La Lorraine
Baking passion

PANESCO
FOOD.COM

CREATING A WOW

WHAT'S NEW?

SEPTEMBER 2019

PANESCO
FOOD.COM

LET US INSPIRE YOU

YOU +
PANESCO
= WOW

Do you prefer à la carte advice? Our sales team would love to peek inside your pots and pans.
All of them are genuine foodies with experience in your area of activity.

- They help you discover and understand our range.
- They explore with you how you can make a tasty difference.
- They bake the products with you and let you try them.
- Finally, they will be glad to work out how much time and money you can save by using PANESCO frozen bakery products.

CONTACT OUR UK OFFICE FOR SAMPLES:

samplesuk@llbg.com

Discover our products: the proof of the pudding is in the eating.

TOGETHER
CREATING A WOW

WHAT'S
NEW?

WHAT'S NEW?

VEINNOISERIE

4206123

VEGAN CROISSANT WITH APRICOT FILLING

95 g
60 PCS C/S — 70 C/S PAL
DEFROST 22°C— 40'
BAKING 180°C - 190°C — 12-16' with steam

Vegan Croissant with Apricot Filling pre-proofed.

> "I love having a croissant and a great coffee. Just one cup."
>
> **MARCUS SAMUELSSON**

4206122

VEGAN CROISSANT WITH STRAWBERRY FILLING

95 g
60 PCS C/S — 70 C/S PAL
DEFROST 22°C— 40'
BAKING 180°C - 190°C — 12-16' with steam

Vegan Croissant with Strawberry Filling pre-proofed.

WHAT'S NEW?

PATISSERIE

5001847

CHOCOLATE RASPBERRY DREAM CAKE

1750 g — 146 g • 12 p
1 PCS C/S — 288 C/S PAL
DEFROST 4°C — 720'
THAW & SERVE

Pre-portioned (12p) high cake with 3 layers of chocolate sponge cake, alternated with layers of chocolate cream enriched with whole raspberries. Covered with shiny chocolate ganache and sprinkled with freeze-dried raspberry granules.

"I eat cake because it's somebody's birthday somewhere."

AUTHOR UNKNOWN

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5001849

LEMON MERINGUE BARLET

85 g
2 x 9 PCS C/S — 160 C/S PAL
DEFROST 4°C · 120'
THAW & SERVE

A bar shaped shortcrust pastry case filled with lemon curd and topped with Italian meringue, slightly caramelized with the kitchen torch.

"If someone asks you if you want cake or pie, why not say you want cake and pie?"

LISA LOEB

5001850

CHOCOLATE BARLET

70 g
3 x 9 PCS C/S — 160 C/S PAL
DEFROST 4°C · 120'
THAW & SERVE

A bar shaped shortcrust pastry case filled with milk chocolate ganache.

WHAT'S NEW?

DESSERTS ON A PLATE

5001845

RASPBERRY WHITE CHOCOLATE DELIGHT

90 g
3 x 10 PCS C/S — 108 C/S PAL
DEFROST 4°C · 120'
THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine (crumble cookie), topped with raspberry jam (with seeds), a layer of almond biscuit and a layer of white chocolate bavarois, finished with a mirror of raspberry jelly.

"Life's too short. Start with dessert!"

BARBARA STREISAND

5001844

CHOCOLATE SALTED CARAMEL DELIGHT

70 g
3 x 10 PCS C/S — 108 C/S PAL
DEFROST 4°C · 120'
THAW & SERVE

Refined rectangular patisserie composition with different textures: crispy feuilletine with almond, topped with a layer of chocolate sponge and a layer of chocolate mousse separated with a layer of salted caramel, finished with a mirror of chocolate ganache.

WHAT'S NEW?

BOULANGERIE

5001840

MULTI SEED'R BUN

110 g — Ø 10 cm
40 PCS C/S — 120 C/S PAL
DEFROST 22°C · 30'
THAW & SERVE

'Flourless', fibre rich 'power' roll from seeds only, without flour and yeast. Made of sunflower kernels, oat flakes, flax seeds and chia seeds. Ideal as veggie burger bun. We recommend to grill or roast the cutting surfaces or to flash bake the bun to bring all rich flavours of the seeds alive.

4040221

RUSTIC CROSS DEMI BAGUETTE WHITE

125 g — Ø 26 cm
45 PCS C/S — 35 C/S PAL
BAKING 180°C ·10-12'
PART BAKED

Rustic looking white half-baguette made of wheat flour and a hint of barley malt. The cross incision and generous flour dusting result in a beautiful, characterful expression.

4040222

RUSTIC CROSS DEMI BAGUETTE MULTIGRAIN

125 g — Ø 26 cm
45 PCS C/S — 35 C/S PAL
BAKING 180°C ·10-12'
PART BAKED

Rustic looking multigrain half-baguette made of wheat flour and barley malt, enriched with linseeds and sunflower seeds. The cross incision and generous flour dusting result in a beautiful, characterful expression.

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5001801

CRYSTAL ROLL RUSTIC PRE-SLICED

75 g — Ø 12 cm
30 PCS C/S — 70 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour with sourdough, enriched with olive oil and flour dusted, pre-sliced. Also suitable as hamburger bun.

5001802

CRYSTAL ROLL MULTIGRAIN PRE-SLICED

70 g — Ø 12 cm
30 PCS C/S — 70 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from partly wheat meal and a little rye sourdough, enriched with toasted rye, linseeds and olive oil. Decorated with buckwheat, golden & brown linseeds, sunflower seeds and sesame seeds, pre-sliced. Also suitable as hamburger bun.

