multi Packs

# White Bread

61229 **Bijoux**  
80 u / 55 g / 4x7  
20-25' Thaw / **10,5 cm**



Dry Multi Packs

# Traditional

65221  
**Maestra Classic Loaf**  
10 u / 470 g / 4x10  
15' Thaw / **27 cm**



65231  
**Maestra Cereal Loaf**  
10 u / 470 g / 4x10  
15' Thaw / **27 cm**



Dry Multi Packs

# Special Bread

65845  
**Mickey Bun**  
15 px x 4 u / 260 g / 8x8  
20' Thaw / **8,5 cm**  
No Artificial Flavors / No Artificial Colors  
No Preservatives / No Hydrogenated Fats



Dry Multi Packs

# Mollete Bread

65800  
**Mollete**  
16px x 4 u / 360 g / 6x7  
25' Thaw / **12,5 cm**



68845  
**Wholegrain Mollete**  
16px x 4 u / 370 g / 6x7  
25' Thaw / **12,5 cm**



61345  
**Tahona Viena  
Fully Baked**  
15p x 6 u / 402 g / 6x7  
35' Thaw / **9 cm**



67139  
**Cereal Mollete**  
16px x 4 u / 372 g / 6x7  
25' Thaw / **11,1 cm**



68835  
**Protein Mollete**  
16p x 4 u / 360 g / 6x7  
25' Thaw / **15,3 cm**



# Yummies

69315  
**White Yummies  
Flowpack**



69205  
**Red Yummies  
Flowpack**



69305  
**Caprese Yummies  
Flowpack**



69105  
**Yellow Yummies  
Flowpack**



69115  
**Green Yummies\*  
Flowpack**



10px1u / 85 g / 120-180' Thaw  
190'\* Thaw / 1-2' Oven / **11 cm**

Dry Multi Packs

## Dots & PopDots



61955  
**Nocilla® Black&White Duo Dots**  
25p x 2 u / 70 g / 6x6  
50' Thaw / **9,5 cm**  
No Artificial Colors  
No Preservatives  
No Hydrogenated Fats



62175  
**Dots Nocilla® Pack**  
25p x 2u / 144 g / 6x6  
30' Thaw / **9,5 cm**



61565  
**Individual \* Dots Kit Kat®**  
69738  
**Individual Dots Kit Kat® Dual Flowpack\*\***  
60 px 1u / 75 g / 4x15  
30' Thaw / **9,5 cm**



61546  
**Kit Kat® Dots**  
25p x 2u / 146 g / 6x6  
20' Thaw / **9,5 cm**



69818  
**Pop Dots Kit Kat®**  
16p x 8u / 22 g / 8x11  
20' Thaw / **4,6 cm**  
No Artificial Colors



61555  
**Kit Kat Box**  
12p x 4u / 276 g / 4x16  
30' Thaw / **9,5 cm**



62805  
**Chupa Chups® Pop Dots**  
16p x 8u / 168 g / 8x11  
15-20' Thaw / **4,2 cm**  
No Artificial Flavors  
No Artificial Colors  
No Preservatives  
No Hydrogenated Fats

85560  
**4 Pack Glazed Dots**  
 8px x 4 u / 208 g / 8x14  
 90' Thaw / **9,5 cm**



85115  
**PackDots Sugar**  
 8px x 4 u / 49 g / 6x14  
 90' Thaw / **9,5 cm**



85570  
**4 Pack Dark Dots**  
 8px x 4 u / 208 g / 8x14  
 90' Thaw / **9,5 cm**



87005  
**Pack BallDots**  
 5b x 12u / 110 g / 8x7  
 15-20' Thaw / **9,5 cm**



89005  
**Pack Dark BallDots**  
 5b x 12u / 720 g / 8x7  
 15-20' Thaw / **9,5 cm**



82929  
**Dark Deco Filled Dots**  
 8px x 4 u / 75 g / 6x6  
 30' Thaw / **9,5 cm**



