

New Products *February 2010* **Patisserie Edition**



English

Introduction

A few months ago we had a leaflet with the focus on breads and rolls for the sandwich market.

Today we should like to present to you 6 new patisserie & dessert items.

We really couldn't wait to introduce them for many reasons:

- They are brand new developments, which close the gap in our already broad sweet assortment.
- They serve the many segments of food service and bakery.
- They offer great value for money and will bring innovation and inspiration in the menu.

For the consumer, your customer, they will bring exactly what they were looking for. Especially according to the newest trends in this changed new world after last year's economical crisis and climate change woes:

- Honest & clean products,
- Back to basic products with new taste combinations,
- Country styled products as well as more elegant, sophisticated products,
- Small size products for your own private indulgent moment as well as extra large products to share with friends and family at the "table d'hôte".

And, above all, they are absolutely delicious, we hope you like them as much as we do.



5001063

Quite sophisticated is this «Dulce de Queso con Lima», an individual white cheesecake for those who don't like it too sweet... refreshingly different. A mousse of "fromage blanc" and green lemon, with a heart of rhubarb puree, on an almond biscuit of green tea.

Dulce de Queso con Lima



5001064

Premium mouth-watering delicacies for drinks, buffets or simply with a coffee or afternoon tea. A selection of the finest, premium petits-fours, 8 different tastes on a tray of 48 pieces:

Plateau Sucré Prestige



- 6 square chocolate cakes with chocolate sauce and ginger
- 6 domes of raspberry mousse and dark chocolate on a biscuit
- 6 mini éclairs filled with wild strawberries and glazed with pistachio
- 6 mini cheese cakes with cranberries
- 6 chocolate cakes with caramel ganache and a chocolate macaroon
- 6 almond biscuits with morello (cherry) paste and a semi candied cherry
- 6 chestnut delicacies
- 6 chocolate cups with red fruits

5001066

A cup cake filled with a layer of chocolate brownie and a layer of soft white cheesecake, topped with cherries.

Brownie - Cheese Cup Cake



Panesco is delighted to present you a new hot topic among the cakes and muffins in the high street sandwich bars and coffee & tea houses... cupcakes. Two finest cup cakes, thaw & serve, made with the best ingredients and without colourants, preservatives and other additives.... For your afternoon tea, coffee break or on-the-go snack.

5001065

A cup cake with maple syrup, topped with caramel cream and a pecan nut.

Caramel Cup Cake



5001062

Nostalgia has a taste. This authentic and rural plum cake with its diameter of 36cm is the centre piece on the communal table or on buffets.

To share with friends and family at "la table d'hôte".

A large and very rich, country style, plum cake refined with apricot marzipan and topped with crumble.

XL Plums Cake



5000933

Round and pre-portioned cottage cheesecake in a crunchy shortcrust pastry.

This fresh tasting cheesecake is 4,5cm high with a diameter of 24cm.

A nice piece of guilt-free indulgence thanks to the low fat content of cottage cheese. At it's best when served with a red fruits salad or a raspberry coulis.

White Cheese Cake



NEW PRODUCTS


February 2010

5001064	Plateau Sucré Prestige
15	g
1x48	pcs c/s
240	c/s pal




A selection of the finest, premium petits-fours, 8 different tastes on a tray of 48 pieces.

5001066	Brownie - Cheese Cup Cake
9,5	cm
95	g
2x15	pcs c/s
88	c/s pal




A cup cake filled with a layer of chocolate brownie and a layer of soft white cheese cake, topped with cherries. (E-free product)

5001062	XL Plums Cake
36	cm
3100	g/2p
1550	g/p
2x2	pcs c/s
66	c/s pal




A large and very rich, country style, plum cake with apricot marzipan and topped with crumble.

5001063	Dulce de Queso con Lima
85	g
1x16	pcs c/s
200	c/s pal



A mousse of "fromage blanc" and green lemon, with a heart of rhubarb puree, on an almond biscuit of green tea.

5001065	Caramel Cup Cake
9,5	cm
95	g
2x15	pcs c/s
88	c/s pal



A cup cake with maple syrup, topped with caramel cream and a pecan nut. (E-free product)

5000933	White Cheese Cake
24	cm
1404	g/12p
117	g/p
1x12	pcs c/s
240	c/s pal



Round and pre-portioned cottage cheesecake in a crunchy shortcrust pastry.

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