5001800

CRYSTAL ROLL BEER PRE-SLICED

80 g — Ø 12 cm
30 PCS C/S — 70 C/S PAL
BAKING 200°C · Less than 3'
FULLY BAKED

Premium sandwich roll with outstanding alternating textures: a delicate, thin, crispy crust at the outside and a soft, airy crumb inside. Made from wheat flour and sourdough with double malted beer. Enriched with olive oil and decorated with semolina, pre-sliced. Also suitable as hamburger bun.

WHAT'S NEW?
CRYSTAL ROLLS

Serving suggestion only. Please see pg. 20
for artisan twists currently available.

WHAT'S NEW?

ARTISAN TWIST

BY PANESCO

5001853 ARTISAN DEMI TWIST WHITE
5001854 ARTISAN DEMI TWIST DIAVOLINO — 5001856 ARTISAN DEMI TWIST ONION

ARTISAN TWIST

BY PANESCO

Artisan, twisted by hand

The Artisan Twist baguettes are the result of an authentic recipe, years of baker's craftsmanship and infinite dedication. Starting from pure wheat flour, the Master Bakers appeal to a time-honoured process in which poolish is being used to create a unique flavour. Followed by carefully monitored hydration and hours of resting and rising, the authentic taste of yesteryear is brought alive. Every single baguette is inspected by a Master Baker. Once the quality standards are met, the baguette will finally be marked with the 'hand-twist' signature.

The sensorial profile in combination with impressive looks, make these baguettes ideal to pair up with the creations from your kitchen.

May we invite you to twist your creations?

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5001854

ARTISAN DEMI TWIST DIAVOLINO

125 g — ± 23 cm
40 PCS C/S — 60 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with tomato, chili pepper and a hint of Tabasco. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.

5001853

ARTISAN DEMI TWIST WHITE

115 g — ± 23 cm
40 PCS C/S — 60 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.

5001856

ARTISAN DEMI TWIST ONION

125 g — ± 23 cm
40 PCS C/S — 60 C/S PAL
DEFROST 22°C · 15'
BAKING 180°C · 9-11'
PART BAKED

Impressive, artisan half-baguette from wheat flour and a touch of liquid rye sourdough, enriched with roasted onion. The longer proofing and resting times result in a real craft product with open crumb structure and the authentic taste of yesteryear. Twisted by hand and baked on stone.

5001853 ARTISAN DEMI TWIST WHITE — 5001854 ARTISAN DEMI TWIST DIAVOLINO

WHAT'S NEW?

SAVOURY

4400300

BÖREK STICK CHEESE

95 g — Ø 19 cm
2 x 50 PCS C/S — 70 C/S PAL
BAKING 190°C · 20'
SERVE HOT

Deliciously light and crisp phyllo pastry roll filled with authentic Mediterranean cheese.

4400301

BÖREK STICK POTATO

95 g — Ø 19 cm
2 x 50 PCS C/S —70 C/S PAL
BAKING 190-200°C · 17-20'
SERVE HOT

Deliciously light and crisp phyllo pastry filled with creamy mashed potato.

4400302

BÖREK STICK SPINACH & CHEESE

95 g — Ø 19 cm
2 x 50 PCS C/S — 70 C/S PAL
BAKING 190°C · 20'
SERVE HOT

Deliciously light and crisp phyllo pastry filled with authentic Mediterranean cheese and spinach.

LEGENDA LABELS

The product is prepared with sourdough.

The product is baked in a stone oven.

The product is 'fiber rich'.

The product is certified 'organic' by an accredited third-party certification body.

The product is suitable for vegetarian food applications.

The product is suitable for vegan food applications.

The product is gluten-free.

The product is lactose-free.

For the latest information about allergens, please consult the technical specifications of the products present on our website www.panesco.com.

BAKING TECHNOLOGIES & INSTRUCTIONS

BAKING TECHNOLOGIES

FULLY BAKED	Product has been completely baked during the manufacturing process. It is recommended however, to provide a few minutes baking/heating the product to achieve the perfect serve (cf. crispy crust). If heated, defrosting is mostly unnecessary, except when explicitly stated in the baking instructions.
PART BAKED	Product has been partly baked during the manufacturing process and requires additional baking to achieve a perfect serve.
READY TO BAKE	Product has not been baked during manufacturing but has passed every essential prior step (cf. proofing). Baking is required to achieve a presentable product.
SERVE HOT	It is recommended to serve the product hot. Baking/heating instructions are provided to minimise the time required to achieve the perfect serving temperature.
THAW & SERVE	Product doesn't require (further) baking/heating. Item can be served after the required defrosting provided in the instructions.

BAKING INSTRUCTIONS

Dedicated baking instructions (defrosting and/or baking) are individually provided for every product in this catalogue. Following these instructions will help ensure the perfect serve.
Please keep in mind the mentioned settings were tested in different "hot-air ovens" (convection, bake-off ovens and/or steamers) but might differ slightly according to the type of equipment used.

ADDITIONAL RECOMMENDATIONS

It is recommended to pre-heat the oven 30 degrees above the baking temperature to achieve the correct temperature from the start, and a better finished product.

For most products, it is recommended to bake with an open key (valve of the oven chimney) from the beginning till the end of the baking process. This helps achieve a crispier product. Except for CROISSANTS and OTHER VIENNOISERIE, it is recommended to keep the key of the oven closed for the first 8 minutes of the baking process.

DIRECTIONS FOR USE

The weights and dimensions per piece mentioned in this catalogue are the average and may vary within specific tolerances. It is important to know that the mentioned dimensions of the products are these measured frozen (not baked).
Please visit our website www.panesco.com for more product information, most up to date technical files and pictures.

COLOPHON

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PHOTOGRAPHY

The products are presented in pictures in a variety of forms, either raw and/or finished and/or variations.

NOTES

NOTES

HUNGRY
FOR MORE?

CONTACT YOUR SALES AGENT

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La Lorraine
Baking passion