67591  
**White & Black Dots**  
 8px x 4 u / 74 g / 6x15  
 90' Thaw / **9,5 cm**



61265  
**Dark Deco BallDots**  
 36px x 2 u / 58 g / 6x5  
 45' Thaw / **9,2 cm**



## Pastry Packs

64526  
**Dots Pink**  
 36x2 / 108 g / 6x6  
 20' Thaw / **9,5 cm**



64527  
**Dots Black & White**  
 36x2 / 142 g / 6x6  
 20' Thaw / **7,1 cm**



66026  
**Dots Mi Choc**  
 36 x2/ 104 g / 6x6  
 15-20' Thaw / **9,5 cm**



69422  
**Almudevar Braid**  
 8u/540g/4x14  
 45' Thaw / **33 cm**



67121  
**Cremadet Escribà**  
 25px x 2 u / 55 g / 8x9  
 40' Thaw / **8 cm**  
 No Artificial Colors  
 No Preservatives / Butter



02026  
**Single Packed  
 Sprinkled Dots**  
 60px1 u / 49 - 55g / 4x15  
 15-20' Thaw / **9,5 cm**



00353  
**Dots Pack  
 Individual Sugar**  
 60 u / 49 - 55g / 4x15  
 15-20' Thaw / **9,5 cm**



89545  
**Cake Lotus  
 Biscoff Triangle**  
 12 bl / 75 g / 12x12  
 120' Thaw / **5,4 cm**



89544  
**Death by  
 Chocolate Triangle**  
 12 bl / 65 g / 12x12  
 120' Thaw / **5,4 cm**



85152  
**Dots Rainbow**  
 18p x 4 u / 176 g / 8x11  
 20' Thaw / **9,5 cm**



61217  
**Dots Party**  
 72 u / 144 g / 6x6  
 20' Thaw / **9,5 cm**



# Koama

With excellent quality products, our chefs and R&D team work in all the recipes of the ready meals to offer the best solutions to the most demanding kitchens. Pasteruized, packed and deep frozen dishes, designed by and for professionals with a clear goal: never give up on flavour, making the most of the proposals.



**Innovation + Stable price +  
Storage reduction + time =  
Cost reduction**

## Appetiziers Croquettes

Croquettes 6 bags / 25 u / 20\* / 25 g / 10x11



20008 \*  
**Iberian  
Ham  
Croquette**



67690 \*  
**Boletus  
Mushroom  
Croquettes**



90055 \*  
**Spinach  
Croquette**



65700  
**Croquette  
Chicken&Ham**



67280  
**Cod  
Croquette**



92001  
**Smoked  
Cheese  
Croquette**



92009  
**Iberian  
Chorizo  
Croquette**



90028  
**Octopus  
Croquette**



63720  
**Bacon & Banana  
Croquette**



67550  
**Hake & Seaweed  
Croquette**



90087  
**Suckling  
Pig  
Croquette**

## Oven

## Croquettes

Croquettes for Oven 6 bags / 25 u / 450 g / 10x11 / 200o / 5-6' Oven



60705  
**Fried  
Iberian Ham  
Croquette**



60605  
**Cod Croquette  
Ready  
to Bake**



60805  
**Fried Smoked  
Cheese  
Croquette**



## La croqueta

*Nandu Jubany*

68321  
**Roasted Chicken Croquette  
by Nandu Jubany**  
(4bx14u) / 56 u / 40 g / 18x8  
180° / 2-3' Oven / 5 cm



68322  
**Chorizo Croquette  
by Nandu Jubany**  
(4bx14u) / 56 u / 40 g / 18x8  
180° / 2-3' Oven / 5 cm



68325  
**Ham Croquette  
by Nandu Jubany**  
(4bx14u) / 56 u / 40 g / 18x8  
180° / 2-3' Oven / 5 cm



68324  
**Mushrooms Croquette  
by Nandu Jubany**  
(4bx14u) / 56 u / 40 g / 18x8  
180° / 2-3' Oven / 5 cm



Appetiziers  
**Creams**

90053  
**Boletus & Truffle Cream**  
16 u / 200 g / 10x11  
90-100° / 10-12' Oven



90054  
**Courgette & Mascarpone Cream**  
16 u / 200 g / 10x11  
90-100° / 10-12' Oven



99624  
**Lobster Cream**  
16 u / 200 g / 10x11  
90-100° / 10-12' Oven



Appetiziers  
**A Bite**

92011  
**Apple & Foie Mini Tatin**  
(3 bags / 28u) 600g  
10x11



92012  
**Tail&Roasted Pepper Mini Tatin**  
(3 bags / 28u) 700g  
10x11



Appetiziers  
**With Stick**

20004  
**Japanese Bread with Shrimp**  
10 bags / 15 u  
250 g / 10x11



92007  
**Prawn in Black Tempura**  
8 bags / 15 u  
250 g / 10x11



92002  
**Piruleta Queso Cabra y Confitura Tomate**  
7 bags / 20 u  
11 g / 10x11



90075  
**Praw Spiral with Coconut/Curry**  
10 bags / 12 u  
20 g / 10x11



90019  
**Espirale de Langostino y Kimchi**  
10 bags / 14 u  
250 g / 10x11



92025  
**Praw Spiral and Kimchi**  
7 bags / 18 u  
11 g / 10x11



92006  
**100% Chicken Brochette**  
6 bags / 15 u / 25 g / 10x11



Appetiziers  
**Gyozas**

90077  
**Pork and Shitake Mushrooms Gyoza**  
(16 bags / 6 u) 20g 10x11



90078  
**Gyoza de Merluza y Langostinos**  
(16 bags / 6 u) 20g 10x11



**Burgers**

69019  
**Bovine & Caramelized Onion Hamburger**  
(12 bags / 2u) 250g / 10x11



90014  
**Angus Beef Hamburger**  
(12 bags / 2u) 250g / 10x11



90079  
**Free Range Chicken Hamburger**  
(12 bags / 2u) 250g / 10x11



Main Dishes  
**Rolls**

69001  
**Bovine Tail Roll**  
5 u / 1000 g / 10x11  
12-14 h Thaw



90015  
**Kobe Beef Hamburger**  
(12 bags / 2u) 250g / 10x11



90017  
**Ecological Veal Hamburger**  
(12 bags / 2u) 250g / 10x11  
*Clean Label*



91010  
**Pork & Tuna Hamburger**  
(12 bags / 2u) 250g / 10x11



Main Dishes  
**Entire Pieces**

90067  
**Boned Pork Shoulder**  
4,4 kg / 2200 g  
10x11 / 6-8 h Thaw



90068  
**Veal Knuckle with Bone**  
2,8 u / 1400 g / 10x11  
20 h Thaw / 180-190° / 25-30' Oven



Main Dishes  
**Chicken Strings**

69309  
**Chicken Strings**  
8 u / 500 g / 10x11 / 6-8 h Thaw



Main Dishes  
**Terrines**

69016  
**Suckling Lamb Terrin**  
4 u / 1000 g / 10x11  
18 h Thaw / 160° / 8' Oven



90005  
**Veal Cheeks**  
3 u / 1000 g / 10x11 / 12 h Thaw  
160°-180° / 8-10' Oven



69024  
**Pork Knuckle**  
8 u / 420 g / 10x11  
15 h Thaw / 160° / 15-20' Oven



**Kentes**



## Kentes Range

Clearly, we can't leave out the selection of ready- to-try products from our range of products.

Conceived and prepared with carefully selected, high quality ingredients. Sandwiches, snacks, burgers, rolls, wraps or pizzas - easy to prepare without losing the original texture and taste.

### Pizzas Neapolitan

61244  
**Classic Mushroom & Truffle Pizza**  
6 u / 455 g / 6x9  
180° / 9-11' Oven / 27 cm  
Sourdough



61242  
**Classic Five Cheese Pizza**  
6 u / 425 g / 6x9  
180° / 9-11' Oven / 27 cm  
Sourdough



67255  
**Classic Barbecue Pizza**  
6 u / 490 g / 6x9  
180-185° / 9-11' Oven / 27 cm  
Sourdough



67541  
**Clasic Pizza Base**  
8 u / 200 g / 6x8  
180° / -' Oven / 27 cm

61248  
**Clasic Pizza Base**  
6 u / 200 g / 6x9  
180° / -' Oven / 27 cm



67275  
**Classic Margarita Pizza**  
6 u / 390 g / 6x9  
180-185° / 9-11' Oven / 27 cm  
Sourdough



67265  
**Classic Caprese Pizza**  
6 u / 455 g / 6x9  
180-185° / 9-11' Oven / 27 cm  
Sourdough



61246  
**Classic Ham & Cheese Pizza**  
6 u / 410 g / 6x9  
180° / 9-11' Oven / 27 cm  
Sourdough



62671  
**Tomato Pizza Base**  
6 u / 200 g / 6x9  
220-225° / 7-9' Oven / 27 cm  
Sourdough



### Pizzas Thin

66115  
**BBQ Thin Pizza**  
6 u / 265 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough / Vegan



66586  
**4 Estacion Thin Pizza**  
6 u / 340 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66581  
**Tunna Thin Pizza**  
6 u / 320 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66589  
**Veggie Thin Pizza**  
6 u / 350 g / 6x11  
180° / 7-9' Oven / 27 cm  
Sourdough



67652  
**Thin Pizza Base with Tomato**  
6 u / 150 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66582  
**Bacon Portobello Thin Pizza**  
6 u / 345 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66583  
**BBQ Thin Pizza**  
6 u / 375 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66371  
**Pepperoni Thin Pizza**  
6 u / 305 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



66387  
**Ham & Cheese Thin Pizza**  
6 u / 305 g / 6x13  
180° / 7-9' Oven / 27 cm  
Sourdough



Pizzas  
**Mini**

66392  
**Tunna and Olives Mini Pizza**  
24 u / 135 g / 6x8  
180° / 7-9' Oven / 15 cm



66393  
**Bacon & Cheddar Mini Pizza**  
24 u / 140 g / 6x8  
180° / 7-9' Oven / 15 cm



66396  
**Ham Mini Pizza**  
24 u / 140 g / 6x8  
180° / 7-9' Oven / 15 cm



66394  
**4 Cheese Mini Pizza**  
24 u / 120 g / 6x8  
180° / 7-9' Oven / 15 cm



Pizzas  
**To Cut**

63348  
**4 Cheese Pizza**  
6 u / 1000 g / 6x9  
180° / 14' Oven / 30x40 cm



63343  
**Barbecue Pizza**  
6 u / 1000 g / 6x9  
180° / 14' Oven / 30x40 cm



63344  
**Pizza Carbonara and Truffle**  
6 u / 1150 g / 6x9  
180° / 14' Oven / 30x40 cm



63347  
**Chicken Pizza**  
6 u / 1150 g / 6x9  
180° / 14' Oven / 30x40 cm



63346  
**Ham, Cheese & Mushroom Pizza**  
6 u / 1150 g / 6x9  
180° / 14' Oven / 30x40 cm



64975  
**Rustic Pizza Base**  
9 u / 370 g / 6x9  
180° / 7' Oven / 20x60 cm



Pizzas  
**Baguette**

Pizza Bread

60301  
**Pizza Bread Four Cheeses**  
20 u / 135 g / 11x8  
60' Thaw / 180°  
5' Oven / 22 cm  
Sourdough



60302  
**Pizza Bread Vegetable & Cheese**  
20 u / 130 g / 11x8  
60' Thaw / 180°  
5' Oven / 22 cm  
Sourdough



60303  
**Mix Pizza Bread**  
20 u / 155 g / 11x8  
60' Thaw / 180°  
5' Oven / 22 cm  
Sourdough



Rustic Pizza

60315  
**Mix Rustic Pizza**  
20 u / 155 g / 8x11  
60' Thaw / 200°  
5' Oven / 24 cm  
Sourdough / Vegan



60345  
**Tuna Rustic Pizza**  
20 u / 180 g / 8x11  
60' Thaw / 180°  
5' Oven / 24 cm  
Sourdough / Vegan



60385  
**Vegan Rustic Pizza**  
20 u / 170 g / 8x11  
60' Thaw / 200°  
5' Oven / 24 cm  
Sourdough / Vegan



Cristal Pizza

60425  
**Four Cheeses Cristal Pizza**  
30 u / 90 g / 8x11  
Thaw 60' / 180°  
5' / 22 cm  
Sourdough / Vegan



60485  
**Vegan Cristal Pizza**  
30 u / 105 g / 11x8  
60' Thaw / 180°  
5' Oven / 22 cm  
Sourdough / Vegan



# Sandwiches

90265  
**Ham & Brie Cheese Sandwich**  
 15 u / 205 g / 8x9  
 2-3 h Thaw / 190-210°  
 4-5' Oven / **24x8 cm**



68720  
**Ham & Cheese Sandwich**  
 15 u / 225 g / 8x9  
 2-3 h Thaw / 190-210°  
 5-6' Oven / **24x8 cm**



10100  
**Tuna Peppers Sandwich**  
 15 u / 275 g / 8x9  
 2-3 h Thaw / 190-210°  
 2-3' Oven / **24x8 cm**



80024  
**Bacon & Cheese Sandwich**  
 15 u / 235 g / 8x9  
 2-3 h Thaw / 190-210°  
 5-6' Oven / **24x8 cm**



67940  
**Pork & Cheese Sandwich**  
 15 u / 225 g / 8x9  
 3-4 h Thaw / 190-210°  
 5-6' Oven / **24x8 cm**



87861  
**Iberian Ham & Tomato Sandwich**  
 15 u / 235 g / 8x9  
 3-4 h Thaw / 190-210°  
 2-3' Oven / **24x8 cm**



84791  
**Chicken & Cheese Sandwich**  
 15 u / 280 g / 8x9  
 2-3 h Thaw / 190-210°  
 5-6' Oven / **24x8 cm**



86920  
**Spanish Omelette Sandwich**  
 15 u / 315 g / 8x9  
 2-3 h Thaw / 190-210°  
 5-6' Oven / **24x8 cm**



90007  
**Mixed Sandwich**  
 39 u / 145 g / 8x9  
 24 h Thaw



Kentes



# Merchandising Range

We should never forget that our products are our best representation. We have to take care of all details from the moment we show them until we prepare them to go. We increase branding and a better communication with our big offer of boxes, bags and displays that will bring our products each day to the costumers.

A good presentation, tastes better

## Merchandising

66307  
Caja PopDots Logo  
250 u / 2 kg



69347  
Caja Kraft Prime Dots



64424  
3 Dots Box  
300 u



65026  
Krafts Dots  
Bags



67172  
Baguette Bag  
300 u



67784  
Loaf Bread Bag  
300 u



62584  
Croquettes Box



# Visual

60065  
**Dots® Premium Display**  
 26 cm x 39 cm x 24 cm



67851  
**Dots® Tray**  
 21 cm x 23 cm x 50 cm



24011  
**Dots® Display**  
 30 cm x 30 cm x 20 cm



60068  
**Small Dots® Floor Stand**  
 146 cm x 26 cm x 21 cm



60352  
**Big Dots® Floor Stand**  
 146 cm x 65 cm x 36 cm



60353  
**Green**

60354  
**Purple**

60356  
**Yellow**

60357  
**Pink**

60358  
**Red**



**Dots® Floor Stand**  
 146 cm x 65 cm x 36 cm

*We are bakers*